



## **Brunch Menu**

*Anthony Pitillo, Chef/Owner*

*Angelo Pitillo, Co-Founder*

*Katie McLellan, Manager*

## **Main Dishes**

**French-French Toast** – Nana’s recipe – thick-cut Tuscan bread, powdered sugar and cinnamon, served with fresh fruit and pure maple syrup – 9 (1/2-order – \$6; add your choice of pancetta or smoked sausage – 5)

**Greek Lamb and Eggs** – fresh Australian lamb tenderloin, marinated and chargrilled, served with scrambled eggs, sliced tomatoes and homestyle potatoes or cheesy polenta – 14

**Greek Omelet** – filled with sautéed spinach, mushrooms, imported Greek sheep’s-milk feta cheese, and fresh oregano, served with fresh fruit and homestyle potatoes or cheesy polenta – 10

**Saucisse Fumée** – grilled rustic andouille sausage served with scrambled eggs, sliced Roma tomatoes, and homestyle potatoes or cheesy polenta – 10

**Tortilla Española** – traditional Spanish open-faced omelet with imported Spanish chorizo sausage, roasted red peppers, fried potatoes, onions, and garlic, topped with melted Manchego cheese – 10 (*spicy upon request*)

**Imported Serrano Ham ‘Benedict’** – poached eggs on ciabatta toast, topped with Hollandaise sauce and roasted red peppers, served with flash-grilled Serrano ham slices – 10

**Uova d’Antonio** – ciabatta toast topped with poached eggs and creamed spinach, served with in-house rum-cured salmon and diced fresh Roma tomatoes – 10

**Beignets de Crabe ‘Benedict’** – two of our signature lump crabcakes topped with poached eggs, Hollandaise sauce, and diced Roma tomatoes, served with homestyle potatoes – 18

**Salmon and Eggs** – chunks of fresh salmon sautéed with scrambled eggs, onions, and herbs, served with sliced Roma tomatoes and homestyle potatoes or cheesy polenta – 10

**Frittata Rustica** – fresh eggs, all-natural pancetta, potatoes, and sweet onions, baked together in an individual casserole, topped with Asiago cheese – 10

**Frittata di Funghi** – fresh eggs, crimini mushrooms, sweet onions, and garlic, baked together in an individual casserole, topped with Fontina cheese – 10

**Frittata di Mare** – fresh eggs, Gulf shrimp, diver scallops, sweet onions, Roma tomatoes, and fresh dill, baked together in an individual casserole, topped with melted Gruyere cheese – 15

## **Lily’s Signatures**

**Pinchitos** – our signature dish – chargrilled Spanish-spiced lamb tenderloin, sautéed white sweet potatoes and green beans, picante salsa verde, Manchego cheese – 28

**Beignet de Crabe** – six-ounce lump crabcake, served with insalata mista and Lily’s fresh aioli – 18

**Meat and Potatoes** – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, French fries – 29 (herbed butter coin upon request)

**Charbroiled Salmon Steak** – garnished with mango dried-sour-cherry salsa, served with homestyle potatoes – 22(1/2 order – 13)

**\* See Reverse for Soups, Salads, and Sandwiches \***

*18% Gratuity May Be Added to Parties of 5 or More and/or checks with bottomless specials*

*We’re Sorry; We Cannot Split Checks for parties of 5 or more*



Restaurant & Wine Bar

## Brunch Menu

*Anthony Pitillo, Chef/Owner*

*Angelo Pitillo, Co-Founder*

*Katie McLellan, Manager*

### Soup, Salads, and Sandwiches

**Mediterranean Grilled-Cheese Sandwich** – Fontal and Asiago cheeses, roasted tomatoes, grilled onions, and sliced almonds, served with insalata mista and a cup of soup – 12

**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 – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Grilled Onions – 1)*

**Gyros Sandwich** – lamb tenderloin, marinated Greek-style, chargrilled, served on warm pita bread with lettuce, tomato, and sweet onion, with feta-dill sauce and homestyle potatoes – 15

**Fresh Salmon Burger** – fresh salmon patty, panko-breaded and pan-fried, on a toasted bun with a side of feta-dill sauce, served with insalata mista and a cup of soup – 12

**Hickory-Smoked Turkey** – piled high on grilled Tuscan bread with Italian fontal cheese, served with apple-cranberry sauce and French fries – 10

**The ‘PLP’ – Pancetta, Lattuga, e Pomodoro** – an Italian version of the BLT – crisped pancetta, lettuce and tomato on a toasted ciabatta roll with a side of aioli, served with insalata mista and a cup of soup – 10

**Salad Niçoise** – grilled fresh yellowfin tuna atop a medley of fresh vegetables, field greens, potatoes, and Niçoise olives, tossed in balsamic vinaigrette, with boiled eggs and Roma tomatoes, anchovies upon request – 17

**Insalata alla Griglia** – grilled Gulf shrimp and a grilled whole-romaine heart, dressed with a caper and roasted-red-pepper salsa, Montrachet goat cheese, and fresh oregano – 15 *(add 2 shrimp – 3)*

**Salmon Cæsar Salad** – fresh salmon fillet, chargrilled, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shaved grana padano cheese – 14

**Lily’s Orange-Blossom Salad** – fresh beets served with wild baby arugula tossed in an orange-blossom vinaigrette, garnished with crumbled Gorgonzola cheese and candied walnuts – 11

**Insalata Mista** – mixed baby field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes – 6

**Cæsar Salad** – garnished with shredded Asiago Cheese and Tuscan croutons – 6

**Tomato-Dill Soup** – cup – 4 bowl – 6

**Soup du Jour** – cup – 4 bowl – 6

### Sides

French Fries, Homestyle Potatoes,  
Fresh Fruit, Cheesy Polenta..... 3  
One Scrambled or Poached Egg,  
Side Hollandaise Sauce..... 2

Serrano Ham, Sausage, Pancetta,  
House-Cured Salmon, Grilled Asparagus.....\$5  
Basket of Fresh Biscuits.....\$5

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