



appetizers

Caesar Salad* 15

parmesan croutons

chicken +8 shrimp +12 skirt steak +14

Sunflower Salad 16

golden beets, sprouts, seeds, parmesan, sherry vinaigrette

Herbed Big Eye Tuna* 18

cauliflower, snow peas, tomato raisins, chili, lime

Arugula & Strawberries 17

fennel, robiola fettunta, balsamic vinaigrette

Skillet Braised Calamari* 18

marinara, peas, lardo toast

Italian Wedding Soup 14

polpetini, escarole, egg drop, parmesan

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 21/28

guanciale, spicy tomato sauce, pecorino, parsley

Asparagus Gratin* 22

parmesan crunchies, organic egg yolk, truffle

Gravy Meatball Sliders 15

three little owl originals

seasonal vegetables

Zucchini & Squash 16

peppers, capers, olives, herbs

Asparagus Home Fries 15

curried leeks, crispy potatoes

Grilled & Roasted Corn 15

spicy Mexican style

French Fries 9

chile aioli

Eggplant Parmigiana 17

breaded and baked, marinara, arugula

Sesame Green Beans 14

chiles, mint, cilantro, oyster sauce

Cauliflower & Broccoli 16

leeks, frisée, chili lime vinaigrette

entrées

Tender Lamb Shank 36

warm potato salad, giardiniera, natural jus

Skate Milanese Sandwich 25

seeded bun, chinoise slaw, lemon, french fries

Faroe Island Salmon* 33

lemon pepper broccoli, avocado crema, roasted tomato

Grilled & Filleted Daily Fish* 39

toasted lobster paella

8 oz. Bacon Cheeseburger* 21

American cheese, pickle, french fries

Petit Filet Mignon* 39

crunchy monrchet potatoes, spinach, red wine

Crispy Bell & Evans Chicken 32

asparagus home fries, lemon, dijon, garlic, sherry

Broiled Nova Scotia Halibut 39

corn, peas, pesto vinaigrette

Pork Chop & Butter Beans* 38

parmesan, wild dandelion

chef Joey Campanaro

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