



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

LUNCH MENU

Menu Prices and Availability Subject to Change Without Notice

APPETIZERS

Grilled Tuscan Bread - 4

Basket of Bread with Herb Olive Oil

Hummus bi Tahini - 13

Warm pita bread and marinated Greek olives

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

Caesar Salad - 8

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

Cold Mezze Platter - 17

Hummus bi tahini, taramosalata, marinated olives, Nana's eggplant, sweet onion, Valbreso feta, hot pickled peppers, dolmas, grilled pita

Calamari a la Plancha - 16 GF**

(NOT breaded and fried) olive oil, garlic, scallions, and fresh lemon

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

Insalata Mista - 8

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

Tomato Basil - Bowl - 7 Cup - 5

SANDWICHES

Mediterranean Grilled Cheese - 16

Fontal and grana padano cheeses, roasted tomatoes, grilled onions, and sliced almonds.
Side - Insalata mista and a cup of soup

Falafel Sandwich - 13

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

Chargrilled Moroccan Jerk Chicken - 16

Chargrilled, rubbed with our chef's own blend of Mediterranean spices, chargrilled, toasted ciabatta roll. Side - French fries

Gyros - 15**

Choice of meat: marinated Greek-style Lamb tenderloin (Additional - \$4) (not shaved lamb) OR Grilled Chicken, chargrilled, lettuce, tomato, onion, warm pita. Side - feta-dill sauce, French fries

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

We will split checks, but it will take extra time, since your server has other customers and duties to attend to - please be patient



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SALADS AND PASTAS

Greek Salad - 15 GF

Tomatoes, Cucumbers, Sweet onions, Olives, Feta, and Pan-roasted potatoes, Red-wine vinaigrette over hearts of Romaine, anchovies upon request

Orange-Blossom Salad - 14 GF

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

Salmon Cæsar Salad - 21 **

grilled salmon atop fresh romaine hearts, traditional Cæsar dressing, Tuscan croutons and shaved grana padano cheese

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)

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

Gigande Bean Salad - 14 GF

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

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

(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**)

LILY'S SIGNATURES

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.

Beignet de Crabe - 28**

Panko-breaded lump crabcakes, insalata mista, and Lily's fresh aioli

Fresh Salmon Steak - 21 GF**

Chargrilled, served with insalata mista and a cup of tomato-basil soup

Steak Frites - 32 GF*

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

Pinchitos - 34 GF**

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

* See Reverse for Appetizers and Sandwiches*

20% Gratuity May Be Added to Parties of Five or More | 10% Gratuity Added to To-Go Orders

**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