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## ANTIPASTO & INSALATA

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Bread del Giorno      Upon Request

**Sweet And Sour Shrimp \$15**

Ginger | Pink Peppercorns | Lemon Confit  
Garlic

**Ultimate Garlic Bread \$13**

Oven Cured Tomatoes | Roasted Garlic  
Spread | Parmesan Mozzarella Blend |  
Crispy Prosciutto | Balsamic Reduction

**Cold Crab Salad \$16**

Lemongrass Vinaigrette | Grapefruit |  
Avocado Cream

**Mediterranean Tuna Tartar \$16**

Olives | Heirloom Grape Tomatoes |  
Rosemary Focaccia Crostini | Citrus | Capers

**Grilled Pork Belly \$14**

Scallion Asparagus Salad | Spicy Sopressata  
Aioli

Zuppa del Giorno    \$9

**Caprese Insalata \$13**

Mesclun Greens | Rye Croutons | Burrata |  
Balsamic Vinaigrette | Basil

**Beet Insalata \$13**

Goat Cheese | Candied Walnuts | English  
Cucumbers | Arugula | Shaved Radish | Orange  
Champagne Vinaigrette

**Baby Romaine Caesar Insalata \$13**

Focaccia Crostini | Parmesan Tuile | Vinegar  
Onions | Lemon Calabrian Caesar Dressing

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## PRIMI

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**Angel Hair Pasta \$17**

San Marzano Pesto | Parmesan  
Meatballs \$11 | Chicken \$14

**Bucatini Carbonara \$24**

Herbs | Peas | Aleppo Chilis | Parmesan |  
Guanciale

**Orecchiette \$26**

Spicy Sausage Sugo | Squash Ribbons |  
Chicory Gremolata

**Wild Mushroom Ravioli \$28**

Truffle Artichoke Sauce | Sun Dried Tomatoes |  
Baby Spinach

**Linguine Primavera \$26**

Fine Herbs | Romano Cheese | White Wine Garlic  
Sauce | Farm Veggies

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. Ask your server which items can be prepared gluten-free.



THE  
**Coach House**  
RESTAURANT  
*at the New London Inn*

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## SECONDI

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**Filet Mignon \$40**

Roasted Shallot Pinot Noir Sauce | Roasted Garlic Aioli

Shrimp \$8 | Bacon \$3 | Truffle Butter \$4 |  
Caramelized Onions \$3 | Wild Mushrooms \$4 |  
Bayley Hazen Blue Cheese \$4

**Tuscan Grilled Lamb Chops \$38**

Herb Crust | Calabrese Sauce

**Pan Seared Duck Breast \$34**

Tarragon Smoked Peach Sauce

**Brined Roasted Pork Tenderloin  
Saltimbocca \$32**

Sage | Prosciutto Di Parma

**Seared Scallops \$34**

Fennel Citrus Pinot Gris Sauce

**Herb Potato Crusted Salmon \$32**

Citrus Vegetable Pesto

All entrées come with vegetable and starch of the day.

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## DOLCE

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**Italian Trifle \$10**

Marsala Syrup | Chocolate Cake | Vanilla Custard | Berries

**Key Lime Curd Mousse Cannoli \$10**

Toasted Coconut | Passion Fruit Coulis

**Sicilian Lemon Pudding \$10**

Raspberry Coulis

**Gelato \$9**

Ask your Server for our Current Flavor  
Homemade Chocolate Sauce \$2

**Sorbet \$9**

Ask your Server for our Current Flavor GF

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