



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

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## ANTIPASTO & INSALATA

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**Bread del Giorno**      **Upon Request**

**Crispy Pork Belly \$16**

Cannellini Bean Ragu | Microgreens | Herb  
Vinaigrette | Caciocavallo Cheese

**Robie Farm Meatballs \$14**

Burratini | Balsamic Reduction | Pine Nut  
Crumble | Pomodoro Sauce

**Italian White Polenta Fries \$14**

Bagna Cauda Aioli | Calabrian Pepper  
Herb Tapenade

**Italian Hot Sausage Stuffed  
Portobello Mushroom \$14**

Caramelized Fennel | Romesco Sauce |  
Mozzarella | Herbs

**Spinach, Feta & Ricotta Spring Rolls \$12**  
Cured Meyer Lemon Aioli

**Zuppa del Giorno \$9**

**Cesar Insalata \$13**

Romaine Hearts | Sun Dried Tomatoes | Anchovies  
| Roasted Garlic Lemon Caesar Dressing | Vinegar  
Onions | Focaccia Croutons | Crispy Prosciutto

**Mesclun Fall Panzanella Insalata \$13**

Red Wine Balsamic Vinaigrette | Squash |  
Croutons | Brussels Sprouts | Grape  
Tomatoes | Shaved Carrots | Pepitas

**Radicchio Spinach Insalata \$13**

Great Hill Blue Cheese | Dried Fruit |  
Pomegranate Seeds | Pears | Nuts | Chickpeas  
| Lemon Dijon Vinaigrette

Lobster \$16 | Statler Chicken \$14 | 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

**Beef Bolognese Cannelloni \$28**

Roasted Vegetable | Ricotta Cheese

**Tortellini, Turkey Leek Ragu \$26**

Cranberry Compote

**Orecchiette, Italian Sweet Sausage**

**Sugo \$26**

Bread Crumbs | Broccoli | Roasted Red Peppers |  
Romano Cheese

**Black Truffle Goat Cheese Ravioli \$30**

Sage Brown Butter Pumpkin Broth |  
Toasted Walnuts | Sherry Reduction

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

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## SECONDI

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### Crusted Icelandic Cod \$32

Shallot Olive Herb Tapenade | Fregola Sarda |  
Oven Cured Roma Tomato | Red Wine Cream  
Sauce

### Grilled Filet Mignon \$40

Pizzaiola Sauce

Lobster \$16 | 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

Smoked Onion Barolo Sauce

### Baked Statler Chicken Breast Parmesan \$34

San Marzano Tomato Sauce

### Grilled Faroe Island Salmon \$32

Tuscan Sun Dried Tomato Cream Sauce

### Braised Pork Osso Saltimbocca \$32

Apple Butter | Sage Madeira Sauce

All entrées come with vegetable and starch of the day.

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## DOLCE

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### Chocolate Hazelnut Budino Tart \$10

Chantilly Cream

### Amaretto Cinnamon Cannoli \$10

Apple Pear Compote | Caramel

### Gelato \$9

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

### Sorbet \$9

Ask your Server for our Current Flavor GF

### Tiramisu \$10

Lady Fingers | Mascarpone Mousse | Chocolate

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