



appetizers

Caesar Salad* 13

parmesan croutons

chicken +8 shrimp +12 skirt steak +14

Arugula & Pear Salad 16

gorgonzola toast, cranberries, candied walnuts

Sunflower Salad 15

golden beets, seeds, bibb, parmesan, sherry vinaigrette

Grilled Octopus* 22

dressed potatoes, saffron salami vinaigrette

Italian Wedding Soup 14

polpettini, escarole, parmesan egg drop

Tagliatelle Kale Pesto 17/24

pine nuts, parmesan, basil, garlic

chicken +8 shrimp +12 skirt steak +14

Citrus & Palm Hearts 17

lola rosa, shaved fennel, castelvetrano olives

Ziti Patricia 18/25

sweet sausage, zucchini, spicy cherry tomato, basil

Bucatini all'Amatriciana 19/26

guanciale, spicy tomato sauce, pecorino, parsley

Gravy Meatball Sliders 15

three little owl originals

seasonal vegetables

Eggplant Parmigiana 17

breaded and baked, marinara and soft herbs

Cauliflower Calabrese 15

olives, capers, dried tomatoes, herbs

Sweet & Spicy Delicata 16

maple, pine nut pesto, pepitas, apple

Sesame Green Beans 14

chiles, mint, cilantro and oyster sauce

Broccolini & Roasted Peppers 13

lemon, garlic

French Fries 9

chile aioli

Brussels Sprout Home Fries 14

yukon golds, poblano chiles, leeks

entrées

Nova Scotia Halibut 38

chive mashed potatoes, lemon crème fraîche

Crispy Skate Tacos 26

chinois slaw, soy citrus aioli, avocado crema

Faroe Island Salmon* 37

sautéed napa cabbage, rösti potato, dijon sauce

8 oz. Bacon Cheeseburger* 21

American cheese, pickle, sesame seed bun, french fries

Petit Filet Mignon* 39

fontina fonduta, lemon pepper broccoli

Pork Chop & Butter Beans* 36

parmesan and wild dandelion

Grilled & Filleted Daily Fish* 38

toasted lobster paella

Crispy Bell & Evan's Chicken 28

brussels sprout home fries, lemon, dijon, garlic, sherry

chef Joey Campanaro

now booking: virtual dinner parties & cooking classes

please email us at events@thelittleowlnyc.com or scan qr code to inquire



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

5% COVID-19 Recovery Charge will be added to all menu items. Please note this is a surcharge and not a gratuity for employees.