

## appetizers

Onion Soup  
*beef boullion, gruyère gratin*  
19

Ricotta Cavatelli  
*sweet peas, sausage sauce, pecorino*  
24 | 36

Burrata Primavera  
*warm caponata, zucchini, pesto crouton*  
22

Sunflower Salad  
*golden beets, seeds, parmesan, sherry vinaigrette*  
19

Gemelli Lobster Fra Diavolo Crema  
*Maine lobster chunks, chives*  
32 | 44

Arugula & Strawberry Salad  
*robiola fettunta, fig vinaigrette*  
23

Gravy Meatball Sliders  
*three little owl originals*  
18



## seasonal vegetables

String Beans  
*chiles, sesame, mint, oyster sauce*  
17

Baked Eggplant Parm  
*rich tomato basil sauce, arugula salad*  
23

Asparagus & Mushroom Risotto  
*truffle burst cherry tomatoes*  
24 | 36

Zucchini & Squash  
*capers, olives, basil*  
18

French Fries  
*chile aioli*  
13

— now available —

the Chef's Room for Private Events

## entrées

Crispy Chicken  
*asparagus home fries, natural sherry jus*  
35

Golden Sauteéd Codfish  
*bacon-potato clam chowder, roasted peppers*  
36

Broiled Nova Scotia Halibut  
*corn and spring pea salad, shoots, pesto vinaigrette*  
46

Roasted Arctic Char\*  
*cauliflower, snow peas, avocado, chile-lime vinaigrette*  
37

Grilled & Filleted Whole Branzino\*  
*crispy lobster paella*  
48

the Pork Chop & Butter Beans\*  
*parmesan, fennel, wild dandelion*  
42

Petit NY Strip\*  
*fontina fonduta*  
49

chef Joey Campanaro

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