



Restaurant & Tapas Lounge

Dinner Menu

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Allen Sanders, Manager

Appetizers/Tapas

Cheeses (\$4 Each, any 4 for \$14)

Manchego (Spain, sheep's milk, aged 6 months)

Gruyere (Swiss, firm, full-flavored)

Chevre (France, fresh goat's milk)

Valdeon (Spain, similar to Roquefort)

Manouri (Greek semi-soft fresh cheese)

Grana Padano (Italy, firm, aged, similar to Parmigiano Reggiano)

Fontal (Italy, semi soft)

Feta (Greek sheep's milk)

Add-Ons:

Jamón Serrano – 6; Hot Pickled Peppers – 2; Mixed Greek Olives – 3; Cornichons – 2; Avocado – 3; Roma Tomato – 2; Amba (spicy mango pickle) – 1

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 – 15

Pan de Higo – homemade fig cake, served with Manchego cheese, sliced Serrano ham, toasted almonds, and orange segments – 11 (tapa 7)

Boquerones – marinated white anchovies, served on melba toast with a slice of Roma tomato and diced onion – 6

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 – 10 (tapa 6)

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 – 14

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 – 10

Nana's Marinated Eggplant – with roasted red peppers and grilled Tuscan bread – 7 (tapa 4)

Lily's Orange-Blossom Salad – fresh beets served with wild baby arugula tossed in an Orange-blossom vinaigrette, garnished with crumbled Gorgonzola and candied walnuts – 11 (tapa 6)

Hummus bi Tahini – served with warm pita bread and marinated olives – 9

Caesar Salad – garnished with puff-pastry croutons and shredded Grana Padano cheese – 5

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes – 5 (sub gorgonzola cream – 2)

Hot

Hot Mezze Platter – homemade beef kibbeh, Jerusalem falafel, and spanokopita, served with sweet onion, tomato, cucumber, feta-dill sauce, amba, and warm pita – 16

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 – 12 (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 lemon – 11

Gambas al Ajillo – large wild Atlantic white shrimp served sizzling in a cazuelita with white wine, garlic, herbs, olive oil, and fresh lemon – 12 (tapa 7)

Kibbeh – traditional Lebanese meatballs made with ground Black Angus chuck, bulghar wheat, and pine nuts, served with feta-dill sauce – 9 (tapa 5)

Chorizo Español – sizzled in extra-virgin olive oil with a splash of sherry wine vinegar - 5

Beignet de Crabe – Chef Anthony's signature six-ounce lump crabcake, served with sliced avocado, orange wedges, and Lily's fresh aioli – 18 (tapa 10)

Fonduta Piemontese – hearty, Italian-style cheese fondue, served with cubed Tuscan bread – 12

Jerusalem Falafel – served with feta-dill sauce and amba – 8 (tapa 5)

Tomato-Dill Soup – 4.95

Soup du Jour – 5.95

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 – 14

(Add Fontal or Gorgonzola Cheese – 4, Pancetta – 2, Avocado – 2, Sauteed Mushrooms – 2, Hot Pickled Peppers – 1.00, Amba – 1.00)

Gyros – fresh lamb tenderloin, marinated and chargrilled, served on warm pita with lettuce, sweet onion, tomato, and feta-dill sauce – 14

Cose alla Parmigiano – **Your Choice** of breaded breast of chicken or eggplant, baked to order in a savory tomato sauce with capellini pasta, topped with melted Fontal, Grana Padano, and Pecorino Romano cheeses – (Chicken – 15, Eggplant – 13)

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 – 16

Pasta

Ravioli Formaggio di Capra – pasta filled with goat cheese, sautéed in olive oil with organic baby spinach, sun-dried tomatoes, and fresh garlic, garnished with toasted pignolas and pecorino-Romano – 17 (*1/2 order 10*)

Puttanesca – fettuccine sautéed in a spicy tomato sauce with capers, olives, anchovies, and onions, garnished with pecorino Romano cheese and Hawaiian sweet basil – 14 (*1/2 order 8*)

Ravioli di Zucca – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with Pecorino Romano cheese – 17 (*1/2 order – 10*)

Gemelli – sautéed with crimini mushrooms and sweet onions in a roasted red pepper cream sauce, garnished with Grana Padano cheese – 15 (*1/2 order – 8*)

(Add to Any Pasta Dish – Grilled Chicken Breast - 4; Grilled Salmon Steak – 6; Grilled Lamb Tenderloin – 9; or Shrimp – 5)

Entrees

Risotto con Cappelante e Asparago – fresh jumbo diver scallops, pan-seared, served atop a saffron-carnaroli risotto with fresh asparagus, garnished with Grana Padano cheese – 24 (*1/2 order – 13*)

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 – 25

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 – 24 (*add pasta – 3.95*)

Stuffed Pan-Seared Filet Mignon – filled with mushrooms, herbs, toasted pignolas, and Gorgonzola cheese, drizzled with an Amontillado sherry sauce, served with lemon-garlic mashed potatoes and mushroom pisto – 29

Charbroiled Salmon Steak – served with lemon-garlic mashed potatoes and mango-sour cherry salsa – 18 (*1/2 order – 12*)

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 – 15

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 – 23 (*1/2 order – 15*)

Bife Acebolado – 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 – 28

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 the DeKalb County Health Code