



Dinner Menu

*Anthony Pitillo, Chef/Owner
Angelo Pitillo, Co-Founder
Miguel Vazquez, Manager*

Antipasti – Mezze – Tapas

Cold

Cold Mezze Platter – hummus bi tahini, taramasalata, marinated olives, Nana’s eggplant, sweet onion, feta cheese, hot pickled peppers, and dolmas, served with warm pita – 11.95

Rum-Cured Salmon – featuring Bacardi ‘8’ Rum, garnished with chopped egg, caviar, capers, onions, fennel remoulade, and Melba toast – 11.95

Pan de Higo – homemade fig cake, served with Manchego cheese, sliced Serrano ham, toasted almonds, and candied orange peel – 9.95

Gigande Bean Salad – large, imported Greek broad beans tossed with tomato, onion, cucumber, fresh Hawaiian sweet basil and Manouri cheese in a red-wine vinaigrette – 8.95

Insalata alla Griglia – a signature Lily dish – a grilled whole Romaine heart, topped with a roasted-red pepper and caper salsa, garnished with grilled Gulf shrimp, Montrachet goat cheese, and fresh oregano – 10.95

Insalata Caprese – fresh imported Italian buffalo mozzarella, sliced vine-ripe beefsteak tomatoes, and Hawaiian sweet basil, drizzled with balsamic vinaigrette, garnished with cracked pepper and sea salt – 9.95

Nana’s Marinated Eggplant – with roasted red peppers and grilled Tuscan bread – 6.95

Belgian Endive and Fresh Pear Salad – with Gorgonzola cream dressing and toasted walnuts – 7.95

Lily’s Orange-Blossom Salad – roasted fresh beets served with wild baby arugula tossed in an Orange-blossom vinaigrette, garnished with crumbled Gorgonzola and candied walnuts – 8.95

Hummus Bi Tahini – served with warm pita bread and marinated olives – 8.95

Caesar Salad – garnished with puff-pastry croutons and shredded Grana Padano cheese – 4.95

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes – 4.95

Hot

Hot Mezze Platter – homemade kibbeh, Jerusalem falafel, and spanokopita, served with sweet onion, tomato, cucumber, feta-dill sauce, amba, and warm pita – 11.95

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 sauce – 11.49 (*add Pommes Frites with Aioli – 3.95*)

Calamari a la Plancha – served on a sizzling platter (*not breaded and fried*) with olive oil, garlic, scallions, and fresh lemon – 9.95

Gambas al Ajillo – Gulf shrimp served sizzling in a cazuelita with white wine, garlic, herbs, olive oil, and fresh lemon – 9.95

Kibbeh – traditional Lebanese meatballs made with ground beef, bulghar wheat, pine nuts, and baharat, served with feta-dill sauce – 7.95

Beignet de Crabe – Chef Anthony’s signature six-ounce lump crabcake, served with sliced avocado, orange wedges, and Lily’s aioli – 14.95

Fonduta Piemontese – hearty, Italian-style cheese fondue, served with cubed Tuscan bread – 9.95

Jerusalem Falafel – served with feta-dill sauce and amba – 6.95

Tomato-Dill Soup – 4.95

Soup du Jour – 4.95

(See Reverse for Entrees and Bistro Plates)

*18% Gratuity May Be Added to Parties of Six or More We’re Sorry, but for Parties of Five or More,
We Cannot Split Checks*

As a Courtesy to Other Guests, Please Turn Off Your Cell Phone Ringer

Bistro Plates (Lighter Entrees)

Seafood Vol-au-Vent – fresh diver scallops, Gulf shrimp, diced Roma tomatoes, and asparagus tips, simmered in a light lemon-cream sauce and served in a puff-pastry shell – 14.95

Gyros – fresh lamb tenderloin, marinated and chargrilled, served on warm pita with lettuce, sweet onion, tomato, and feta-dill sauce – 12.95

Italian Hot Beef Sandwich – thinly-sliced USDA Prime NY strip, sautéed with mushrooms, onions, and garlic, served open-faced on grilled Tuscan bread and topped with melted Fontina cheese – 13.95

Tortilla Española – traditional Spanish open-faced omelet with imported Spanish chorizo sausage, piquillo peppers, fried potatoes, onions, and garlic, garnished with Manchego cheese – 11.95

Cose alla Parmigiano – Your Choice of breaded breast of chicken or fresh eggplant, baked in a savory tomato sauce with capellini pasta, topped with imported Fontina, Grana Padano, and Pecorino Romano cheeses – (Chicken – 13.95, Eggplant – 11.95)

Ratatouille – Stewed eggplant, crimini mushrooms, onions, peppers, tomatoes, and garlic, topped with melted Gruyere cheese – 10.95

Pollo alla Fiorentina – boneless breast of chicken dipped in a savory egg-cheese batter, sautéed in butter and olive oil, served with capellini pasta sautéed with organic baby spinach – 13.95

Salad Niçoise – grilled fresh yellowfin tuna atop a medley of fresh vegetables, field greens, potatoes, and Niçoise olives, tossed in balsamic vinaigrette, garnished with boiled eggs and Roma tomatoes, anchovies upon request – 15.95

Entrees

Ravioli di Zucca con Burro Marrone e Salvia – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with Pecorino Romano cheese – 14.95 (*½ order – 8.95*)

Pasta alla Norma – rigatoni tossed with stewed eggplant, crimini mushrooms, tomatoes, onions, and garlic, garnished with ricotta salata cheese – 14.95 (*½ order – 8.95, add grilled Gulf shrimp or chicken breast – 3.95*)

Fresh Pork Shank – braised in a crimini mushroom-cognac demi-glace, served with lemon-garlic mashed potatoes – 16.95

Risotto con Cappesante e Asparago – fresh jumbo diver scallops, pan-seared, served atop a saffron-carnaroli risotto with fresh asparagus, garnished with Grana Padano cheese – 21.95 (*½ order – 12.95*)

Pinchitos – lamb tenderloin rubbed with a special blend of Spanish spices, chargrilled, with sautéed white sweet potatoes (when available) and fresh green beans, topped with a picante salsa verde and Manchego cheese – 21.95

Zuppa di Mare – fresh diver scallops, PEI mussels, calamari, Gulf shrimp, and whitefish simmered in a spicy tomato-seafood broth with fresh Hawaiian sweet basil – 19.95 (*add pasta – 2.95*)

Stuffed Pan-Seared Filet Mignon – filled with mushrooms, fresh herbs, toasted pignolas, and Gorgonzola cheese, drizzled with Amontillado-sherry sauce, served with creamy polenta and mushroom pisto – 29.95

Pescado Relleno – fresh tilapia fillet stuffed with crabmeat, baked in a roasted red-pepper cream sauce with broccoli florets – 21.95

Charbroiled Salmon Steak – garnished with mango dried sour-cherry salsa, served with lemon-garlic mashed potatoes – 16.95 (*½ order – 10.95*)

Ornithenia Souvlakia – boneless chicken breast marinated in wine vinegar and Greek herbs, chargrilled with mushrooms, bell peppers, and onions, served with pan-roasted potatoes and sheep's milk feta – 14.95

Bife Acebollado – hand-trimmed, high-choice, all-natural Black Angus ribeye steak, seasoned in a traditional Portuguese-paprika marinade, chargrilled and topped with a tangy tomato-onion sauce, with lemon-garlic mashed potatoes – 27.95

(See Reverse for Appetizers)

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 DeKalb County Health Code 290-5-14-03-42