

edo bites



italian bistro

breakfast all day

Warm croissant with raspberry jam & <i>Plugra</i> butter	8.00
Golden waffle with fresh berries and chantilly cream	14.75
Avocado toast, rustic wheat-seeded toast, avocado, roasted cherry tomatoes, fresh basil	16.20
Baked asparagus, poached eggs, shaved parmigiano, Tuscan olive oil*	18.30
Breakfast burrito, eggs, chevre, roasted tomatoes, thyme	16.75
Croissant sandwich, scrambled eggs, lettuce, tomato, aioli	14.50

appetizers

Roberta's all-beef meatballs	16.20
Bagel & lox, cream cheese, tomatoes, capers, chives, dill	23.50
add poached egg	+3.00

salads

e. baldi Famous Roasted Chicken: <i>Jidori</i> chicken, lettuce, frisee, avocado, celery and green onion, lemon & olive oil dressing	24.50
Grilled Salmon: <i>Faroe Islands</i> minced salmon, bib lettuce, endive, arugula, chives, dill, mustard lemon dressing	24.50
Chopped salad with chicken, quinoa, avocado, potato, black olive, radish, green bean, aioli dressing	20.50
Kale Caesar: Chopped Caesar, organic mixed kale salad, warm spicy croutons, grated parmigiano, Caesar dressing	18.00 (with grilled chicken breast 26.50)

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

We are not able to honor any substitutions or changes to menu items.
Refunds are at the sole discretion of the manager and not guaranteed for items properly prepared.

sandwiches

Ham & brie, homemade aioli, french baguette	17.20
Chicken breast, pesto, arugula, tomato, round ciabatta	17.50
Prosciutto & Focaccia, tomato, mozzarella, aioli, olive oil, salt & pepper	17.20
Minced tuna, black olive cream, lemon aioli, cheddar & jack cheese, pain rustique	16.20
Caprese, tomato, mozzarella, "pineless" pesto, minced olives, basil, french baguette	14.50

pizzette

Margherita Pizza tomato and mozzarella with oregano, basil	18.20
Tartufo Pizza stracciatella, fontina and truffle oil	18.20

paste

Mezzi rigatoni, smoked bacon, tomato Amatriciana style sauce	23.00
Potato gnocchi, tomato sauce, melted mozzarella	22.00
Fettuccine with beef bolognese sauce	24.50
Spicy rigatoncini "arrabbiata," garlic, tomato, chili pepper	18.50
Fusilli with creamy tomato sauce	18.50
Truffle mac n cheese with fontina & white cheddar	21.50
e. baldi's Sweet Corn Agnolotti	25.00

soups

Minestrone soup of seasonal vegetables	16.20
Pureed broccoli soup with a hint of crème fraiche	16.20

desserts

Torta della Nonna double-Layered Crust, Pastry Cream, Chocolate, Pine Nuts	13.50
Warm <i>Farmers Market</i> seasonal pie served with vanilla ice cream	15.00
Apple sfogliatella with vanilla ice cream	11.00
Flourless chocolate cake	13.00
Ice Cream Shakes	14.00
Farmers Market Strawberry, Milk Chocolate or Vanilla	