

SNACKS

MARINATED OLIVES (GF) 8
marcona almonds / lupini beans

IMPOSSIBLE CIGARS 14
almond yogurt

CELERY ROOT FRIES (GF) 12
apple gastrique / mustard aioli

ZA'ATAR FLATBREAD (GFO) 12
raita / lutenitsa

SQUASH BLOSSOMS (GF) 15
almond ricotta / marinara

CHARRED RICOTTA (GFO) 14
apricot glaze / grilled sourdough

"CRAB CAKES" (GFO) 14
hearts of palm / horseradish aioli

ARTICHOKE OYSTERS (GF) 12
crispy oyster mushroom
béarnaise / kelp caviar

BAKED MUSHROOM SCALLOPS (GFO) 14
whole grain mustard cream

SOUPS

CREAM OF ARTICHOKE (GF) 6
preserved lemon / garlic chips

TOMATO BISQUE (GF) 6
micro basil

SALADS

CAESAR (GFO) 13
choice of kale or romaine
garlic focaccia croutons
house caesar dressing

LITTLE GEM (GF) 13
fresh herbs / toasted walnuts
parmesan / walnut vinaigrette

BABY BEET (GF) 14
grapefruit and cara cara oranges
candied walnuts / frisée / balsamic

FALL CHOP (GF) 13
apples / kohlrabi / persimmons
watercress / white balsamic

PIZZAS

BUTTERNUT SQUASH (GFO) 15
caramelized onions / pumpkin seeds
almond ricotta / mustard greens

SPICY MEATBALL 15
housemade meatballs
calabrese peppers / almond ricotta

VEGETABLES

ROASTED SUNCHOKES (GF) 14
sherry maple glaze
burrata / fresh figs

BROCCOLI DI CICCO (GF) 11
golden raisins / calabrese peppers
pine nuts

KABOCHA SQUASH (GF) 12
chermoula / cipollini onions
pumpkin seed pesto

CHANTERELLE MUSHROOMS (GF) 15
parsnip purée / madeira demi

TRUFFLE POTATOES (GF) 12
fresh thyme / shaved parmesan

BRUSSELS SPROUTS (GF) 12
pine nuts / currants
maple whole grain mustard vinaigrette

HOMEMADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) 19

LASAGNA 20
almond ricotta / spinach / marinara

RISOTTO DEL GIORNO (GFO) MP

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

MUSHROOM & CHESTNUT
TORTELLONI 24
black truffle demi

SPAGHETTI CARBONARA (GFO) 19

SPINACH STROZZAPRETI 24
basil pesto / burrata / balsamic

FETTUCCINE ALFREDO (GFO) 19

PROTEINS

HOUSEMADE LENTIL
TEMPEH PICCATA (GFO) 18

SPICED CHICKPEAS (GF) 14
Goldi's spicy chraimeh sauce

SCALLOPINI PARMESAN
or MILANESE 20

ITALIAN SAUSAGE (GF) 16
peppers / onions / tomato
demi sauce

MOUSSAKA (GF) 18
eggplant / bechamel / Impossible meat

GIGANTE BEANS (GFO) 14
tomato / sweet peppers

EXECUTIVE CHEF SCOT JONES

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.

(GF) = GLUTEN FREE / OUR PLANT-BASED SEASONAL MENU IS LOCAL & ORGANIC WHEN POSSIBLE.
We respectfully decline modifications to our dishes.