

appetizers

Onion Soup
beef boullion, gruyère gratin
11

Corn Risotto
grilled shrimp, salsa picante
17

Arugula & Strawberry Salad
toasted almonds, saba, pecorino Toscano
16

Grilled Sardine Fillets
cauliflower, sugar snaps, chili coriander dressing
17

Sunflower Salad
golden beets, seeds, parmesan, sherry vinaigrette
15

Gravy Meatball Sliders
two little owl originals
12

Zucchini Blossoms
ricotta, mint
14



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

Grilled Chicken Breast
asparagus, kale, avocado, quinoa
23

Basil Gnocchi
sweet peas, bacon, tomato, pecorino
22

Steak Tacos
refritos, salsa ranchera, guacamole, arroz
26

Italian Pork Bun
sharp provolone, roasted peppers, broccoli rabe
18

8 oz. Bacon Cheeseburger & Fries*
American cheese, pickle, sesame seed bun
19

Roasted Codfish*
avocado mousse, radishes, green beans
24

Grilled Branzino Filet*
crispy lobster paella
25

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*