

### **FRITES**

One sauce \$2 | Three sauces \$4.25 Ranch Bleu Cheese Old Bav **Everything Bagel** Deviled Egg Jalapeño Cilantro Lime Avocado Dressing (+\$.50) Chipotle Curry BBQ Aioli Garlic Red, White, & Bleu Lemon Dill Kale Pesto 🔍 Truffle Hot Honey (s) Sriracha (s) Jerk Seasonal Beer Cheese (+\$.50) **Honey Mustard** 

\$16 | 13 WINGS

\* ROTATING SPECIAL FLAVOR AVAILABLE **EVERY MONDAY** 

Your choice of 13 Wood-Fired, Fried or Boneless Chicken Wings, served with carrots & bleu cheese

Flavors: Mild

Medium Hot **BB0** 

Garlic Parmesan Jerk Dry Rub Wing of the Week\*

## DESSERT

Fried Dough Knots

\$5 | 5 KNOTS

topped with powdered sugar, served with caramel, chocolate sauce or both (VEG)

Extra chocolate or caramel sauce \$.50

Apple Pie Stromboli

8 oz. wood-fired dough stuffed with warm apple pie filling and drizzled with caramel

### APPETIZERS

Cajun Blue Nachos \$16 A bed of potato chips topped with choice of Cajun chicken or ground beef, bacon, melted blue cheese and fried cherry peppers

Caribbean Tachos \$14 A bed of jerk-seasoned tater tots topped with pulled chicken, pineapple, cherry peppers and cheddar-jack cheese, drizzled with jalapeño-cilantro-lime sauce

**Pulled Pork Poutine \$14** Sweet-potato waffle fries with BBQ-pulled pork and cheddar-cheese curds, topped with gravy

**Fried Pickles \$13** A large plate of fried pickle chips served with ranch dressing

Frites Flight \$16 Three cones: one of jerk-seasoned tater tots, one of sweet-potato waffle fries, one of Annabel's classic frites, served with six sauces of your choice

**Crispy Fried Artichoke** • \$13 Fried artichoke hearts served with horseradish sauce

**Pretzel** 10 Five pretzels with seasonal beer cheese or choice of sauce

**Eggplant Fries** • \$14 A large basket of breaded eggplant fries served with a hot honey dipping sauce

**Garlic Knots** (five to an order) With garlic parmesan topping served with marinara sauce **Wood-Fired Vegetables** (market price)

Pizza Bites \$11 Six hand-rolled fried mozzarella & pepperoni bites served with marinara sauce

\$7

**Burrata Bruschetta Salad \$13** Spring mix topped with pesto-marinated roma tomatoes. a 4 oz. ball of burrata, wood-fired toast points with a balsamic drizzle

**Chopped Antipasto Salad \$13** Spring mix, fire-roasted artichokes, roasted red peppers, tomatoes, chopped pepperoni, mozzarella chopped and tossed in balsamic vinaigrette and topped with soppressata

**Kale Caesar \$10** Baby kale tossed with homemade Caesar dressing topped with freshly grated romano cheese and pretzel croutons Add fire-roasted pulled chicken \$2

#### MAKE YOUR OWN SALAD

STARTING AT \$10

1 Your choice of baby kale, spring mix, or spinach with carrots, tomatoes and cucumbers

2 VEGETABLES \$.75 3 CHEESE \$1.50 (4) MEAT **\$2** 

Roasted Red Peppers Cheddar Bacon **Mushrooms** Cheddar Jack Soppressata Broccoli Feta Buffalo Chicken Cauliflower Mozzarella Crispy Chicken

**Onions** Romano Fire-roasted Pulled Chicken Bleu Cheese **Pulled Pork Artichokes** 

Burrata Ball (+\$2) Cherry Peppers

**Peppadews** 

**Jalapeños** 5 DRESSINGS: Balsamic Vinaigrette, Caesar, Bleu Cheese,

Avocado (+\$2) Ranch, Oil and Vinegar

#### SANDWICHES All sandwiches served with chips

\$15

**B.L.T.** Freshly baked focaccia bread with garlic aioli, crispy bacon, sliced tomatoes, and spring mix

**Chicken Parmesan** Freshly baked focaccia bread with crispy chicken topped with homemade marinara and melted mozzarella

Pulled Pork A freshly baked focaccia bread with BBQ pulled pork, pineapple salsa, fried cherry peppers, cheddar jack and jerk aioli

Pizzadilla A giant quesadilla made with pizza dough stuffed with melted mozzarella, feta, spinach, roasted red peppers, and pulled chicken folded and cut into fours and served with marinara sauce

**Annabel's Burger** 8 oz. wood-fired burger topped with bacon, cheddar, garlic aioli and lettuce on a sesame seed bun

Wood-Fired Burger of the Week Changes every Monday



# PIZZA

# MAKE ANY PIZZA INTO A CALZONE OR STROMBOLI

OUR 12-INCH, WOOD-FIRED PIZZAS ARE CUT INTO 6 SLICES.

GLUTEN-FREE, SOY-FREE, CAULIFLOWER CRUST IS AVAILABLE UPON REQUEST (+\$4.50)

# TRADITIONAL

A classic pizza with fresh homemade tomato sauce and a mozzarella-provolone cheese blend
<b>Meat Lovers</b>
<b>Broccoli and Ricotta</b>
<b>Soppressata with Red Sauce</b>
Sausage with Red Sauce\$15.50

KEY CODE (vegetarian) (vegan) (spicy)

A traditional wood-fired cheese pizza with fire-roasted fennel

## ORIGINALS

UNIUINALS	
Bountiful Cheese	
<b>Soppressata with Burrata and Hot Honey\$</b> A wood-fired pizza with freshly sliced Italian soppressata, to with creamy burrata, and drizzled with a red pepper hot hor	pped
<b>Kale Pesto, Sausage, and Peppadews\$</b> An organic fire-roasted kale-pesto based pizza with fennel roasted sausage and chopped sweet and spicy peppadews	15.50
Fried Artichoke	and
<b>Breakfast (with Sriracha Drizzle)\$</b> A pizza with cheesy scrambled eggs, topped with crispy back and finished with a sriracha hot sauce	
<b>Red, White, and Bleu (Buffalo)\$</b> Our take on a buffalo chicken pizza, with a creamy garlic ho sauce base, crispy fried chicken, bacon, and a mozzarella-provolone-bleu cheese blend	
Clams Casino	red
B.L.T\$  A creamy ranch-based pizza with fire-roasted tomatoes, crischopped bacon, and finished with shredded lettuce	
Cashew Cream	<b>18.50</b> oli,
Original Margherita\$  A classic garlic-herb based pizza with fire-roasted tomatoes creamy burrata, and finished with fresh basil	
Chicken Carbonara Pizza\$  Creamy Alfredo-based pizza topped with spinach, crispy bac pulled chicken, mozzarella and three over-easy eggs	
<b>Veggie Fra Diavolo</b>	arti-
Dullad Dank	10 50

tomatoes, and cheddar jack, finished with cilantro



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