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## appetizers

Caesar Salad\* 13

*parmesan croutons*

*chicken +8 shrimp +12 skirt steak +14*

Arugula & Corn Salad 16

*peas, cherry tomatoes, shoots, pine nut pesto vinaigrette*

Sunflower Salad 15

*golden beets, seeds, bibb, parmesan, sherry vinaigrette*

Ricotta Cavatelli 21

*fava beans, bacon, tomato broth*

Grilled Octopus\* 22

*potato salad, saffron salami vinaigrette*

Crispy Calamari 17

*marinara aioli*

Tagliatelle Kale Pesto 17/24

*pine nuts, parmesan, basil, garlic*

*chicken +8 shrimp +12 skirt steak +14*

Ziti Patricia 18/25

*sweet sausage, zucchini, spicy cherry tomato, basil*

Bucatini all'Amatriciana 19/26

*guanciale, spicy tomato sauce, pecorino, parsley*

Heirloom Tomatoes 18

*marinated mozzarella, basil balsamic vinaigrette*

Gravy Meatball Sliders 15

*three little owl originals*

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## seasonal vegetables

Eggplant Parmigiana 17

*breaded and baked, marinara and soft herbs*

Cauliflower & Snow Peas 16

*leeks, frisée, chili lime vinaigrette*

Sesame Green Beans 14

*chiles, mint, cilantro and oyster sauce*

Grilled Broccolini 13

*lemon, garlic*

Cucumber & Cantaloupe 15

*spiced ricotta salata, dried tomato-olive dressing*

Grilled & Roasted Corn 12

*spicy mexican style, cheese, aioli*

Grilled Asparagus 16

*fresh ricotta, salsa verde*

French Fries 9

*chile aioli*

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## entrées

Soft Shell Crab Sandwich 26

*sesame seed bun, pickle, chile aioli, french fries*

Faroe Island Salmon\* 37

*spring peas, sugar snaps, radishes, salsa cruda*

8 oz. Bacon Cheeseburger\* 21

*American cheese, pickle, french fries*

Broiled Nova Scotia Halibut 38

*corn, peas, shoots, pesto vinaigrette*

Grilled & Filleted Daily Fish\* 39

*toasted lobster paella*

Crispy Bell & Evans Chicken 31

*asparagus home fries, lemon, dijon, garlic, sherry*

Petit Filet Mignon 39

*spinach patatas bravas*

Colorado Lamb Chops 44

*fontina fonduta, giardiniera, salsa verde*

Pork Chop & Butter Beans\* 36

*parmesan and wild dandelion*

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**chef Joey Campanaro**

now booking: intimate parties at our home or yours  
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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*