

appetizers

Sunflower Salad
golden beets, seeds and parmesan
15

Chicken Liver Crostone
fava bean, pickled pearls and chianti gelée
14

Ricotta Cavatelli
kale pesto, tomato concassé and panko crunchies
16

Brooklyn Burrata
sliced heirloom tomatoes, fava beans and grilled bread
17

Grilled Sardines
avocado, peas, tomato raisins, arugula and radish
17

Soft Shell Crab Du Jour
a seasonal preparation
21

Gravy Meatball Slider
little owl original
6ea.

keep on sippin'

little owl mug souvenir available for purchase - 15



seasonal vegetables

Broccoli Rabe
lemon, garlic and chiles
14

Sesame Green Beans
chiles, mint, cilantro and oyster sauce
12

Sautéed Asparagus & Mushrooms
white wine and truffle butter
16

Baked Eggplant Parmigiana
marinara and soft herbs
15

Grilled & Roasted Corn
spicy mexican style
13

French Fries
chile aioli
9

entrées

Chicken Breast
zucchini and squash provençal
22

Crispy Skate Sandwich
chinois coleslaw and french fries
23

Enchiladas Verdes Pork & Poached Egg
*salsa verde and green bean salad **
21

Grilled Scottish Salmon
citrus salad, arugula and castelvetro olive tapenade
25

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

Maine Lobster Paella Socarrat
peas, saffron and red pepper
24

Sangria Hanger Steak
*asparagus patatas bravas **
22

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

Chef Joey Campanaro

we are a full service events production company
specializing in catering private parties