

edo bites



Our dishes are made with fresh locally-grown ingredients,
highlighting simple Italian cooking

Breakfast all day...

Freshly baked pastries from our kitchen	varies
Seasonal fruit salad with 'Harry's Berries'	8.00
Vanilla yogurt, house made granola, 'Pudwill farm' mixed berries	11.00
Golden waffle with fresh berries and chantilly cream	13.00
Rustic wheat seeded toast, avocado, roasted cherry tomatoes, fresh basil	13.00
Baked asparagus, poached eggs, shaved parmigiano, Tuscan olive oil*	14.00

Antipasti

Baked eggplant 'Parmigiana' with edo's tomato sauce	14.25
Fried 'Jidori' organic chicken tenders	15.00
Roberta's all-beef meatballs	14.25
Hollywood Farmers Market heirloom tomatoes, burrata, Paris noir	13.50
Smoked salmon, capers, dill, lemon dressing, toast	14.95
Golden french fries, sea salt	8.00

Pizette

Margherita: tomato and mozzarella with oregano, basil	12.95
Tartufo: stracciatella, fontina and truffle oil	14.95
Quattro Formaggi: fontina, burrata, parmigiano, mozzarella	12.95
Pizza crust sandwich with prosciutto, mozzarella, lettuce, tomato, aioli	14.95

Soups

Minestrone of seasonal vegetables	12.90
Borlotti and cannellini beans vegan 'pasta e fagioli'	12.90
Pureed broccoli soup with a hint of crème fraiche	12.90
Naturally sweet tomato	12.90

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Salads

e. baldi Famous roasted chicken, lettuce, frisee, avocado, celery and green onion	16.95
Chopped romaine, black beans, tomato, roasted corn, guacamole, queso fresco, cilantro	14.00
Grilled wild salmon, bib lettuce, endive, arugula, chives, dill, mustard lemon dressing	16.95
Chopped salad with chicken, quinoa, avocado, potatoes, black olives, radish, green beans	16.95

Sandwiches

Ham & brie, homemade aioli, french baguette	14.95
Caprese, tomato, burrata, olive pate, pesto french baguette	13.50
Grilled cheese, stracchino, sundried tomato, pesto, pain rustique	13.50
Slow-roasted turkey breast, avocado, tomato, pain rustique	14.95
Minced tuna & black olive cream, lemon aioli, cheddar & jack cheese, pain rustique	14.95
Grilled chicken, arugula, tomato, salsa verde, smoked mozzarella, pain rustique	14.95
Roast beef, fontina, pickle, mustard, french baguette	14.95

Mains

Lasagna, green chard pasta, beef ragu, besciamella	16.00
Everyone's Favorite... sweet corn baked ravioli	16.00
Potato gnocchi, tomato sauce, melted mozzarella	14.25
Mac n Cheese with fontina & white cheddar	14.25
Rolled baked crepe, ricotta, green chard, parmigiano, porcini mushrooms	16.00
Spicy rigatoncini "arrabbiata," garlic, tomato, chili pepper	15.00
Fusilli with tomato & basil sauce	14.95
Fish Tacos, baked branzino, avocado, minced fresh tomatoes, serrano pepper	14.25
Tender pounded organic chicken cutlet, lemon, capers with a side of green beans	16.75
Introducing...	
The organic crispy chicken sandwich, tomato, lettuce, special sauce, brioche bun	15.00

Desserts

Chocolate Truffle Gelato	6.00
Chocolate Cake, all the decadence, without the flour	9.00
Torta della Nonna, double-layered crust, pastry cream, chocolate, pine nuts	9.00
Tiramisu, mascarpone cream, lady fingers, coffee	10.00
Chocolate Mousse, chocolate mousse, chantilly cream	10.00