CHARCUTERIE

MEATS
Parma Cotto | Soppressata | Speck | Coppa | Prosciutto | House Sausage | Paté | Chorizo | Hard Salami

CHEESE
Tumaric Toma Cow | Italy | “Semi-Hard”
Statesboro Blu Cow | Blue | “Semi-Soft”
Sottocenera Cow | Italian Black Truffles | “Semi-Firm”
Grana Padano Cow | Italy | “Hard”
Bouchon Goat Goat | France | “Semi-Firm”

BRûléE Style $3 charge

UBRIOCO MERLOT Cow | Italy | “Semi-Hard”
Emphoria Sheep | Spain | “Semi-Hard”
Toma Piemontese DOP Riserva Cow | Italy | “Semi-Hard”
Triple Cream Cow | “Soft” Chef’s Choice

Pick 3... 18 | Pick 5... 28 | Pick 7... 35 | Pick 16... 90

Farmers Board Chef’s Daily Creation with vegetables in all different ways 25

SNACKS

Pickled Curry Cauliflower 4 | Stuffed Feta Sweet Peppers 5 | Marinated Olives 5 | Herb Almonds 6 | Truffle Popcorn 7

INSALATA

Burrata Tomatoes, Basil Pesto, Balsamic Reduction, Arugula, EVOO 16
Beets & Greens Artisanal Greens, Pickled Red Onion, Roasted Beets, Toasted Farro, Goat Cheese, Champagne Vinaigrette 14
Baby Spinach Gorgonzola, Radish, Tomato, Apple, Spiced & Fried Chic Peas, Corn, Warm Bacon Vinaigrette 14
Boston Bibb Boston Bibb Lettuce, Grana, Pomegranate Seeds, House Dill Ranch Dressing 15

CICCHETTI

Scallops Fennel Puree, Smoked Pancetta, Balsamic Caviar Market
Park Belly Sweet & Savory Bites, Parsnip Puree, Pickled Radish & Apple Slaw 15
Short-Rib Marmalade Toast House Sourdough, Pickled Red Onion, Horseradish Crème 12
Devil on Horseback Gorgonzola Filled Dates, Smoked Bacon Wrapped, Gochujang Gastrique 8
Tuna Tartare Avocado, Seaweed Salad, Sticky Rice, Roasted Peppers, Thai Mango Chili Sauce 18
Bay Blue Mussels Blue Cheese, Smoked Pancetta, Melted Leek, Herbs, White Wine Beurre Blanc 16
Charred Octopus Harissa Amarillo, Fried Chic Peas, White Bean Puree, Crispy Garlic 19
Sea Salt & Herb Focaccia 7 with Whipped Ricotta & Oil 10
with Warm White Bean Puree 12
with Formaggio Fonduta 14

FLATBREADS

Mozzarella & Tomato Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Reduction 16
Fig & Pig Soppressata, Fig Spread, Gorgonzola, Caramelized Onions, Arugula, Prosciutto 17
Chef’s Feature Ask about our featured flatbread Market

PASTAS

Saccomiti Herb Panko Crumb, Roasted Mixed Mushrooms, Robiola & Pear Pasta Purses, Truffle Cream Sauce 20
Rigatoni Ground Short Rib Bolognese, Grana, Basil, Whipped Ricotta, Fresh Rigatoni Pasta 19
Gnocchi Gorgonzola Crème, Mushrooms, Arugula, Grana 17
Risotto Arborio Rice & Farro, Mushrooms, Truffle Essence, Herbs, Pecorino Romano 18

MAINS

Brown Sugar Roasted Pork House Sauces, Pickled Onion, Cilantro, Sweet Corn Tortilla 22
Chicken Scallopini Chicken Medallions, Sundried Tomato, Spinach, Baby Potato, Mozzarella, Pan Sugo 21
Meatball Gigantica Whipped Ricotta, Creamy Polenta, Herbs, Grana 24
Special of the Day Ask about today’s chef feature Market

SWEET

Flourless Chocolate Cake 8
Olive Oil Cake 7
Piedres De Coco 6

@annatawine • www.annatawine.com • 300 Beach Drive Northeast, St. Petersburg, FL 33701 • 727.851.9582

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your chance of foodborne illness.

18% Gratuity will be added to all parties of 6 or more.