



THE
Coach House
RESTAURANT
at the New London Inn

**TAKE OUT
ANTIPASTO & INSALATA**

Zuppa del Giorno \$9

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 Hot Sausage Stuffed
Portobello Mushroom \$14**

Caramelized Fennel | Romesco Sauce |
Mozzarella | Herbs

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

Cured Meyer Lemon Aioli

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

**TAKE OUT
PRIMI**

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

www.thenewlondoninn.com



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**TAKE OUT
SECONDI**

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.

**TAKE OUT
DOLCE**

Chocolate Hazelnut Budino Tart \$10

Chantilly Cream

Amaretto Cinnamon Cannoli \$10

Apple Pear Compote | Caramel

Tiramisu \$10

Lady Fingers | Mascarpone Mousse | Chocolate

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TAKE OUT ONYX TAVERN

Chicken Pot Pie \$18

Meatloaf With Gravy \$22

Robie Farm Burger \$18

Cabot Cheddar | Brioche Bun | Tomato |
Lettuce | Pickle Fries

Bacon \$3 | Caramelized Onions \$3 | Wild
Mushrooms \$4 | Bayley Hazen Blue Cheese \$4

Roasted Eggplant Caponata \$14

Grilled Bread | Basil | Olives | Parmesan |
Balsamic Reduction

Homemade Macaroni and Cheese \$16

Lobster \$16 | Shrimp \$8 | Bacon \$3 | Caramelized
Onions \$3 | Wild Mushrooms \$4 | Bayley Hazen Blue
Cheese \$4

Truffle Fries \$14

Parmesan Lemon Truffle Basil Aioli

Polpette Di Ricciola Fish Cakes \$16

Lemon Garlic Caper Tartar Sauce

Pizette Of The Day \$16

Flatbread Pizza

Warm Spinach Bacon Dip \$13

Flatbread Crostini

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TAKE OUT PRIMI FAMILY PACKAGE

\$70 for 2, \$145 for 4

CHOOSE ONE SALAD TO SHARE

Cesar Insalata

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

Radicchio Spinach Insalata

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

Mesclun Fall Panzanella Insalata

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

CHOOSE ONE PASTA TO SHARE

Angel Hair Pasta

San Marzano Tomatoes | Basil Pine Nut
Crumble | Parmesan

Beef Bolognese Cannelloni

Roasted Vegetable | Ricotta Cheese

Tortellini, Turkey Leek Ragu

Cranberry Compote

Orecchiette, Italian Sweet Sausage Sugo

Bread Crumbs | Broccoli | Roasted Red Peppers |
Romano Cheese

Black Truffle Goat Cheese Ravioli

Sage Brown Butter Pumpkin Broth |
Toasted Walnuts | Sherry Reduction

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TAKE OUT SECONDI FAMILY PACKAGE

\$90 for 2, \$190 for 4

CHOOSE ONE APPETIZER TO SHARE

Crispy Pork Belly

Cannellini Bean Ragu | Microgreens | Herb Vinaigrette | Caciocavallo Cheese

Robie Farm Meatballs

Burratini | Balsamic Reduction | Pine Nut Crumble | Pomodoro Sauce

Italian Hot Sausage Stuffed Portobello Mushroom

Caramelized Fennel | Romesco Sauce | Mozzarella | Herbs

Spinach, Feta & Ricotta Spring Rolls

Cured Meyer Lemon Aioli

CHOOSE ONE ENTRÉE TO SHARE

Crusted Icelandic Cod

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

Grilled Faroe Island Salmon

Tuscan Sun Dried Tomato Cream Sauce

Baked Statler Chicken Breast Parmesan

San Marzano Tomato Sauce

Braised Pork Osso Saltimbocca

Apple Butter | Sage Madeira Sauce

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