



## 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, 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

**Horiatiki Salata** – traditional Greek salad with tomatoes, onions, cucumbers, olives, fresh oregano, and imported sheep’s-milk feta, dressed with extra-virgin olive oil, sea salt, and black pepper – 7.95

**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 beef 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 Black Angus chuck, 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

*18% Gratuity May Be Added to Parties of Five 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)

**Lily's Lamburger** – ground fresh Colorado lamb, seasoned and chargrilled, on a ciabatta bun with lettuce, tomato, and onion, served with French fries and feta-dill sauce – 11.95 (*Add Fontina or Gorgonzola Cheese – 1.50, Pancetta – 1.95, Avocado – 1.50, Sauteed Mushrooms – 1.00, Hot Pickled Peppers – 1.00, Amba – 0.50*)

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

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

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

## Pasta

**Ravioli Formaggio di Capra** – pasta filled with goat cheese, sauteed in olive oil with organic baby spinach, sun-dried tomatoes, and fresh garlic, garnished with toasted pignolas and pecorino-Romano – 15.95 (*½ order 9.45*)

**Pasta D'Angelo** – fettuccine pasta sauteed in extra-virgin olive oil with broccoli, olives, garlic, anchovies, and a hint of crushed red pepper, tossed with pecorino Romano cheese and Hawaiian sweet basil – 12.95 (*½ order 7.95*)

**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 Gemelli** – sauteed in olive oil with artichoke hearts, Roma tomatoes, wild baby arugula, fresh lemon, and garlic, garnished with grana padano cheese – 14.95 (*½ order – 8.95*)

**“Pulled” Duck Confit** – crisped in butter, served over fettuccine pasta sauteed with oyster mushrooms, sweet Vidalia onions, garlic, and a hint of aged sherry wine vinegar, garnished with fresh parsley and orange zest – 16.95

*(Add to Any Pasta Dish – Grilled Chicken Breast - 3.95 or Shrimp – Mkt Price)*

## Entrees

**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 – 20.95 (*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 – 26.95

**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 – 17.95 (*½ order – 11.95*)

**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 imported sheep's milk feta – 14.95

**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 – **20.95** (*½ order – 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, served with lemon-garlic mashed potatoes – **24.95**

*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*