



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

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* 39

braised napa, potato rosti, champagne dijon

Grilled & Filleted Daily Fish* 42

calamari, sicilian escarole

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

Pinot Nero Bianco 17 gl | 68 btl

Frecciarossa 'Sillery' Lombardy, Italy 2022

Sancerre 21 gl | 84 btl

Foucher-Lebrun 'Le Mont', Loire Valley, France 2022

Chardonnay ~ Hautes Côtes de Nuits 18 gl | 72 btl

Domaine Cornu-Camus, Burgundy France, 2022

Rhône Blend 18 gl | 72 btl

Intermission Cellars 'Front Row', California 2022

rosé

Côtes de Provence Rosé 15 gl | 60 btl

*Domaine de la Fouquette 'Cuvée Rosé d'Aurore',
Provence, France 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*

Barolo 23 gl | 92 btl

Marziano Abbona, Piedmont, Italy 2019

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
