Café Lily
Restaurant & Wine Bar

Dinner Menu

Anthony Pitillo, Chef/Owner
Angelo Pitillo, Co-Founder
Katie McLellan, Manager

Appetizers/Tapas

Cheeses

$4 Each, any 4 to make a cheese plate, with garnishes, for $14 (or ask for the Chef's Selection)

Fontal (Italy, semi soft, cow's)
Manouri (Greece, fresh sheep's)
Quadrello (Italy, semi-soft, Buffalo)
Chevre (French, goat's)
Grana Padano (Italy, firm, cow's)
Manchego (Spain, nutty, sheep's)
Valdeon (Spain, uber-blue, sheep's)
Feta (Greece, sheep's)
Gruyere (Swiss, semi firm, cow's)

Add-Ons: Jamón Serrano – 6; Genoa Salami – 4; Mixed Greek Olives – 3; Dried Sour Cherries – 2; Caperberries – 3

Cold

Cold Mezze Platter – hummus bi tahini, taramosalata, marinated olives, Nana's eggplant, sweet onion, Valbreso feta, hot pickled peppers, dolmas, grilled pita – 15

Antipasti Platter – genoa salami, Jamón Serrano, fontal and Gruyere cheeses, caperberries, pickled peppers, Nana's Eggplant, and roasted red peppers – 15

Rum-Cured Salmon – house-cured Atlantic salmon, capers, onions, diced egg, remoulade, and melba toast – 13**

Pan de Higo – homemade fig cake, Manchego cheese, Serrano ham, walnuts, fresh orange slices – 11 (tapa 7) GF

Nana's Marinated Eggplant – with roasted red peppers – 8 (tapa 5) GF

Hummus bi Tahini – pita bread and marinated olives – 9

Salads

Gigande Bean Salad – Greek broad beans, tomato, onion, cucumber, Hawaiian sweet basil, manouri cheese, red-wine vinaigrette – 10 (tapa 6) GF

Insalata alla Griglia –grilled whole Romaine heart, roasted-red pepper and caper salsa, grilled wild Georgia white shrimp, goat cheese, and fresh oregano – 15 *(add two shrimp to make it an entrée – 4)* GF

Horiatiki Salata – tomatoes, onions, cucumbers, olives, fresh oregano, feta, EVOO, sea salt, black pepper – 10 GF

Orange-Blossom Salad – beets, baby arugula, gorgonzola, candied walnuts, orange-blossom vinaigrette – 11 (tapa 6) GF

Caesar Salad – shaved grana padano cheese and Tuscan croutons – 6 (add anchovies – 2)

Insalata Mista – field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette – 6 (add gorgonzola cheese – 2)

Hot

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

Fresh Prince Edward Island Mussels – either "a la crème," in a white-wine, basil, and garlic- cream broth, or "posillipo," in a spicy tomato seafood broth – 14 *(add Pommes Frites with Aioli – 3.95)* GF

Calamari a la Plancha – *(NOT breaded and fried)*, served sizzling with olive oil, garlic, scallions, and lemon – 11 GF

Gambas al Ajillo – large wild Georgia white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon – 13 (tapa 8) GF

Kibbeh – Lebanese meatballs with 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 red wine vinegar – 7 GF

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

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

Tomato-Dill Soup – Bowl – 6, Cup – 4

Soup du Jour – Bowl – 6, Cup 4

20% Gratuity May Be Added to Parties of Five or More
Gratuity may also be Applied to Checks with Weekly Special Deals
We're Sorry, but for Parties of Five or More, We Cannot Split Checks

Bistro Plates

Lily's Lamburger – Colorado lamb, on a ciabatta bun with lettuce, tomato, and onion, fries and feta-dill sauce – 14**
(*Fontal or Gorgonzola Cheese – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Hot Pickled Peppers – 1)*

Gyros – grilled grass-fed lamb tenderloin, lettuce, sweet onion, tomato, feta-dill sauce on warm pita. French fries – 15 **

Petto di Pollo alla Parmigiana – hand-breaded breast of chicken, baked to order in a savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses – 15

Salad Niçoise – grilled ahi tuna, field greens, potatoes, Niçoise olives, boiled eggs, Roma tomatoes, fresh vegetables, tossed in balsamic vinaigrette. Anchovies upon request – 17 (GF)**

Pasta

Ravioli Formaggio di Capra – goat cheese stuffed pasta, olive oil, organic baby spinach, sun-dried tomatoes, fresh garlic, toasted pine nuts, and pecorino-Romano – 17 ***(½ order 10)***

Ravioli di Zucca – butternut-squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese – 17 ***(½ order – 10)***

Puttanesca – fettuccine, spicy tomato sauce with capers, olives, anchovies, onions, pecorino Romano cheese, Hawaiian sweet basil – 14 ***(½ order 8)***

Seasonal Gemelli – "Alla Carbonara" – with pancetta, garlic, green peas, and white wine, tossed with fresh eggs and a splash of cream to make a light sauce, garnished with pecorino-Romano cheese and Italian parsley – 14 ***(½ order – 8)***

Seafood Pasta a la Crème – fresh diver scallops, wild Georgia shrimp, diced Roma tomatoes, and asparagus tips, simmered in a light lemon-cream sauce and tossed over fettuccine – 26 ***(½ order – 15)***

(Add to Any Pasta Dish – Grilled Chicken Breast - 5; Grilled Salmon Steak –9;
Grilled Lamb Tenderloin – 11; Pan-seared Diver Scallops – 11; or Grilled Shrimp – 6)**

Entrees

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

Charbroiled Salmon Steak – lemon-garlic mashed potatoes and mango-dried sour cherry salsa – 22 ***(½ order – 13)*****

Risotto con Cappesante e Asparago – seared jumbo Maine diver scallops, saffron-carnaroli risotto, fresh asparagus tips, grana padano cheese – 28 ***(½ order – 15)*** **GF****

Zuppa di Mare – jumbo Maine diver scallops, PEI mussels, calamari, wild Georgia shrimp, whitefish, spicy tomato-seafood broth, Hawaiian sweet basil – 28 (*add pasta – 3.95)* GF

Ornithenia Souvlakia – marinated, chargrilled chicken breast, bell peppers, onions, mushrooms, pan-roasted potatoes, Valbreso sheep's milk feta – 15 GF

Stuffed Pan-Seared Filet Mignon – mushroom, herb, pine nut, and gorgonzola cheese stuffing. Amontillado sherry sauce, lemon-garlic mashed potatoes, mushroom pisto – 32 GF**

Meat and Potatoes – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, pan-roasted potatoes and sautéed green beans – 29 GF (herbed butter coin upon request)**

****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 – just ask your server!