



appetizers

Lil' Gem a la Caesar* 15

parmesan croutons

chicken +9 shrimp +13 skirt steak +15

Pasta & Peas Calabrese 24 | 34

pancetta, peperoncino, spring onion, pecorino

Sliced L.I. Duck Breast* 23

arugula, almonds, parm, blueberry-truffle

Fritto Misto 21

clams, calamari, shrimp, lemon, aioli

Broccoli Soup 16

cheesy bacon cheddar croutons

Sunflower Salad 18

golden beets, sprouts, seeds, parm, sherry vinaigrette

chicken +9 shrimp +13 skirt steak +15

Asparagus Ricotta Tart 21

herb salad, grilled lemon vinaigrette

Gravy Meatball Sliders 15

three little owl originals

seasonal vegetables

Broccoli, Cauliflower & Mushrooms 18

roasted red peppers

Spring Succotash 17

favas, corn, beans, peppers

Eggplant Parmigiana 19

breaded and baked, marinara, arugula salad

French Fries 11

chile aioli

Sesame Green Beans 16

chiles, mint, cilantro, oyster sauce

Asparagus Risotto 21

truffled cherry tomatoes, crispy leeks

entrées

Tender Lamb Stew 36

potato salad, watercress, pickled onions

Petit New York Strip* 47

parmesan pappardelle, mushroom stroganoff

Faroe Island Salmon* 37

braised napa, potato rosti, champagne dijon

Grilled & Filleted Daily Fish* 46

crispy lobster paella

Swordfish 35

sautéed spinach, eggplant caponata, toasted pine nuts

Broiled Halibut* 39

corn salad, english peas, shoots, pesto dressing

Crispy Bell & Evans Chicken 34

garlic fontina mashed potatoes, natural sherry gravy

Pork Chop & Butter Beans* 38

parmesan, wild dandelion

chef Joey Campanaro

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

cocktails 15 ea.

- El Levante *pomegranate, prosecco*
Lil' Rita *agave wine, 'triple sec', lime*
Negroni Senza *bitter, vermouth, juniper, orange*
Love on the Rocks *'whiskey' wine, cappelletti, ginger, lime*
Sparkling Negroni *cappelletti, vermouth, prosecco, orange*
Seasonal Sangria *vino tinto, macerated fruit, prosecco*
Cappelletti Spritz *cappelletti, prosecco, orange*

beer

- Peroni, *Italy* 8
Lagunitas IPA, *California* 9
Talea Sun Up Hazy IPA, *New York* 12
Six Point Sweet Action, *New York* 8
Allagash White, *Maine* 10
Sunday Beer, *New York* 8

wine by the glass & bottle

sparkling

- Prosecco 14 gl | 56 btl
Ca' Furlan, 'Cuvée Beatrice', Veneto, Italy NV
- Cava Rosat 16 gl | 64 btl
Castellroig, Penedès, Spain NV
- Brut 28 gl | 110 btl
R. Dumont & Fils, Champagne, France, NV

white

- Verdejo 15 gl | 60 btl
Pago del Cielo 'Celeste', Rueda, Spain 2021
- Sauvignon Blanc ~ Menetou-Salon 19 gl | 76 btl
Domaine Pelle 'Morogues', Loire Valley, France 2022
- Chardonnay 20 gl | 80 btl
Edith & Ida, Mendocino County, California 2022
- Rhône Blend 18 gl | 72 btl
Intermission Cellars 'Front Row', California 2022

rosé

- Côtes de Provence Rosé 16 gl | 64 btl
*Domaine de la Fouquette 'Cuvée Rosé d'Aurore',
Provence, France 2022*
- Cerasuolo d'Abruzzo Rosé 19 gl | 76 btl
Tenuta De Sterlich, Abruzzo, Italy 2021

orange

- Grechetto 18 gl | 72 btl
Plani Arche 'Gordito', Umbria, Italy 2022

red

- Pinot Noir ~ Hautes Côtes de Beaune 21 gl | 84 btl
Domaine Cornu-Camus, Burgundy, France 2022
- Aglianico 17 gl | 68 btl
Casa Setaro 'Terramatta', Campania, Italy 2021
- little owl rosso 15 gl | 60 btl
Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2020
- Langhe Nebbiolo 23 gl | 92 btl
Giulia Negri 'Pian delle Mole', Piedmont, Italy 2021
- Cabernet Sauvignon 20 gl | 80 btl
Forth Vineyards 'All Boys', Dry Creek Valley, California 2019

half-bottle selections

- Brut Blanc de Blancs Grand Cru *Pierre Moncuit-Delos, Côte des Blancs, Champagne, France NV* 90
Brut Moutard Père & Fils *'Grand Cuvée', Côte des Bar, Champagne, France NV* 80
Albariño *Do Ferreiro, Rias Baixas, Spain 2019* 52
Chablis *Domaine Christophe et Fils, Burgundy, France, 2022* 45
Vouvray Sec *Domaine Huet 'Le Haut-Lieu', Loire Valley, France 2022* 68
Puligny-Montrachet *Domaine de Montille, Burgundy, France 2020* 120
Brunello di Montalcino *La Gerla, Tuscany, Italy 2017* 80
Chianti Classico *Poggio al Sole, Tuscany, Italy 2021* 40