

appetizers

Broccoli Soup

cheddar bacon crouton gratin

12

Little Gem Caesar

parmesan and garlic crunchies

13

Bibb & Beets

parmesan, sunflower seeds, sprouts and sherry

14

Bucatini all'Amatriciana

spicy guanciale, onion, tomato sauce and pecorino

18

Squash & Lolla Rosa

pepitas, cabrales and marsala vinaigrette

16

Gravy Meatball Sliders

two little owl originals

15

Maine Lobster Risotto*

lobster chunks

24

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

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

** contains meat **

entrées

Porgy Fillet

toasted lobster paella

26

Chicken Breast

zucchini and squash provençal

18

Roasted Codfish

arugula, citrus, palm and olive dressing

25

Orecchiette Pasta

sausage, broccoli rabe, pecorino and roasted peppers

21

Bacon Cheeseburger*

lettuce, tomato, onion, pickle and spiced fries

19

Pork Enchiladas & Poached Egg*

salsa verde and green bean salad

22

Skate Sandwich

chinois coleslaw and french fries

23

Sliced Hanger Steak*

spinach patatas bravas

27