



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

Squash & Lolla Rosa 18
pepitas, cabrales and madiera vinaigrette

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Broccoli, Cauliflower & Mushrooms 17
roasted red peppers

Brussels Sprouts 16
sweet and spicy pecans

Cheesy Mashed Potatoes 15
roasted garlic, fontina, chives

Delicata Squash 14
pears, pepita pesto, endives

Eggplant Parmigiana 18
breaded and baked, marinara, arugula

French Fries 11
chile aioli

Sesame Green Beans 15
chiles, mint, cilantro, oyster sauce

entrées

Faroe Island Salmon* 39
citrus, palm hearts, olives

Veal & Roots Stew 37
parmesan pappardelle, madiera mushrooms

Crispy Bell & Evans Chicken 33
garlic fontina mashed potatoes, natural sherry gravy

Nova Scotia Halibut* 39
chive mashed, lemon crème fraîche gravy

Grilled & Filleted Daily Fish* 39
toasted lobster paella

Pork Chop & Butter Beans* 38
parmesan, wild dandelion

Petit New York Strip* 45
warm potato salad, salsa verde

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*

Cappelletti Spritz *cappelletti, prosecco, orange*

Seasonal Sangria *vino rosso, macerated fruit, prosecco*

Love on the Rocks *'spiced rum' wine, cappelletti, ginger, lime*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Negroni Senza *bitter, vermouth, juniper, orange*

Lil' Rita *agave wine, 'triple sec', lime*

beer

Pacifico, *Mexico* 8

Allagash White, *Maine* 10

Lagunitas IPA, *California* 9

Six Point Sweet Action, *New York* 8

Athletic Brewing Co N/A IPA, *Connecticut* 7

Talea Festie Amber Lager, *New York* 12

Talea Sun Up Hazy IPA, *New York* 12

Talea Lite Lager, *New York* 8

wine by the glass & bottle**sparkling**

Cava Rosat 16 gl | 64 btl
Castelloig, 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

Cortese di Gavi 15 gl | 60 btl
Gianni Doglia, Piedmont, Italy 2022

Sancerre 21 gl | 84 btl
Foucher-Lebrun 'Le Mont', Loire Valley, France 2022

Pinot Nero Bianco 17 gl | 68 btl
Frecciarossa 'Sillery' Lombardy, Italy 2022

Timorasso 18 gl | 72 btl
Ezio Poggio 'Caespes', Piedmont, Italy 2021

Chardonnay - Viré Clessé 20 gl | 80 btl
André Bonhomme, Burgundy, France 2020

rosé

Côtes de Provence Rosé 15 gl | 60 btl
Domaine de la Fouquette, 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

Bobal/Syrah/Garnacha 16 gl | 64 btl
Bodegas Sentencia 'El Bosque Habitado', Spain 2022

little owl rosso 15 gl | 60 btl
Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2020

Barolo 23 gl | 92 btl
Marziano Abbona, Piedmont, Italy 2019

Cabernet Sauvignon 25 gl | 100 btl
Hardin, Napa Valley, California 2020

half bottle selections

Crémant 44
*Clotilde Davenne,
Burgundy, France NV*

Chablis 45
Domaine Christophe et Fils, France 2022

Chianti Classico 40
*Poggio al Sole, Tuscany,
Italy 2021*

Albariño 52
Rias Baixas, Spain 2019

Vouvray Sec 68
Domaine Huet 'Le Haut-Lieu', Loire Valley, France 2022

Rioja Reserva 80
Remelluri, Rioja, Spain 2015

our dedicated beverage director
Lisa Komara
