



Restaurant & Wine Bar

Dinner Menu

Anthony Pitillo, Chef/Owner
Angelo Pitillo, Co-Founder
Katie McLellan, Manager/Co-Owner

Appetizers/Tapas

Cheeses

\$4 Each, any 4 to make a cheese plate, with garnishes, for \$14 (or ask for the Chef's Selection)

Fontal (Italy, semi soft, cow's)

Chevre (French, goat's)

Valdeon (Spain, uber-blue, sheep's)

Manouri (Greece, fresh sheep's)

Grana Padano (Italy, firm, cow's)

Feta (Greece, sheep's)

Quadrello (Italy, semi-soft, Buffalo)

Manchego (Spain, nutty, sheep's)

Gruyere (Swiss, semi firm, cow's)

Add-Ons: Jamón Serrano – 6; Genoa Salami – 4; Mixed Greek Olives – 3; Dried Sour Cherries – 2; Caperberries – 3

Cold

Cold Mezze Platter – hummus bi tahini, taramosalata, marinated olives, Nana's eggplant, sweet onion, Valbreso feta, hot pickled peppers, dolmas, grilled pita – 15

Antipasti Platter – genoa salami, Jamón Serrano, fontal and Gruyere cheeses, caperberries, pickled peppers, Nana's Eggplant, and roasted red peppers – 15

Rum-Cured Salmon – house-cured Atlantic salmon, capers, onions, diced egg, remoulade, and melba toast – 13**

Pan de Higo – homemade fig cake, Manchego cheese, Serrano ham, walnuts, fresh orange slices – 11 (tapa 7) GF

Nana's Marinated Eggplant – with roasted red peppers – 8 (tapa 5) GF

Hummus bi Tahini – pita bread and marinated olives – 9

Salads

Gigande Bean Salad – Greek broad beans, tomato, onion, cucumber, Hawaiian sweet basil, manouri cheese, red-wine vinaigrette – 10 (tapa 6) GF

Insalata alla Griglia –grilled whole Romaine heart, roasted-red pepper and caper salsa, grilled wild Georgia white shrimp, goat cheese, and fresh oregano – 15 (add two shrimp to make it an entrée – 4) GF

Horiatiki Salata – tomatoes, onions, cucumbers, olives, fresh oregano, feta, EVOO, sea salt, black pepper – 10 GF

Orange-Blossom Salad – beets, baby arugula, gorgonzola, candied walnuts, orange-blossom vinaigrette – 11 (tapa 6) GF

Caesar Salad – shaved grana padano cheese and Tuscan croutons – 6 (add anchovies – 2)

Insalata Mista – field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette – 6 (add gorgonzola cheese – 2)

Hot

Hot Mezze Platter –beef kibbeh, Jerusalem falafel, and spanokopita, served with sweet onion, tomato, cucumber, feta-dill sauce, amba, and grilled pita – 16

Fresh Prince Edward Island Mussels – either “a la crème,” in a white-wine, basil, and garlic- cream broth, or “posillipo,” in a spicy tomato seafood broth – 14 (add Pommes Frites with Aioli – 3.95) GF

Calamari a la Plancha – (NOT breaded and fried), served sizzling with olive oil, garlic, scallions, and lemon – 11 GF

Gambas al Ajillo – large wild Georgia white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon – 13 (tapa 8) GF

Kibbeh – Lebanese meatballs with bulghar wheat, and pine nuts, served with feta-dill sauce – 9 (tapa 5)

Chorizo Español – sizzled in extra-virgin olive oil with a splash of red wine vinegar – 7 GF

Beignet de Crabe – six-ounce lump crabcake, sliced avocado, orange wedges, and Lily's fresh aioli – 18 (tapa 10)**

Jerusalem Falafel –with feta-dill sauce and amba – 8 (tapa 5)

