

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
11

— 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.*