



Lunch Menu

Anthony Pitillo, Executive Chef

Angelo Pitillo, Co-Founder

Miguel Vazquez, Manager

Appetizers

Calamari a la Plancha – served on a sizzling platter with olive oil, garlic, scallions, and fresh lemon – 9.95

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, served with French fries and Lily’s aioli – 11.49

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

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

Cæsar 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

Tomato-Dill Soup – Bowl – 4.95 Cup – 3.75

Soup du Jour – Bowl – 4.95 Cup – 3.75

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 – 8.95

Petto di Pollo alla Parmigiano – breaded breast of chicken and capellini pasta baked in a savory tomato sauce, topped with imported Fontina, Grana Padano, and Pecorino Romano cheeses – 9.95

Fresh Salmon Steak – chargrilled, served with insalata mista and a cup of soup – 9.95

Greek Salad – fresh tomatoes, cucumbers, Vidalia onions, olives, imported sheep’s milk feta, and pan-roasted potatoes, tossed in a red-wine vinaigrette over hearts of romaine, anchovies upon request – 9.95
(add grilled chicken or shrimp – 3.95, add grilled lamb tenderloin – 8.95)

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

Beignet de Crabe – Chef Anthony’s signature six-ounce lump crabcake, served with insalata mista and Lily’s Aioli – 15.95

Salmon Cæsar Salad – fresh salmon poached in court-bouillon, atop fresh romaine hearts tossed in a traditional Cæsar dressing, garnished with puff-pastry croutons and grated Grana Padano Cheese – 9.95

Gulf Shrimp – sautéed and tossed with fettuccine pasta in Alfredo sauce with imported Italian Pecorino Romano and Grana Padano cheeses – 9.95

*** See Reverse for our Sandwiches ***

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



Lunch Menu

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Sandwiches

Fresh Salmon Burger – grilled fresh salmon patty on a toasted ciabatta bun, served with feta-dill sauce, insalata mista, and a cup of soup – 11.95

Serrano Ham – crisped on the grill, served with lettuce and Roma tomato, on Italian bread with a side of Lily's fresh aioli, served with a cup of soup and insalata mista – 8.49

Hickory-Smoked Turkey – piled high on grilled Tuscan bread with Italian Fontina cheese, served with apple-cranberry sauce and French fries – 8.95

Chargrilled Moroccan Jerk Chicken – fresh boneless breast rubbed with our chef's own blend of Mediterranean spices, chargrilled, on a toasted ciabatta roll, served with French fries – 7.95

Gyros – lamb tenderloin marinated Greek-style, chargrilled, served on warm pita with lettuce, tomato, onion, and feta-dill sauce, served with French fries – 12.95

The 'PLP' – Pancetta, Lattuga, e Pomodoro – an Italian version of the BLT – crisped pancetta, lettuce and tomato on a toasted ciabatta roll with a side of aioli, served with insalata mista and a cup of soup – 9.95

Falafel Sandwich – Jerusalem-style falafel, served in warm pita with lettuce, tomato, and sweet onion served with feta-dill sauce, amba, and insalata mista – 7.95

Mediterranean Grilled Cheese – a blend of Fontina and Grana Padano cheeses, roasted tomatoes, grilled onions, and sliced almonds, served with a cup of soup and insalata mista – 8.49

Greek Steak Sandwich – tender slices of beef tenderloin, sautéed with peppers, onions, garlic, and fresh oregano, topped with imported sheep's milk feta cheese, served with French fries – 9.95

Grilled Fresh-Vegetable Sandwich – eggplant, tomato, zucchini, and onion, dressed in balsamic vinaigrette, topped with grated Grana Padano cheese, served cold on grilled Tuscan bread with an insalata mista – 7.95

*** See Reverse for Appetizers and Entrees ***

*18% Gratuity May Be Added to Parties of Six or More – We're Sorry; We Cannot Split Checks
As a Courtesy to Other Guests, Please **Turn Off** Your Cell Phone Ringer*

Café Lily

308-B W. Ponce de Leon Ave., Decatur GA 30030

www.cafelily.com