

edo bites



breakfast all day

Warm croissant with raspberry jam & <i>Plugra</i> butter	7.00
<i>Hollywood Farmers Market</i> fruit salad	12.00
Vanilla yogurt, house made granola, 'Pudwill farm' mixed berries	12.00
Golden waffle with fresh berries and chantilly cream	14.00
Rustic wheat-seeded toast, avocado, roasted cherry tomatoes, fresh basil	15.00
Baked asparagus, poached eggs, shaved parmigiano, Tuscan olive oil*	17.00
Breakfast burrito, eggs, chevre, roasted tomatoes, thyme	15.50

anipasta

Fried calamari & shrimp with spicy tomato sauce	19.00
Fried 'Jidori' organic chicken tenders	16.00
Roberta's all-beef meatballs	15.00
<i>Hollywood Farmers Market</i> heirloom tomatoes, burrata, fresh basil, Paris noir	16.00
Smoked salmon, capers, dill, lemon dressing, toast	17.50
Baked eggplant 'Parmigiana' with edo's tomato sauce	15.00
Golden french fries, sea salt	9.00

pizzette

Margherita: tomato and mozzarella with oregano, basil	16.00
Tartufo: stracciatella, fontina and truffle oil	16.00
Quattro Formaggi: fontina, burrata, parmigiano, mozzarella	16.00

soups

Minestrone of seasonal vegetables	15.00
Pureed broccoli soup with a hint of crème fraiche	15.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Parties of 6 or more guests will have an automatic gratuity of 18% added to the bill.

salads

- e. baldi Famous roasted chicken, lettuce, frisee, avocado, celery and green onion
lemon & olive oil dressing 18.00
- Grilled Faroe Islands minced salmon, bib lettuce, endive, arugula, chives, dill,
mustard lemon dressing 18.00
- Chopped salad with chicken, quinoa, avocado, potatoes, black olives, radish, green
beans, aioli dressing 17.00

sandwiches

- Ham & brie, homemade aioli, french baguette 15.95
- Caprese, tomato, mozzarella, "pineless" pesto, minced olives, basil, french baguette 13.50
- Slow-roasted turkey breast, avocado, tomato, basil, pain rustique 14.95
- Grilled chicken, arugula, tomato, salsa verde, smoked mozzarella, pain rustique 14.95
- Minced tuna, black olive cream, lemon aioli, cheddar & jack cheese, pain rustique 14.95

mains

- Cannelloni filled with spinach & ricotta, topped with tomato sauce & parmigiano 18.00
- Lasagna, green chard pasta, beef ragu, besciamella 19.00
- Everyone's Favorite.... sweet corn baked ravioli 18.00
- Potato gnocchi, tomato sauce, melted mozzarella 17.00
- Truffle Mac n Cheese with fontina & white cheddar 19.00
- Spicy rigatoncini "arrabbiata," garlic, tomato, chili pepper 17.00
- Fusilli with tomato & basil sauce 17.00
- Organic crispy chicken sandwich, tomato, lettuce, special sauce, brioche bun 19.00

desserts

- Torta della Nonna, double-layered crust, pastry cream, chocolate, pine nuts 10.00
- Tiramisu, mascarpone cream, lady fingers, coffee 11.00
- Gluten-free ricotta cream cheese cake, raspberry sauce 12.00
- Strawberry shortcake, brioche cake, chantilly cream, strawberry sauce,
fresh strawberries 12.00
- Flourless chocolate cake, chantilly cream 10.00
- Raspberry Beignet, pâte à choux, pistachio, chantilly cream, fresh raspberries,
toasted pistachio crumbs 10.00