



Restaurant & Tapas Lounge

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Allen Sanders, Manager

Antipasti

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

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

Choice of Soup or Salad

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

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

Tomato-Dill Soup

Choice of Entrée

Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes

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

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

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

(no substitutions, please)

Choice of Dessert

Lemon-Sponge Custard – Fresh Lemon Custard and Light Lemon-Sponge Cake served Warm and topped with Fresh Chantilly Cream and Raspberry Sauce

Dark Chocolate Fudge Cake – Dense and intense, served warm and garnished with Chantilly Cream

Cash Bar

Café Lily

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

(404) 371-9119

www.cafelily.com

\$46.50 Per Person Including Tax and Gratuity