

appetizers

Onion Soup

beef boullion, gruyère gratin

11

Basil Gnocchi

sweet peas, bacon, tomato, pecorino

17

Grilled Sardine Fillets

cauliflower, sugar snaps, chili coriander dressing

16

Sliced Long Island Duck Breast*

arugula, almonds, parmesan, truffle-berry vinaigrette

19

Sunflower Salad

golden beets, seeds, parmesan, sherry vinaigrette

15

Gravy Meatball Sliders

two little owl originals

12

Zucchini Blossoms

ricotta, mint

18



seasonal vegetables

Sesame String Beans

chiles, seeds, mint, oyster sauce

13

Asparagus & Mushrooms

endives, lemon-black pepper

15

Baked Eggplant Parmesan

rich tomato sauce, arugula salad

14

Zucchini & Squash

capers, olives, basil

12

French Fries

chile aioli

11

chef Joey Campanaro

entrées

Crispy Chicken

asparagus home fries, sherry jus

28

Broiled Nova Scotia Halibut

corn and pea salad, pesto vinaigrette

31

Lamb Chop Cutlets Milanese

baby greens, pickled onions, grilled lemon

46

Roasted Scottish Salmon*

avocado, burst tomatoes, radishes, green beans

29

Pork Chop & Butter Beans*

parmesan, fennel, wild dandelion

34

Filleted Whole Branzino*

crispy lobster paella

35

Petit Filet Mignon*

mushroom pappardelle

36

we offer full-service events production specializing in catering private parties

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