

appetizers

— choice of —

Cotechino

herbed lentil–sausage soup

Truffled Egg Scramble

garlic toast, black truffle, parmesan

Bibb & Golden Beets

squash, pepitas, parmesan, sherry vinaigrette

Grilled Maine Sea Scallops

citrus, radicchio, palm hearts, castelvetrano vinaigrette

Baked Stuffed Shells

cheesey spinach–ricotta filling, oxtail sauce

Red Pears & Pecorino

frisée, toasted almonds, aged balsamico

Gravy Meatball Sliders

little owl originals

Three-Course Holiday Dinner

one hundred twenty-five dollars per person

seasonal vegetables

— served family-style —



entrées

— choice of —

Arctic Char

cauliflower, avocado mousse

Grilled Lamb Chops

garlic-fontina fonduta, natural rosemary jus

Veal & Root Vegetable Pot Roast

marsala mushrooms, herbed butter–parmesan pappardelle

Petit New York Strip & Grilled Lobster

garlic butter, rosti potato, creamed spinach

Roasted Cornish Hen & Giblet Gravy

foie gras–fig stuffing, sherry dijon jus

Pan-Roasted Nova Scotia Halibut

chive mashed, shrimp scampi sauce

Grilled & Filleted Snapper*

escarole agro e dolce

CHRISTMAS 2025

chef Joey Campanaro

seasonal vegetables

— offered à la carte & served family-style —

twelve dollars each

Broccoli & Cauliflower

roasted red peppers, chicória, toasted garlic crunchies

Brussels Sprouts & Delicata

maple, chile, endives, pepita pesto

Truffle Pumpkin Risotto

burrata, pepita pesto

French Fries

chile aioli

desserts

— choice of —

Pecan Pear Crisp

cranberries, mascarpone gelato

Anise Pizzelle Cannoli

ricotta, pistacchio, amarena, chocolate chip

Citrus-Almond Olive Oil Cake

black mission fig gelato

Cinnamon Sugar Zeppole

nutella, raspberry sauce

Gelato/Sorbet

two scoops

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