



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

Grilled Octopus* 22

dressed potatoes, 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

Spring Onion Soup 14

gruyere, parmesan, fontina, beef broth, bread

Gravy Meatball Sliders 15

three little owl originals

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

ricotta salata, dried tomato-olive dressing

Grilled & Roasted Corn 12

spicy mexican style, cheese, aioli

Asparagus Gratin 16

egg yolk, parmesan, pickled onion

French Fries 9

chile aioli

entrées

Crispy Skate Sandwich 26

chinois slaw, soy citrus aioli, french fries

Faroe Island Salmon* 37

spring peas, sugar snaps, radishes, salsa cruda

8 oz. Bacon Cheeseburger* 21

American cheese, pickle, sesame seed bun, french fries

Broiled Nova Scotia Halibut 38

corn, peas, shoots, pesto vinaigrette

Grilled & Filleted Daily Fish* 38

toasted lobster paella

Crispy Bell & Evans Chicken 29

asparagus home fries, lemon, dijon, garlic, sherry

Soy Ginger Skirt Steak 34

mexican rice, grilled onion-avocado pico de gallo

Colorado Lamb Chops 44

fontina fonduta, giardiniera, salsa verde

Pork Chop & Butter Beans* 36

parmesan and wild dandelion

chef Joey Campanaro

now booking: intimate parties at our home or yours
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.