

## SNACKS

MARINATED OLIVES (GF) 8  
marcona almonds / lupini beans

PICKLED VEGETABLES (GF) 8

FRENCH ONION DIP (GF) 12  
crudités / leek chicharrón

ZA'ATAR FLATBREAD (GFO) 12  
garbanzo tahini / tomato banana  
pepper jam

ZUCCHINI BLOSSOMS (GF) 15  
almond ricotta filled / tempura  
style / house marinara

IMPOSSIBLE CIGARS 14  
almond yogurt

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

CHILLED CUCUMBER MELON (GF) 6  
cucumber / shallot / radish

SUMMER MINISTRONE (GFO) 6  
toasted israeli couscous

## SALADS

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

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

WATERMELON SALAD (GF) 14  
heirloom cherry tomatoes / cucumber  
almond cheese / pistachios / balsamic

SHIITAKE CUCUMBER SALAD (GF) 12  
balsamic / torn herbs

## PIZZAS

HEIRLOOM TOMATO (GFO) 14  
pesto / almond ricotta / fresh basil

SPICY MEATBALL 14  
housemade meatballs  
calabrese peppers / almond ricotta

## VEGETABLES

GRILLED CORN (GF) 11  
sundried tomato aioli  
parmesan basil

PARMESAN CAULIFLOWER (GF) 10  
shallots / parmesan crust

ROASTED EGGPLANT (GFO) 12  
calabrese vinaigrette / lemon tahini  
focaccia bread crumbs

OKRA (GF) 12  
spicy matbucha sauce

TRUFFLE POTATOES (GF) 12  
fresh thyme / shaved parmesan

GREEN BEANS ALMONDINE (GF) 12  
marcona almonds / pickled  
fresno peppers / shallots

## 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

CORN TORTOLONI 19  
almond ricotta / corn  
veloute

SPAGHETTI CARBONARA (GFO) 19

GNOCCHETTI 19  
fresh puttanesca

FETTUCCINE ALFREDO (GFO) 19

## 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

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.