

## SNACKS

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

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

LENTIL FLATBREAD (GFO) 12  
baba ganoush / matbucha

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

CREAM OF MUSHROOM (GF) 6  
sautéed shimeji mushrooms

ONION AND SAUSAGE (GFO) 6  
grilled sourdough bread

## SALADS

MIZUNA (GF) 12  
fresh oro blanco / fioretto  
hazelnuts / oro blanco vinaigrette

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

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

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

## PIZZAS

FUNGHI MISTI (GFO) 14  
béchamel sauce  
mixed mushrooms

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

## VEGETABLES

ROASTED BABY CARROTS (GF) 10  
harissa / pomegranate / parsley

PARMESAN CAULIFLOWER (GF) 10  
shallots and parmesan crust

SAUTÉED ESCAROLE (GF) 8  
preserved lemon / roasted garlic

GRILLED FENNEL (GF) 12  
velouté sauce / clementines

BALSAMIC MUSHROOMS (GF) 12  
soft herbs / pine nuts / shallots

GRILLED ENDIVE (GF) 12  
apple balsamic butter / pears  
thyme

OVEN ROASTED TRUFFLE  
POTATOES (GF) 12  
fresh thyme / shaved parmesan

## HOMEMADE PASTAS

TAGLIATELLE BOLOGNESE  
(GFO) 18

LASAGNA 19  
almond ricotta / spinach / marinara

RISOTTO DEL GIORNO (GFO) MP

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

GNOCCHI 18  
spicy harissa fennel

SPAGHETTI CARBONARA (GFO) 19

RADIATORI CON LE VONGOLE 19  
yellow oyster mushrooms / fennel / leeks  
white wine kombu cream sauce

## 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

CANNELLINI BEANS (GF) 13  
simmered in a delicate  
tomato sauce

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.