



THE
Coach House
RESTAURANT
at the New London Inn

ANTIPASTO & INSALATA

Bread del Giorno Upon Request

Local Burrata & Crispy Prosciutto \$16

Grilled Focaccia | Fruit Mostarda | Greens |
Citrus Vinaigrette

Robie Farm Meatballs \$14

Caciocavallo Cheese | Pomodoro Sauce |
Balsamic Reduction

Oven Crusted Lump Crab Cakes \$18

Whole Grain Mustard Aioli | Summer Slaw

Crispy Calamari, Oysters

Oreganata \$16

Pickled Farmers Vegetables | Chardonnay
Olive Aioli

Spinach, Feta & Ricotta Spring Rolls \$12

Cured Meyer Lemon Aioli

Zuppa del Giorno \$9

Chopped Romaine Insalata \$13

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

Farm Green Insalata \$13

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

Radicchio Insalata \$13

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

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

PRIMI

Angel Hair Pasta \$17

San Marzano Tomatoes | Basil Pine Nut Crumble |
Parmesan

Meatballs \$11 | Statler Chicken \$14

Wild Mushroom Ravioli \$30

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

Seared Canadian Sea Scallop \$34

Pappardelle | Saffron Seafood Brodo | Spinach

Hand Rolled Potato Gnocchi \$26

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



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SECONDI

Crusted Icelandic Cod \$32

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

Grilled Petite Strip \$38

Barolo Sauce

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

Roasted Free Range Chicken Martini \$34

Shallot Mushroom Marsala | Blistered Grape
Tomatoes

Frutti Di Mare Diavolo Risotto Market Price

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

Porchetta Pork Tenderloin \$36

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

All entrées come with vegetable and starch of the day.

DOLCE

Pizookie of the Day \$10

Vanilla Bean Ice Cream | Chocolate Sauce

Cannoli \$10

Ricotta | White Chocolate | Toasted
Pistachios | Macerated Berries

Gelato \$9

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

Sorbet \$9

Ask your Server for our Current Flavor GF

Tiramisu \$12

Lady Fingers | Tia Maria | Mascarpone |
Chocolate

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