

FOOD

marinated olives w/ sage & orange	6
spicy pork balls w/ romesco & ricotta	9
burrata (see chalkboard)	P/D
tasty marinated sea creatures	14
kale caesar salad w/ parm	13
market fish (see chalkboard)	P/D
daily vegetable (also see chalkboard)	P/D
rapini w/ lemon & garlic	10
arugula insalata w/ parm & lemon	8
meatballs on creamy polenta	20

PO DI PANE

BIANCO	6
roasted garlic. butter. parmigiano	
ROSSO	6
confit tomato. basil. parmigiano	

PASTA

3 house made pastas that change everyday.
always fresh, always amazing. just semolina,
water & sea salt.

PASTA AL FORNO

bolo supreme	18
w/ fresh mozzarella, parmigiano & basil	
funghi extreme	18
w/ mixed mushrooms, fresh mozzarella, truffle oil, parmigiano & parsley	

THE ANNABELLE FORTY

YOU GET:

CHOICE OF 2 PASTAS

KALE
OR
ARUGULA SALAD

PO DI PANE

WE GET:

40\$

ADD A BOTTLE OF:

ANY WINE FOR 25\$

feed some
more friends
for + 40\$

1 olives
1 burrata
1 more po
2 more pastas

@annabelleresto for a daily menu pic, snazzy
photos and poor life advice.

WHITE	btl
17 SOAVE CLASSICO	40
delibori. garganega & trebbiano. crisp apple. citrus zest. peach.	
16 PECORINO	55
tombacco. pecorino. soft spices. lovely minerals. delicate exotic fruit.	
18 CHIARETTO	55
villabella. corvina & rondinella. tangerine. apricot. dry, bright & delightful.	
18 VERDICCHIO	65
umani ronchi. verdicchio. stone fruit. almond. wet lily.	
PROSECCO	55
alto adipe. delicate florals. white fruit. crisp. light minerals. candied lemon.	
RED	btl
18 NERO D'AVOLA	40
caleo. terre siciliane. berries. spices. "i can't believe it's the house"	
17 PINOT NOIR	55
salvalai. "trevenezie". cranberry and fresh violet. light & refreshing.	
15 CHIANTI RISERVA	65
terre natuzi. classic sangiovese. violets. berries. anise.	
15 BIFERNO ROSSO	55
tombacco. montepulciano & aglianico. morello cherry. full bodied. big & juicy. basically crack.	
18 PRIMITIVO	40
caleo. salento. velvet. blackberry. chocolatey oak.	