



appetizers

Ribollita

kale, beans, bread soup

18

Gemelli Pasta

zucchini, sausage sauce, pecorino

26

Bibb & Beets

delicata, pepitas, parm, sherry vinaigrette

19

Tuscan-Style Tortelli*

cheesy potato filling, rosemary truffle sauce

32

Pears & Pecorino

frisée, toasted almonds, aged balsamico

24

Local Pumpkin & Burrata

pesto fettunta

22

Gravy Meatball Sliders

three little owl originals

18

seasonal vegetables

String Beans

chiles, sesame, mint, oyster sauce

17

Baked Eggplant Parm

rich tomato basil sauce, arugula salad

21

Brussels Sprouts & Delicata Squash

maple, chile, endives, pepita pesto

19

Zucchini & Squash

capers, olives, basil

18

French Fries

chile aioli

15

— now available —

Chef's Room for Private Events

entrées

Arctic Char*

creamed kale, crunchy onion rings

41

Nova Scotia Halibut*

chive mashed, lemon crème fraîche gravy

46

Montauk Swordfish*

parsnip mousse, calamari, escarole agro y dolce

38

Bell & Evan's Chicken*

brussels sprouts, crunchy potatoes, dijon sherry jus

36

Grilled & Filleted Whole Branzino*

crispy pan-fried lobster paella

48

the Pork Chop & Butter Beans*

parmesan, fennel, wild dandelion

42

Petit NY Strip*

fontina fonduta

49

chef Joey Campanaro

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