



Restaurant & Wine Bar

Lunch Menu

Anthony Pitillo, Chef/Owner

Angelo Pitillo, Co-Founder

Katie McLellan, Manager/Wine Director

Appetizers

Cold Mezze Platter – hummus bi tahini, taramosalata, marinated olives, Nana’s eggplant, sweet onion, Valbreso feta, hot pickled peppers, dolmas, grilled pita – 15 (GF without the pita bread)

Hummus bi Tahini - warm pita bread and marinated olives - 9

Calamari a la Plancha – (NOT breaded and fried) olive oil, garlic, scallions, and fresh lemon – 11 GF

Fresh Prince Edward Island Mussels – served 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

Gambas al Ajillo – large wild Atlantic white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon – 12 GF

Cæsar Salad –shaved grana padano cheese and Tuscan croutons – 6

Insalata Mista – field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette – 6

Tomato-Dill Soup – Bowl – 6 Cup – 4

Soup du Jour – Bowl – 6 Cup – 4

Salads and Pastas

Greek Salad – tomatoes, cucumbers, sweet onions, olives, feta, and pan-roasted potatoes, red-wine vinaigrette over hearts of romaine, anchovies upon request – 10 GF

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**

Albacore Tuna Salad – on field greens with tomato, onion, cucumber, boiled egg, and asparagus – 10 GF

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

Gigande Bean Salad – Greek broad beans, tomato, onion, cucumber, basil, manouri cheese, red-wine vinaigrette – 10

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

Salmon Cæsar Salad – grilled salmon atop fresh romaine hearts, traditional Cæsar dressing, Tuscan croutons and shaved grana padano cheese – 14 **

Seasonal Gemelli – shitake mushrooms, diced Romas. organic baby spinach, garlic, thyme, virgin olive oil, white wine, fresh lemon – 8

Ravioli di Zucca – butternut-squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese – 10

(Add to Your Salad or Pasta - grilled chicken – 5; shrimp – 6; grilled salmon – 9; grilled lamb tenderloin – 11)

Lily’s Signatures

Petto di Pollo alla Parmigiano – hand-breaded breast of chicken, savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses – 15

Fresh Salmon Steak – chargrilled, served with insalata mista and a cup of soup – 14 GF**

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

Meat and Potatoes – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, served with French fries – 25**

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

*** See Reverse for our Sandwiches & Lunch Specials ***

***ADVISORY - The consumption of raw or undercooked foods, such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.*

Posted pursuant to DeKalb County Health Code 290-5-14-03-42



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Lunch Menu

Anthony Pitillo, Executive Chef

Angelo Pitillo, Co-Founder

Katie McLellan, Manager

Sandwiches

Mediterranean Grilled Cheese – Fontal and grana padano cheeses, roasted tomatoes, grilled onions, and sliced almonds. Side – Insalata mista and a cup of soup – 12

Falafel Sandwich – Jerusalem-style falafel, warm pita, lettuce, tomato, sweet onion. Side – insalata mista, feta-dill sauce, and amba – 9

Grilled Fresh-Vegetable Sandwich – eggplant, tomato, zucchini, onion, shaved grana padano cheese, balsamic vinaigrette, grilled Tuscan bread. Side – insalata mista – 9

Albacore Tuna Salad Sandwich – Chef Anthony's special recipe, on grilled Panini bread with lettuce and tomato. Side – insalata mista and a cup of soup – 10

Fresh Salmon Burger – panko-breaded salmon patty, toasted ciabatta bun. Side – feta-dill sauce, insalata mista, and a cup of soup – 12 (*takes a few minutes longer to prepare – thanks for your patience*)

Hickory-Smoked Turkey – Fontal cheese, lettuce, tomato, Tuscan bread. Side - apple-cranberry sauce and French fries – 10

Chargrilled Moroccan Jerk Chicken – chargrilled, rubbed with our chef's own blend of Mediterranean spices, chargrilled, toasted ciabatta roll. Side – French fries – 9

The 'PLP'– Pancetta, Lattuga, e Pomodoro – an Italian version of the BLT – crisped pancetta, lettuce, tomato, Panini bread. Side – aioli, insalata mista and a cup of soup – 10

Lily's Lamburger –Colorado lamb, on a ciabatta bun with lettuce, tomato, and onion. Side – French fries and feta-dill sauce – 14**

(Fontal or Gorgonzola Cheese – 2, Pancetta – 2, Avocado – 2, Sautéed Mushrooms – 2, Hot Pickled Peppers – 1)

Gyros – lamb tenderloin marinated Greek-style, chargrilled, lettuce, tomato, onion, warm pita. Side – feta-dill sauce, French fries – 15**

Greek Steak Sandwich – sliced beef tenderloin, peppers, onions, garlic, fresh oregano, Valbreso sheep's milk feta cheese. Side – French fries – 14**

Lunch Specials - \$5.95 Each!

½ Hickory Smoked Turkey Sandwich
½ Grilled Moroccan Jerk Chicken Sandwich
PLP Sandwich (Italian BLT)
½ Grilled Vegetable Sandwich
Soup and Salad

(½ Sandwiches come with your choice of soup, salad, or fries!)

(Tuscan Bread Basket does not come with the \$5.95 lunch specials - \$3 additional charge per basket)

*** See Reverse for Appetizers and Entrees ***

20% Gratuity May Be Added to Parties of Five or More – We're Sorry; We Cannot Split Checks

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