



**Fridays + Saturdays
Special Dinner Menu till 8pm
Begins Friday, Oct 13th**

Tuna tartare*	24.00
avocado, tuna, parsley, lemon juice	
Baked asparagus, poached eggs,	18.30
shaved parmigiano, Tuscan olive oil*	
Sliced prosciutto and burrata	19.00
Roberta's all-beef meatballs	16.20
Mixed salumi plate	18.00
salame, coppa, prosciutto, toast	
Mixed cheese plate	18.00
brie, swiss, parmigiano, pecorino	

e. baldi famous roasted chicken	24.50
<i>Jidori</i> chicken, lettuce, frisee, avocado, celery and green onion, lemon & olive oil dressing	
Grilled salmon	24.50
<i>Faroe Islands</i> minced salmon, bib lettuce, endive, arugula, chives, dill, mustard lemon dressing	
Kale Caesar	18.00
Chopped Caesar, organic mixed kale salad, warm spicy croutons, grated parmigiano, Caesar dressing	
Minestrone soup of seasonal vegetables	16.20
Pureed broccoli soup	16.20
with a hint of crème fraiche	

Ham & brie	17.20
homemade aioli, french baguette	
Prosciutto & focaccia	17.20
tomato, mozzarella, aioli, olive oil, salt & pepper	
Margherita pizza	18.20
tomato and mozzarella with oregano, basil	
Tartufo pizza	18.20
stracciatella, fontina and truffle oil	
Pepperoni pizza	18.20
tomato, mozzarella, pepperoni	

Mezzi rigatoni	23.00
smoked bacon, tomato Amatriciana style sauce	
Potato gnocchi	22.00
tomato sauce, melted mozzarella	
Lasagna	24.50
green chard pasta, beef ragu, besciamella	
Spicy rigatoncini "arrabbiata"	18.50
garlic, tomato, chili pepper	
Fusilli with creamy tomato sauce	18.50
e. baldi's sweet corn agnolotti	25.00
mascarpone, truffle butter	

Baked branzino fillets with olives, capers, cherry tomatoes, potatoes, thyme 35.50

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