

## appetizers

Lobster Soup\*  
*maine lobster chunks*  
17

Long Island Duck\*  
*arugula, cherry raisins and almonds*  
19

Bibb & Beets  
*parmesan, sunflower seeds, sprouts and sherry*  
14

Bucatini all'Amatriciana  
*spicy guanciale, onion, tomato sauce and pecorino*  
18

Risotto Bianco\*  
*organic egg yolk, parmesan and black truffle*  
38

Squash & Lolla Rosa  
*pepitas, cabrales and marsala vinaigrette*  
16

Grilled Sardine Fillets  
*little gem caesar salad and garlic crunchies*  
17

Gravy Meatball Sliders  
*two little owl originals*  
15

Mussels Juicy Bread\*  
*rhode island red*  
16



## seasonal vegetables

Brussels Sprouts  
*roasted with sweet and spicy pecans*  
13

Sesame Green Beans  
*chiles, mint, cilantro and oyster sauce*  
14

Eggplant Parmigiana  
*breaded and baked, marinara and soft herbs*  
17

Broccoli, Cauliflower & Mushrooms  
*chicories and pepita salsa verde*  
16

Polenta Puttanesca  
*zucchini and squash*  
14

French Fries  
*chile aioli*  
11

### little owl t-shirt

short sleeve 25 | long sleeve 30

### chef Joey Campanaro

*we offer full-service events production specialized in catering private parties*

## entrées

Skate Milanese  
*arugula, citrus, palm and tapenade*  
29

Hanger Steak\*  
*parsnip mousse, pancetta, radicchio and balsamic*  
41

Veal Stew\*  
*roots, mushrooms and herbed parm butter pappardelle*  
32

Grilled Arctic Char\*  
*rosti potato, braised napa and champagne dijon sauce*  
36

Crispy Bell & Evan's Chicken  
*brussels sprout home fries and lemon-sherry jus*  
31

\*Roasted Codfish\*  
*chive mashed potatoes and lemon crème fraîche*  
34

Pork Chop & Butter Beans\*  
*parmesan and wild dandelion*  
36

American Lamb Chops\*  
*fontina fonduta*  
48

Filletted Whole Fish\*  
*toasted lobster paella*  
38

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

*\* contains meat \**