



appetizers

Lil' Gem a la Caesar* 15

parmesan croutons

chicken +8 shrimp +12 skirt steak +14

Ziti all'Amatriciana 22 | 32

spicy guanciale, onion, tomato sauce and pecorino

Sliced L.I. Duck Breast* 21

arugula, almonds, parm, blueberry-truffle

Italian Wedding Soup 16
polpettini, escarole, parm, egg drop

Bibb & Beets 17
golden beets, sunflower seeds, parm, sherry vinaigrette
chicken +8 shrimp +12 skirt steak +14

Citrus & Palm Hearts 18
castelvetrano olives, cappelletti, herbs

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Squash Risotto 21

mascarpone, pepita pesto, endives

Eggplant Parmigiana 18

breaded and baked, marinara, arugula

Broccoli, Cauliflower & Mushrooms 17

roasted red peppers

French Fries 11

chile aioli

Brussels Sprouts 16

sweet and spicy pecans

Sesame Green Beans 15

chiles, mint, cilantro, oyster sauce

entrées

Veal & Roots Stew 37

parmesan pappardelle, madiera mushrooms

Faroe Island Salmon* 38

braised napa, potato rosti, champagne dijon

Grilled & Filleted Daily Fish* 42

sweet and spicy escarole, calamari, grapes

Petit New York Strip* 46

warm potato salad, salsa verde

Nova Scotia Halibut* 39
chive mashed, lemon crème fraîche gravy

Crispy Bell & Evans Chicken 34
garlic fontina mashed potatoes, natural sherry gravy

Pork Shoulder & Butter Beans* 33
parmesan, wild dandelion

chef Joey Campanaro

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

cocktails 15 ea.

El Levante *pomegranate, prosecco*
Lil' Rita *agave wine, 'triple sec', lime*
Negroni Senza *bitter, vermouth, juniper, orange*
Mulled Apple Toddy *'whiskey' wine, spiced apple cider*
Love on the Rocks *'whiskey' wine, cappelletti, ginger, lime*
Sparkling Negroni *cappelletti, vermouth, prosecco, orange*
Seasonal Sangria *vino tinto, macerated fruit, prosecco*

beer

Peroni, *Italy* 8
Lagunitas IPA, *California* 9
Talea Sun Up Hazy IPA, *New York* 12
Six Point Sweet Action, *New York* 8
Bone Dry Cider, *New York* 10
Allagash White, *Maine* 10
Sunday Beer, *New York* 8

wine by the glass & bottle

sparkling

Cava Rosat 16 gl | 64 btl
Castellroig, Penedès, Spain NV
Prosecco 14 gl | 56 btl
Ca' Furlan, 'Cuvée Beatrice', Veneto, Italy NV
Brut 28 gl | 110 btl
R.Dumont & Fils, Champagne, France, NV

white

Cortese di Gavi 15 gl | 60 btl
Gianni Doglia, Italy 2022
Sancerre 21 gl | 84 btl
Foucher-Lebrun 'Le Mont', Loire Valley, France 2022
Chardonnay 20 gl | 80 btl
Edith & Ida, Mendocino County, California, 2022
Rhône Blend 18 gl | 72 btl
Intermission Cellars 'Front Row', California 2022

rosé

Rosé Field Blend 18 gl | 72 btl
Idlewild 'The Flower', Mendocino, California 2022

orange

Grillo 16 gl | 64 btl
Di Giovanna 'Camurria', Sicily, Italy 2022

red

Pinot Noir ~ Bourgogne Rouge 21 gl | 84 btl
Clotilde Davenne, Burgundy, France 2020
Nerello Mascalese 17 gl | 68 btl
Pietro Caciorgna 'Ciauria', Sicily, Italy 2022
little owl rosso 15 gl | 60 btl
Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2020
Tempranillo 16 gl | 64 btl
*Bodegas y Viñedos Valderiz 'Valdehermosa Crianza',
Ribera del Duero, Spain 2020*
Langhe Nebbiolo 23 gl | 92 btl
Guido Porro, Veneto, Italy 2022

half-bottle selections

Crémant de Bourgogne Brut *Clotilde Davenne, Burgundy, France NV* 44
Albariño *Do Ferreira, Rias Baixas, Spain 2019* 52
Chablis *Domaine Christophe et Fils, Burgundy, France, 2022* 45
Vouvray Sec *Domaine Huet 'Le Haut-Lieu', Loire Valley, France 2022* 68
Meursault *Ballot Millot & Fils, Burgundy, France 2020* 90
Puligny-Montrachet *Domaine de Montille, Burgundy, France 2020* 120
Cabernet Franc - Saumur Champigny *Château du Hureau 'Tuffe', Loire Valley, France 2020* 40
Rioja Reserva *Remelluri, Rioja, Spain 2015* 80

our dedicated beverage director
Lisa Komara
