



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

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## ANTIPASTO & INSALATA

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**Bread del Giorno \$4**

**Local Burrata & Crispy Prosciutto \$16**

Grilled Bread | Fruit Mostarda | Greens |  
Citrus Vinaigrette

**Wagyu Beef Meatballs \$16**

Caciocavallo Cheese | Pomodoro Sauce |  
Balsamic Reduction

**Oven Crusted Lump Crab Cakes \$18**

Whole Grain Mustard Aioli | Summer Slaw

**Crispy Calamari, Oysters**

**Oreganata \$18**

Pickled Farmers Vegetables | Chardonnay  
Olive Aioli

**Spinach, Feta & Ricotta Spring Rolls \$12**

Cured Meyer Lemon Aioli

**Zuppa del Giorno \$9**

**Chopped Romaine Insalata \$14**

Green Beans | Bailey Hazen Blue Cheese |  
Chickpeas | Egg | Tomatoes | NCSH Bacon |  
Italian House Dressing

**Farm Green Insalata \$14**

Shaved Pecorino | Carrots | Radish |  
Rosemary Olive Oil Croutons | Creamy  
Balsamic Dijon

**Radicchio Insalata \$14**

Ricotta Salata Mousse | Roasted Vegetables |  
Toasted Seeds | Chile White Balsamic  
Vinaigrette

Lobster \$16 | Statler Chicken \$14 | Scallop \$12  
Shrimp \$8 | Bacon \$3

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## PRIMI

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**Angel Hair Pasta \$17**

San Marzano Tomatoes | Basil Pine Nut Crumble |  
Parmesan

Meatballs \$11 | Statler Chicken \$14

**Wild Mushroom Ravioli \$32**

Black Truffle | Aleppo Chile Flakes | Tarragon  
Besciamella | Toasted Hazelnuts

**Herb Cavatelli \$30**

Shrimp | Roasted Calabrian Peppers | Pinot  
Gris | Lemon EVOO

**Seared Canadian Sea Scallop \$34**

Pappardelle | Saffron Seafood Brodo | Spinach

**Hand Rolled Potato Gnocchi \$28**

Wild Mushrooms | English Peas | Confit  
Duck | Basil Pistou

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.

(GF) gluten-free (GF\*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

[www.thenewlondoninn.com](http://www.thenewlondoninn.com)



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## SECONDI

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### Crusted Icelandic Cod \$34

Red Onion Anchovy Tapenade | Fregola Sarda |  
Oven Cured Roma Tomatoes | Red Wine Cream  
Sauce

### Grilled Petite Strip \$38

Barolo Sauce | Crushed Fingerling Potatoes |  
Carrots Aglio Olio

Lobster \$16 | Scallop \$12 | Shrimp \$8 | Bacon \$3  
Truffle Butter \$4 | Italian Butter \$4 | Caramelized  
Onions \$3 | Wild Mushrooms \$4 | Bayley Hazen  
Blue Cheese \$4

### Grilled Hanger Steak \$38

Salsa Verde | Crispy Leeks | Crushed Fingerling  
Potatoes

### Roasted Free Range Chicken Martini \$32

Shallot Mushroom Marsala | Blistered Grape  
Tomatoes | Mashed Potatoes

### Frutti Di Mare Diavolo Risotto Market Price

Lobster | Shrimp | Scallops | Herb Grilled Focaccia |  
Balsamic Reduction

### Porchetta Pork Tenderloin \$38

Roasted Garlic Rosemary Mousse | Prosciutto |  
Truffle Creamed Spinach | Mashed Potatoes |  
Gravy

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## DOLCE

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### Pizookie of the Day \$12

Vanilla Bean Ice Cream | Toasted Walnuts

### Cannoli \$12

Ricotta | White Chocolate | Toasted  
Pistachios | Macerated Vanilla Bean  
Strawberries

### Sorbet \$9

Ask your Server for our Current Flavor GF

### Gelato \$9

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

### Tiramisu \$12

Lady Fingers | Tia Maria | Mascarpone |  
Chocolate

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