



Anthony Pitillo, Executive Chef/Owner

Angelo Pitillo, Co-Founder

Miguel Vazquez, Manager

Antipasti

Cold Mezze Platter – hummus bi tahini, taramasalata, marinated olives, Nana’s eggplant, sweet onion, feta cheese, and dolmas, served with warm pita

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

(Served with Grilled Tuscan Bread and Seasoned EVOO)

Choice of 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

Choice of Entrée

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

Pescado Relleno – fresh tilapia fillet stuffed with crabmeat, baked in a roasted red-pepper cream sauce with broccoli florets

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

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 Crème

Wines

2006 Pinot Grigio, Gabbiano, Italy

2005 Shiraz/Grenache, D’Arenberg “Stump Jump”, Australia

Café Lily

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