



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

Choice of Entrée

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

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

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

Grilled Shrimp Caesar Salad – large Gulf shrimp grilled atop fresh romaine hearts tossed in a traditional Cæsar dressing, garnished with puff-pastry croutons and grated Grana Padano cheese

(no substitutions, please)

Choice of Dessert

Lemon-Sponge Custard – fresh lemon custard and light lemon-sponge cake served warm and topped with fresh Chantilly creme and raspberry sauce

Dark Chocolate Fudge Cake - dense and intense, served warm and garnished with Chantilly crème

Choice of Beverage

*Coffee, Iced Tea, or Soda
(hot tea not included)*

*Café Lily
308-B W. Ponce de Leon Ave., Decatur GA 30030
(404) 371-9119*

\$22.95 Per Person Including Tax and Gratuity