



SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale	5	Lemonade	5
<i>Re-fills 2.50 each</i>		<i>Re-fills 2.50 each</i>	
Martinelli's Apple Juice	5	Iced Tea	5
Pellegrino Sparkling Water	5	Aranciata Italian Orange Soda	5
Arnold Palmer	5	Milk	5

SOUP

Pasta e Fagioli	8	14	Creamy Artichoke and Broccoli	8	14
Cannellini beans, organic mixed greens and ditalini pasta in a hearty chicken broth.			With shaved parmesan and garlic croutons.		

SALAD

House Salad	8	14
Hearts of Romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes and feta cheese with your choice of house made dressings: creamy pesto balsamic, gorgonzola or red wine vinaigrette. Add grilled chicken 8 or grilled prawns 12		
Caesar Salad	8	14
Hearts of Romaine, croutons, shaved parmesan. and house made dressing. Add grilled chicken 8 or grilled prawns 12		
Roasted Beet Salad	8	14
Roasted beets tossed with mixed greens, candied walnuts, gorgonzola cheese, olive oil and aged balsamic. Add grilled chicken 8 or grilled prawns 12		

ANTIPASTI

Sautéed Mushrooms	14	Arancini	14
Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.		Three risotto balls stuffed with three cheeses, fried to order and served over marinara.	
Burrata Antipasto	18	Sautéed Prawns	16
Fresh burrata cheese with prosciutto, baby arugula, Calabrian chile honey, aged balsamic and crostini.		Seven tiger prawns sautéed with garlic, olive oil, white wine, and a light touch of marinara sauce, served with crostini.	
Three Meatballs with Sunday Gravy	13		
Garlic Bread	7		
Garlic Bread with Mozzarella	8		

SANDWICHES

Meatball	15	Chicken Pesto	15
Lil's delicious meatballs in Sunday Gravy with mozzarella on a toasted ciabatta roll.		Grilled chicken breast with pesto, mozzarella, roasted peppers, red onion and Romaine on a toasted ciabatta roll.	
Grilled Veggie	15		
Sautéed mushrooms with mozzarella, roasted bell peppers, red onion, tomato and fresh spinach on a toasted ciabatta roll.			

ENTREES

*For a gluten free option substitute polenta or gluten free penne pasta.
Add grilled chicken 8, six grilled prawns 12, grilled 7oz filet mignon 26, two meatballs 7,
Italian sausage 5 or substitute cheese ravioli 3.*

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| <p>Sunday Gravy 21
Italian sausage, spare ribs, beef and pork simmered slow in a savory tomato sauce served with penne, spaghetti or fresh fettuccine. Add two meatballs . . 7 or Italian sausage . . 5</p> <p>Spaghetti alla Carbonara 18
Apple wood smoked bacon, peas and pecorino Romano tossed with spaghetti and finished with a beaten egg yolk.</p> <p>Pesto Primavera 18
Penne pasta tossed with basil pesto and fresh seasonal vegetables.</p> <p>Gorgonzola Fiocchetti 26
Fresh pasta pouches stuffed with caramelized pear and gorgonzola in a brown butter sage sauce with pecorino, topped with thin slices of artisanal coppa and arugula.</p> <p>Fettuccine Alfredo 18
Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.</p> <p>Penne Margherita 18
Penne pasta tossed with marinara, fresh basil and whole milk mozzarella.</p> <p>Spaghetti Marinara/Arrabbiata  16
Spaghetti tossed with vine ripened tomatoes, garlic, olive oil, oregano and fresh basil. Ask for arrabbiata and we'll spice it up with imported Calabrian chiles.</p> <p>Chicken Parmigiana 24
Organic free range chicken breast, crusted with parmesan and panko, fried and then baked with marinara, mozzarella and served with a side of penne marinara.</p> <p>Fish/Seafood of the Day
Ask your server for tonight's fresh fish or seafood entrée. Market Price</p> | <p>Black Truffle Stuffed Gnocchi 22
Your choice of sauce: pesto cream, tomato cream or gorgonzola cream all with cremini mushrooms. Add grilled chicken . . 8
Add grilled prawns . . 12
Add grilled 7oz filet mignon . . 26</p> <p>Fettuccine with Braised Beef Ragu 22
All natural short ribs slow cooked with red wine, San Marzano tomatoes, rosemary, Calabrian chiles, garlic and peas tossed with fresh fettuccine.</p> <p>Ravioli in Tomato Cream Sauce 17
Cheese ravioli in tomato cream sauce with white wine and fresh basil.</p> <p>Lil's Kitchen Special  20
Penne primavera served with arrabbiata sauce, topped with mozzarella then baked to order.</p> <p>Prawns Diavolo  24
Prawns sautéed in a spicy tomato sauce with white wine and garlic tossed with fresh fettuccine.</p> <p>Prawns Scampi with Spaghetti 24
Spaghetti tossed with six tiger prawns in a garlic, white wine butter sauce with capers.</p> <p>Lasagna 24
A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.</p> <p>New York Steak Frites 36
10 oz prime grade NY steak, char-grilled and topped with a blue cheese and rosemary compound butter, roasted broccolini and house cut fries.</p> <p>Lil's Filet and Prawns 46
7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled tiger prawns.</p> |
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Serving locally sourced meat, fish and poultry.



