



Restaurant & Wine Bar

## Lunch Menu

*Anthony Pitillo, Chef/Owner*

*Angelo Pitillo, Co-Founder*

*Katie McLellan, Manager/Co-Owner*

*Menu Prices and Availability Subject to Change Without Notice*

### Appetizers

**Cold Mezze Platter** – hummus bi tahini, taramosalata, marinated olives, Nana’s eggplant, sweet onion, Valbreso feta, hot pickled peppers, dolmas, grilled pita – 15 (GF without the pita bread)

**Hummus bi Tahini** - warm pita bread and marinated olives - 9

**Calamari a la Plancha** – (**NOT** breaded and fried) olive oil, garlic, scallions, and fresh lemon – 12 GF

**Fresh Prince Edward Island Mussels** – served 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

**Gambas al Ajillo** – large wild Atlantic white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon – 13 GF

**Cæsar Salad** –shaved grana padano cheese and Tuscan croutons – 6

**Insalata Mista** – field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette – 6

**Tomato-Dill Soup** – Bowl – 6 Cup – 4

**Soup du Jour** – Bowl – 6 Cup – 4

### Salads and Pastas

**Greek Salad** – tomatoes, cucumbers, sweet onions, olives, feta, and pan-roasted potatoes, red-wine vinaigrette over hearts of romaine, anchovies upon request – 11 GF

**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\*\*

**Albacore Tuna Salad** – on field greens with tomato, onion, cucumber, boiled egg, and asparagus – 12 GF

**Orange-Blossom Salad** – beets, baby arugula, gorgonzola, candied walnuts, orange-blossom vinaigrette – 8 GF

**Gigande Bean Salad** – Greek broad beans, tomato, onion, cucumber, basil, manouri cheese, red-wine vinaigrette – 8

**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

**Salmon Cæsar Salad** – grilled salmon atop fresh romaine hearts, traditional Cæsar dressing, Tuscan croutons and shaved grana padano cheese – 15 \*\*

**Seasonal Gemelli** – shitake mushrooms, diced Romas. organic baby spinach, garlic, thyme, virgin olive oil, white wine, fresh lemon - 16

**Ravioli di Zucca** – butternut-squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese – 13

*(Add to Your Salad or Pasta - grilled chicken – 5; shrimp – 6; grilled salmon – 9; grilled lamb tenderloin – 11)*

### Lily’s Signatures

**Petto di Pollo alla Parmigiano** – hand-breaded breast of chicken, savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses – 16

**Fresh Salmon Steak** – chargrilled, served with insalata mista and a cup of soup – 15 GF\*\*

**Beignet de Crabe** – six-ounce lump crabcake, insalata mista, and Lily’s fresh aioli – 18

**Meat and Potatoes** – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, served with French fries – 29\*\*

**Pinchitos** – our signature dish – chargrilled Spanish-spiced lamb tenderloin, sautéed white sweet potatoes and green beans, picante salsa verde, Manchego cheese – 29 GF \*\*

**\* See Reverse for our Sandwiches & Lunch Specials \***

\*\*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.



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

### Sandwiches

**Mediterranean Grilled Cheese** – Fontal and grana padano cheeses, roasted tomatoes, grilled onions, and sliced almonds. Side – Insalata mista and a cup of soup – 12

**Falafel Sandwich** – Jerusalem-style falafel, warm pita, lettuce, tomato, sweet onion. Side – insalata mista, feta-dill sauce, and amba – 10

**Grilled Fresh-Vegetable Sandwich** – zucchini, tomato, onion, shaved grana padano cheese, balsamic vinaigrette, grilled Tuscan bread. Side – insalata mista – 10

**Albacore Tuna Salad Sandwich** – Chef Anthony's special recipe, on grilled Panini bread with lettuce and tomato. Side – insalata mista and a cup of soup – 12

**Fresh Salmon Burger** – panko-breaded salmon patty, toasted ciabatta bun. Side – feta-dill sauce, insalata mista, and a cup of soup – 12 (*takes a few minutes longer to prepare – thanks for your patience*)

**Hickory-Smoked Turkey** – Fontal cheese, lettuce, tomato, Tuscan bread. Side - apple-cranberry sauce and French fries – 10

**Genoa Salami Sandwich** – on Panini bread with lettuce, tomato, onion, and fontal cheese. Side – Dijon mustard, insalata mista, cup of soup – 12

**Chargrilled Moroccan Jerk Chicken** – chargrilled, rubbed with our chef's own blend of Mediterranean spices, chargrilled, toasted ciabatta roll. Side – French fries – 10

**The 'PLP' – Pancetta, Lattuga, e Pomodoro** – an Italian version of the BLT – crisped pancetta, lettuce, tomato, Panini bread. Side – aioli, insalata mista and a cup of soup – 12

**Lily's Lamburger** – Colorado lamb, on a ciabatta bun with lettuce, tomato, and onion. Side – French fries and feta-dill sauce – 15\*\*

*(Fontal or Gorgonzola Cheese – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Hot Pickled Peppers – 1)*

**Gyros** – lamb tenderloin (*not chopped and formed*), marinated Greek-style, chargrilled, lettuce, tomato, onion, warm pita. Side – feta-dill sauce, French fries – 15\*\*

**Greek Steak Sandwich** – sliced beef tenderloin, peppers, onions, garlic, fresh oregano, Greek sheep's milk feta cheese. Side – French fries – 15\*\*

### **Lunch Specials - \$7.50 Each!**

- ½ Hickory Smoked Turkey Sandwich
- ½ Grilled Moroccan Jerk Chicken Sandwich
- ½ PLP Sandwich (Italian BLT)
- ½ Genoa Salami Sandwich
- ½ Tuna Sandwich
- ½ Grilled Vegetable Sandwich
- Soup and Salad

*(½ Sandwiches come with your choice of soup, salad, or fries!)*

*(Tuscan Bread Basket does not come with the \$7.50 lunch specials - \$3 additional charge per basket)*

### **\* See Reverse for Appetizers and Entrees \***

*20% Gratuity May Be Added to Parties of Five or More – 10% Gratuity May Be Added to To-Go Orders*

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