



ANTIPASTO & INSALATA

Bread del Giorno Upon Request

Zuppa del Giorno \$9

Caprese Insalata \$13

Mesclun Greens | Ciabatta Croutons | Burrata |
Balsamic Vinaigrette | Basil
Shrimp \$8 | Chicken \$14

Beet Insalata \$13

Goat Cheese | Candied Walnuts | English
Cucumbers | Arugula | Shaved Radish | Orange
Champagne Vinaigrette
Shrimp \$8 | Chicken \$14

Baby Romaine Caesar Insalata \$13

Focaccia Crostini | Parmesan Tuile | Vinegar
Onions | Lemon Calabrian Caesar Dressing
Shrimp \$8 | Chicken \$14

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

Chilled Crab Salad \$16

Herb Lemon Aioli | Citrus | Avocado Crème
Fraîche | Grilled Ciabatta Bread

Ahi Tuna Tartar \$16

Country Olives | Heirloom Grape Tomatoes |
Focaccia Crostini | Citrus Champagne
Vinaigrette | Herb Sea Salt

Fried Five Cheese Ravioli \$14

Arrabbiata Sauce | Herb Oil | Balsamic Glaze

PRIMI

Spaghetti \$17

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

Fettuccine Carbonara \$24

Peas | Aleppo Chilis | Crème Fraîche | Herbs
Parmesan | Guanciale
Shrimp \$8

Wild Mushroom Ravioli \$28

Truffle Artichoke Sauce | Sun Dried Tomatoes
Baby Spinach
Shrimp \$8

Linguine Primavera \$26

Fine Herbs | Romano Cheese | White Wine Garlic
Sauce | Farm Veggies
Shrimp \$8 | Chicken \$14

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

SECONDI

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

Shrimp \$8

Pan Seared Duck Breast \$35

Tarragon Smoked Peach Sauce

Roasted Pork Tenderloin

Saltimbocca \$32

Sage | Prosciutto Di Parma

Seared Scallops \$36

Fennel Citrus Pinot Gris Sauce

Shrimp \$8

Herb Potato Crusted Salmon \$34

Citrus Vegetable Top Pesto

All entrées come with vegetable and starch of the day.

DOLCE

Italian Trifle \$10

Marsala Syrup | Chocolate Cake
Vanilla Custard | Macerated Berries

Key Lime Curd Cannoli \$10

Toasted Coconut | Passion Fruit Coulis

Sicilian Lemon Pudding \$10

Raspberry Coulis

Sorbet \$9

Ask your Server for our Current Flavor

Gelato \$9

Ask your Server for our Current Flavor

Homemade Chocolate Sauce \$2

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