



Anthony Pitillo - Executive Chef/owner/co-founder; Angelo Pitillo - Co-founder  
Sowmya Burugu - Co-owner; Katie McLellan - Co-owner/General Manager

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## DINNER MENU

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### Appetizers / Tapas

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#### COLD

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##### **Cold Mezze Platter - 17**

hummus bi tahini, marinated olives, Nana's eggplant, sweet onion, Greek Feta, taramasalata, hot pickled peppers, dolmas, grilled pita

##### **Nana's Marinated Eggplant Full order - 9 Tapa - 6**

With roasted red peppers

##### **Hummus bi Tahini - 13**

Pita bread and marinated olives

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#### SALADS

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##### **Gigande Bean Salad - 12 GF**

Greek broad beans, tomato, onion, cucumber, Hawaiian basil, feta cheese, red-wine vinaigrette

##### **Horiatiki Salata - 9 GF**

Tomatoes, onions, cucumbers, olives, fresh oregano, feta, EVOO, sea salt, black pepper

##### **Orange-Blossom Salad - 12 GF**

Beets, baby arugula, gorgonzola, candied walnuts, orange-blossom vinaigrette

##### **Caesar Salad - 8**

Shaved grana padano cheese and Tuscan croutons | Add anchovies ~ 2

##### **Insalata Mista - 8**

Field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette | Add gorgonzola cheese ~ 2

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#### HOT

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##### **Tapa del dia**

Ask your server for the Weekly Specials.

##### **Gambas al Ajillo GF\*\***

##### **Full order - 16 Tapa Order - 10**

Large wild Georgia white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon

##### **Fresh Prince Edward Island Mussels - 16 GF\*\***

##### **Add Pommes Frites with Aioli - 4.50**

"A la crème," in a white-wine, basil, and garlic-cream broth, or "Posillipo," in a spicy tomato seafood broth

##### **Crabcake Tapa - 15\*\***

Lump crab cake, sliced avocado, orange wedges, and Lily's fresh aioli

##### **Calamari a la Plancha - 16 GF\*\***

(NOT breaded and fried), served sizzling with olive oil, garlic, scallions, and lemon

##### **Jerusalem Falafel**

##### **Full Order - 10 Tapa - 6**

With feta-dill sauce and amba

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Menu Prices and Availability Subject to Change Without Notice  
20% Gratuity May Be Added to Parties of Five or More | 10% Gratuity Added to To-Go Orders



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## DINNER MENU

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### PASTA

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#### **Gamberi alla Rossa - 28\*\***

Marinated, chargrilled wild Georgia white shrimp, atop fettuccine tossed in a light tomato cream sauce, pecorino-Romano cheese, Hawaiian sweet basil

#### **Petto di Pollo alla Parmigiana - 23**

Hand-breaded breast of chicken, baked to order in a savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses.

#### **Seasonal Gemelli - 18**

Shiitake mushrooms, heirloom cherry tomatoes, organic baby spinach, garlic, thyme, virgin olive oil, white wine, fresh lemon, pecorino-Romano  
(Can be made Vegan)

#### **Ravioli Formaggio di Capra**

**Full Order - 27 ½ order - 17**

Goat cheese stuffed pasta, olive oil, organic baby spinach, sun-dried tomatoes, fresh garlic, toasted pine nuts, and pecorino-Romano.

#### **Ravioli di Zucca**

**Full Order - 27 ½ order - 17**

Butternut squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese

#### **Seafood Pasta a la Crème - 32\*\***

Fresh diver scallops, wild Georgia shrimp, heirloom cherry tomatoes, and asparagus, simmered in a light lemon-cream sauce and tossed over fettuccine

(Add to Any Pasta Dish - Grilled Jerk Chicken Breast - 8;  
Grilled Wild Georgia Shrimp - 10\*\*; Grilled Faroe Islands Salmon Steak - 15\*\*;  
Grilled Grass-Fed Lamb Tenderloin - 16\*\*)

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### ENTREES

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#### **Pinchitos - 34 GF\*\***

Our signature dish - chargrilled Spanish-spiced lamb tenderloin, sautéed white sweet potatoes and green beans, picante salsa verde, Manchego cheese

#### **Risotto con Cappelante e Asparago**

**Full Order - 34 ½ order - 24 GF\*\***

Pan seared jumbo Maine diver scallops, saffron-carnaroli risotto, fresh asparagus, grana padano cheese

#### **Moroccan Jerk Chicken - 28**

Marinated, chargrilled chicken breast, Casablanca sauce, pearl couscous pilaf, grilled zucchini

#### **Charbroiled Faroe Islands Salmon Steak\*\***

**Full Order - 30 ½ order - 22**

Lemon-garlic mashed potatoes and mango-dried sour cherry salsa

#### **Steak Frites - 32 GF\***

8oz Certified Angus Beef hanger steak, pan-seared, bordelaise sauce, pommes frites, Lily's Fresh aioli

#### **Salad Niçoise - 27 GF\*\***

Grilled ahi tuna, field greens, potatoes, Niçoise olives, boiled eggs, Roma tomatoes, fresh vegetables, tossed in balsamic vinaigrette. Anchovies upon request

#### **Lily's Lamb Burger - 21\*\***

Grass-fed lamb, on a ciabatta bun with lettuce, tomato, and onion, fries, and feta-dill sauce

Fontal Cheese - 2 Gorgonzola Cheese - 3 Avocado - 2 Sautéed Mushrooms - 2 Hot Pickled Peppers - 1

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**\*\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.  
\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

GF - All dishes with this designation are prepared gluten free. Please always advise your server if you need a celiac dish. Most other dishes can easily be made gluten-free