

## appetizers

Lobster Soup\*  
*maine lobster chunks*  
14

Ricotta Cavatelli  
*tomato broth, bacon, basil and pecorino*  
16

Bibb & Beets  
*parmesan, sunflower seeds, sprouts and sherry*  
15

Grilled Sardine Fillets  
*little gem leaves, caesar and garlic crunchies*  
18

Skillet Braised Calamari  
*saffron fregola, natural broth and lardo crouton*  
19

Squash & Lolla Rosa  
*pepitas, cabrales and marsala vinaigrette*  
17

Risotto Bianco\*  
*organic egg yolk, parmesan and truffle*  
23

Gravy Meatball Sliders  
*the little owl original*  
6ea.

### keep on sippin'

*little owl souvenir mug available for purchase 15*



## seasonal vegetables

Polenta  
*mushroom fricasse*  
16

Brussels Sprouts  
*roasted with sweet and spicy pecans*  
14

Sesame Green Beans  
*chiles, mint, cilantro and oyster sauce*  
13

Eggplant Parmigiana  
*breaded and baked, marinara and soft herbs*  
15

Maple Roasted Squash  
*pumpkin seed pesto*  
16

French Fries  
*chile aioli*  
9

White Truffle Supplement  
*limited availability 85*

## chef Joey Campanaro

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

## entrées

Porgy Fillet  
*toasted lobster paella*  
26

Chicken Breast  
*zucchini and squash provençal*  
21

Skate Sandwich  
*chinois coleslaw and french fries*  
23

Bacon Cheeseburger\*  
*lettuce, tomato, onion, pickle and spiced fries*  
19

Surf & Turf Tacos  
*guacamole, salsa ranchera and pickled vegetables*  
18

Pork Enchiladas & Poached Egg\*  
*salsa verde and green bean salad*  
22

Grilled Petit NY Strip Steak\*  
*spinach patatas bravas*  
25

Sausage & Peppers  
*baguette and salad*  
19

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