



Restaurant & Wine Bar

Dinner Menu

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Katie McLellan, Manager

Appetizers/Tapas

Cheeses

\$4 Each, any 4 to make a cheese plate, with garnishes, for \$14

Fontal (Italy, semi soft, cow's)

Grana Padano (Italy, firm, cow's)

Feta (Greece, sheep's)

Manouri (Greece, fresh sheep's)

Manchego (Spain, nutty, sheep's)

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

Chevre (French, goat's)

Gruyere (Swiss, semi firm, cow's)

Quadrello (Italy, semi-soft, Buffalo)

Add-Ons: Jamón Serrano – 6; Hot Pickled Peppers – 2; 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

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, almonds, 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, 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 Atlantic 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 Atlantic 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 also be Applied to Checks with Weekly Special Deals

We're Sorry, but for Parties of Five or More, We Cannot Split Checks

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 be made gluten-free – just ask your server!



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Bistro Plates

Lily's Lamburger – Colorado lamb, on a ciabatta bun with lettuce, tomato, and onion, fries and feta-dill sauce – 14**
(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, savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses – 15

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 and roasted tomato 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 – shitake mushrooms, diced Romas. organic baby spinach, garlic, thyme, virgin olive oil, white wine, fresh lemon – 14 (½ order – 8)

*(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

Seafood Vol-au-Vent – jumbo Maine diver scallops, wild Atlantic white shrimp, diced Roma tomatoes, asparagus tips, light lemon-cream sauce, in a puff-pastry shell – 26 (½ order – 15)

Zuppa di Mare – jumbo Maine diver scallops, PEI mussels, calamari, wild shrimp, whitefish, spicy tomato-seafood broth, sweet basil – 27 (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 – mushroom, herb, pine nut, and Gorgonzola cheese stuffing. Amontillado sherry sauce, lemon-garlic mashed potatoes, mushroom pisto – 32 GF**

Meat and Potatoes – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, lemon-garlic mashed potatoes and sautéed green beans – 29 GF** (herbed butter coin upon request)

****ADVISORY - The consumption of raw or undercooked foods, such as meat, fish and eggs, which may contain harmful bacteria, may cause serious illness or death. Posted pursuant to the DeKalb County Health Code**

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