



appetizers

Lil' Gem a la Caesar* 15

parmesan croutons

chicken +8 shrimp +12 skirt steak +14

Sunflower Salad 17

golden beets, sprouts, seeds, parmesan, sherry vinaigrette

Ricotta Cavatelli 21

tomato broth, favas, bacon, pecorino, basil

Grilled Asparagus Salad* 22

sunny side up egg, truffle

Farfalle Broccoli Pesto 19

fried salami, cherry tomato, basil

Sardine Filets* 18

cauliflower, snow peas, tomato, chili, lime

Italian Wedding Soup 14

polpettini, escarole, egg drop, parmesan

Gravy Meatball Sliders 15

three little owl originals

seasonal vegetables

Charred Edamame 12

rice vinegar, sea salt, nori

Asparagus Home Fries 15

curried leeks, crispy potatoes

Eggplant Parmigiana 17

breaded and baked, marinara, arugula

Grilled & Roasted Corn 15

spicy Mexican style

French Fries 9

chile aioli

Sesame Green Beans 14

chiles, mint, cilantro, oyster sauce

Cauliflower & Broccoli 16

leeks, frisée, chili lime vinaigrette

entrées

8 oz. Bacon Cheeseburger* 26

American cheese, pickle, french fries

Crispy Bell & Evans Chicken 33

asparagus home fries, lemon, dijon, garlic, sherry

Faroe Island Salmon* 37

lemon pepper broccolini, avocado crema, roasted tomato

Grilled & Filleted Daily Fish* 39

toasted lobster paella

Petit Filet Mignon* 41

spinach patatas bravas, red wine sauce

Tender Lamb Shank 35

warm potato salad, giardiniera, natural jus

Broiled Nova Scotia Halibut 39

corn, peas, shoots, 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.*

cocktails 15 ea.

Lil 'Rita	<i>agave wine, 'triple sec', lime</i>	Pink Prosecco Lemonade	<i>grapefruit lemonade, prosecco</i>
Cocchi Spritz	<i>cocchi americano, prosecco</i>	Seasonal Sangria	<i>vino tinto, macerated fruit, prosecco</i>
Cappelletti Spritz	<i>cappelletti, prosecco, orange</i>	Bloody Mary	<i>clamato bloody mix, 'vodka' wine</i>
Negroni Senza	<i>bitter, vermouth, juniper, orange</i>	Maria-Chelada	<i>clamato bloody mix, beer</i>
Sparkling Negroni	<i>cappelletti, vermouth, prosecco, orange</i>	Mimosa	<i>orange juice, prosecco</i>
Love on the Rocks	<i>'spiced rum' wine, cappelletti, ginger, lime</i>	Bellini	<i>peach, prosecco</i>

beer

TALEA Sun Up Hazy IPA,	<i>New York 10</i>	Sunday Beer,	<i>New York 8</i>
Lagunitas IPA	<i>California 9</i>	Bone Dry Cider,	<i>New York 10</i>
Allagash White	<i>Maine 10</i>	Six Point Sweet Action,	<i>New York 8</i>
Sapporo,	<i>Japan 8</i>	Athletic Brewing Co Run Wild N/A IPA,	<i>Connecticut 7</i>

wines by the glass & bottle

sparkling

Cava Rosat	<i>16 gl 64 btl</i>
<i>Castellroig, Penedès, Spain NV</i>	
Prosecco	<i>14 gl 56 btl</i>
<i>Ca' Furlan 'Cuvée Beatrice', Veneto, Italy NV</i>	
Brut	<i>28 gl 110 btl</i>
<i>Lassalle & Filles, Champagne, France NV</i>	

white

Verdicchio	<i>15 gl 60 btl</i>
<i>Collestefano, Marche, Italy 2021</i>	
Sancerre	<i>20 gl 80 btl</i>
<i>Foucher-Lebrun 'Le Mont', Loire Valley, France 2022</i>	
Pinot Blanc & Grüner Veltliner	<i>16 gl 64 btl</i>
<i>Nittnaus 'Kalk & Schiefer', Weinland, Austria 2021</i>	
Chardonnay ~ Viré Clessé	<i>20 gl 80 btl</i>
<i>André Bonhomme, Burgundy, France 2020</i>	
Timorasso	<i>18 gl 72 btl</i>
<i>Ezio Poggio 'Caespes', Colli Tortonesi, Piedmont, Italy 2021</i>	

orange

Grechetto	<i>17 gl 68 btl</i>
<i>Plani Arche 'Gordito', Umbria, Italy 2021</i>	

rosé

Côtes de Provence Rosé	<i>15 gl 60 btl</i>
<i>Domaine de la Fouquette, Provence, France 2022</i>	
Canaiuolo Rosato	<i>18 gl 72 btl</i>
<i>Montenidoli, Tuscany, Italy 2021</i>	

red

Pinot Noir ~ Bourgogne Rouge	<i>21 gl 84 btl</i>
<i>Lucian Muzard & Fils, Burgundy, France 2021</i>	
Graciano	<i>**served chilled 16 gl 64 btl</i>
<i>Viña Zorzal, 'Nat'Cool', Navarra, Spain 2021</i>	
little owl rosso	<i>15 gl 60 btl</i>
<i>Nero D'Avola & Syrah, Di Giovanna, Sambuca, Sicily 2020</i>	
Etna Rosso	<i>23 gl 92 btl</i>
<i>Vignetti Vecchio 'Sciare Vive', Sicily, Italy 2019</i>	
Cabernet Sauvignon	<i>25 gl 100 btl</i>
<i>Hardin, Napa Valley, California 2020</i>	

our dedicated beverage director

Lisa Komara