

SNACKS

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

ARTICHOKE OYSTERS (GF) 12
artichoke purée / crispy oyster
mushroom / yellow tomato
béarnaise / kelp caviar

ZA'ATAR FLATBREAD (GFO) 12
caramelized onion and eggplant
radish tzatziki

FRENCH ONION DIP (GF) 12
crudités / leek chicharrón

CHARRED RICOTTA (GFO) 14
apricot glaze / grilled sourdough

IMPOSSIBLE CIGARS 13
almond yogurt

MARINATED OLIVES (GF) 8
marcona almonds / lupini beans

PICKLED VEGETABLES (GF) 8

SWEET AND SOUR ROASTED
EGGPLANT (GF) 14
garbanzo bean hummus / skhug

SOUPS

BROCCOLI BISQUE (GF) 6
chardonnay cheese sauce

LIMA BEAN AND RICE (GF) 6
toasted pistachios / almond yogurt

SALADS

SPRING CHOP (GF) 12
pea tendrils / celery leaf / parsley leaf
English peas / watermelon radish
whole grain mustard vinaigrette

CAESAR (GFO) 12
choice of kale or romaine
garlic focaccia croutons
house caesar dressing

ISRAELI SALAD (GF) 14
cucumber / tomato / celery / radish
romaine hearts / white French dressing

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

PIZZAS

FUNGHI MISTI (GFO) 14
balsamic mushrooms / béchamel sauce
torn spring herbs

SPICY MEATBALL 14
housemade meatballs
calabrese peppers / almond
ricotta / micro basil

VEGETABLES

ROASTED THUMB CARROTS (GF) 10
vadouvan / carrot purée

PARMESAN CAULIFLOWER (GF) 10
shallots and parmesan crust

POTATO LEEK NOT SOUP (GF) 12
confit and roasted leek
shoestring potato

ASPARAGUS (GF) 12
meyer lemon tahini / hazelnut dukkah

TRUFFLE POTATOES (GF) 12
fresh thyme / shaved parmesan

BABY ARTICHOKEs (GF) 12
parmesan crisp / saffron aioli

HOMEMADE PASTAS

TAGLIATELLE BOLOGNESE
(GFO) 19

LASAGNA 19
almond ricotta / spinach / marinara

RISOTTO DEL GIORNO (GFO) MP

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

ENGLISH PEA AGNOLOTTI 19
fava beans / meyer lemon aglio olio

SPAGHETTI CARBONARA (GFO) 19

KALE RADIATORI 19
spring herb pesto

TAGLIATELLE CAPESANTE (GFO) 19
king oyster mushrooms / lemon cream

PROTEINS

HOUSEMADE LENTIL
TEMPEH PICCATA (GFO) 18

SPICED CHICKPEAS (GF) 13
Goldi's spicy chraimeh sauce

SCALLOPINI PARMESAN
or MILANESE 20

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

BUTTER BEANS (GF) 13
fioretto / roasted spring red onion
aglio olio

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.