Tomato-Dill Soup – Bowl – 6, Cup – 4

Soup du Jour – Bowl – 6, Cup 4

20% Gratuity May Be Added to Parties of Five or More
Gratuity May Be Applied to Checks with Weekly Special Deals
10% Gratuity May Be Added to To-Go Orders
We're Sorry, but for Parties of Five or More, We Cannot Split Checks

Bistro Plates

Lily's Lamburger – Colorado lamb, on a ciabatta bun with lettuce, tomato, and onion, fries and feta-dill sauce – 15**
(Fontal or Gorgonzola Cheese – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Hot Pickled Peppers – 1)

Gyros – grilled grass-fed lamb tenderloin, lettuce, sweet onion, tomato, feta-dill sauce on warm pita. French fries – 15 **

Petto di Pollo alla Parmigiana – hand-breaded breast of chicken, baked to order in a savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses, Hawaiian sweet basil – 16

Salad Niçoise – grilled ahi tuna, field greens, potatoes, Niçoise olives, boiled eggs, Roma tomatoes, fresh vegetables, tossed in balsamic vinaigrette. Anchovies upon request – 17 (GF)**

Pasta

Ravioli Formaggio di Capra – goat cheese stuffed pasta, olive oil, organic baby spinach, sun-dried tomatoes, fresh garlic, toasted pine nuts, and pecorino-Romano – 17 (½ order 10)

Ravioli di Zucca – butternut-squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese – 17 (½ order – 10)

Puttanesca – fettuccine, spicy tomato sauce with capers, olives, anchovies, onions, pecorino Romano cheese, Hawaiian sweet basil – 14 (½ order 8)

Seasonal Gemelli – “Alla Carbonara” – with pancetta, garlic, green peas, and white wine, tossed with fresh eggs and a splash of cream to make a light sauce, garnished with pecorino-Romano cheese and Italian parsley – 15 (½ order – 9)

Seafood Pasta a la Crème – fresh diver scallops, wild Georgia shrimp, diced Roma tomatoes, and asparagus tips, simmered in a light lemon-cream sauce and tossed over fettuccine – 26 (½ order – 15)

(Add to Any Pasta Dish – Grilled Chicken Breast - 5; Grilled Salmon Steak –9;
Grilled Lamb Tenderloin – 11; Pan-seared Diver Scallops – 11; or Grilled Shrimp – 6)**

Entrees

Pinchitos – our signature dish – chargrilled Spanish-spiced lamb tenderloin, sautéed white sweet potatoes and green beans, picante salsa verde, Manchego cheese – 28 GF**

Charbroiled Salmon Steak – lemon-garlic mashed potatoes and mango-dried sour cherry salsa – 22 (½ order – 13)**

Risotto con Cappesante e Asparago – seared jumbo Maine diver scallops, saffron-carnaroli risotto, fresh asparagus tips, grana padano cheese – 28 (½ order – 15) GF**

Zuppa di Mare – jumbo Maine diver scallops, PEI mussels, calamari, wild Georgia shrimp, whitefish, spicy tomato-seafood broth, Hawaiian sweet basil – 28 (add pasta – 3.95) GF

Ornithenia Souvlakia – marinated, chargrilled chicken breast, bell peppers, onions, mushrooms, pan-roasted potatoes, Valbreso sheep's milk feta – 15 GF

Stuffed Pan-Seared Filet Mignon – Certified Angus Beef, mushroom, herb, pine nut, and gorgonzola cheese stuffing. Amontillado sherry sauce, lemon-garlic mashed potatoes, mushroom pisto – 32 GF**

Meat and Potatoes – 12oz All-Natural Certified Angus Beef ribeye, hand-cut and nicely trimmed, chargrilled, pan-roasted potatoes and sautéed green beans – 29 GF** (herbed butter coin upon request)

**THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF - All dishes with this designation are prepared gluten free. Please always advise your server if you need a celiac dish. Most other dishes can easily be made gluten-free – just ask your server!