DRAFT BEER

Almanac Love Hazy IPA (6.1% ABV)	10
Santa Cruz Mountain Brewing Boardwalk Double Blonde (7.5 % ABV)	10
Fruition Brewing "Say Please" Double IPA (8.4% ABV)	11
Menabrea Italian Amber Lager (5% ABV)	9
North Coast Brewing Scrimshaw Pilsner (4.5% ABV)	9
Discretion Brewing Pogonip Pale Ale with grapefruit zest (5.6% ABV)	10

BOTTLED BEER/CIDER

Modelo Especial	7
Menabrea Blonde Italian Lager	7
Coopers Brewery Extra Stout	7
Aspall Dry English Cider	13

SPARKLING

Bianca Vigna Brut Prosecco D.O.C.	10	38
Cleto Chiarli Lambrusco Grasparossa di Castelvetro	10	38
Moet & Chandon Imperial Brut Reserve Champagne	22	85

WHITE WINES/ROSE

Margerum 2021 Riviera Rose (Santa Barbara)	11	42
Alois Lageder 2020 Pinot Grigio (Dolomites, Italy)	9	34
Bisci 2021 Verdicchio di Matelica (Marche, Italy)	10	38
Margerum 2021 Sauvignon Blanc (Happy Canyon, Santa Barbara)	11	42
Lioco 2020 Sonoma County Chardonnay	13	50
Storrs 2020 Christie Vineyard Chardonnay (Santa Cruz Mountains)	15	58

RED WINES

Cantine Povero 2020 Barbera D' Asti	9	34
Piero Mancini 2020 Cannonau (Grenache) di Sardegna	11	42
Badia a Coltibuono 2019 Chianti Classico	12	46
Alfaro 2019 Pinot Noir (Santa Cruz Mountains)	12	46
Birichino 2019 Saint Georges Old Vine Zinfandel	13	50
Eberle 2019 Vineyard Selection Cabernet Sauvignon (Paso Robles)	14	54
Castello Trebbio 2016 "De' Pazzi" Super Tuscan 60% Sangiovese, 20% Syrah, 20% Merlot	16	60
Girolamo Russo 2019 a'Rina Etna Rosso (Sicily)	18	70

BOTTLE ONLY

SPARKLING

Bruno Paillard Premiere Cuvee 90
Extra Brut Champagne

 **Drappier Champagne** 95
Blanc de Blanc Brut

WHITE WINES

Robert Weil 50
2019 Rheingau Riesling Trocken (Dry)

Nikolaihof 55
2020 Wachau Hefabzug Gruner Veltliner

 **Kathryn Kennedy** 50
2021 North Coast Sauvignon Blanc

Illumination by Quintessa 65
2018 Sauvignon Blanc

Ramey 65
2019 Russian River Valley Chardonnay

Rombauer Vineyards 75
2020 Carneros Chardonnay

 **Domaine Seguinot-Bordet** 65
2018 Chablis Premier Cru Vaillons

Girolamo Russo 60
2020 Etna Rosato

DOMESTIC

 **Mindego Ridge** 75
2017 Santa Cruz Mountains Pinot Noir

 **Benovia** 75
2019 Russian River Valley Pinot Noir

 **Rhys Vineyards Alesia** 85
2017 Santa Cruz Mountains Pinot Noir

Trefethen Family Vineyards 60
2018 Napa Valley Merlot

Ramey 60
2018 Sonoma Coast Syrah

Stags' Leap 70
2018 Napa Valley Petite Sirah

Dry Creek Vineyard 65
2019 Old Vine Zinfandel (Sonoma)

Orin Swift 75
2020 Eight Years in the Desert (Zinfandel Blend, California)

Rombauer Vineyards 75
2019 Zinfandel

 **Turley** 80
2020 Kirschenman Vineyard Old Vine Zinfandel

Trefethan Family Vineyards 75
2018 Cabernet Sauvignon (Oak Knoll, Napa Valley)

Stags' Leap 95
2018 Napa Valley Cabernet Sauvignon

Justin 95
2018 Isosceles Cabernet Sauvignon Blend (Paso Robles)

 **Ridge Vineyards** 110
2018 Estate Cabernet Sauvignon

Caymus Vineyards 140
2020 Napa Valley Cabernet Sauvignon

Vaso by Dana Estates 140
2015 Napa Valley Cabernet Sauvignon

Antica- Antinori Family Estate 95
2017 Mountain Select Napa Valley Cabernet Sauvignon

ITALY

Felsina 65
2017 Berardenga Chianti Classico Riserva

Tignanello Marchese Antinori 85
2017 Chianti Classico Riserva

Casanuova delle Cerbaie 100
2012 Brunello di Montalcino

La Gerla 110
2015 Brunello di Montalcino

 **Cordero di Montezemolo** 95
2017 Monfalletto Barolo

 **Fratelli Revello** 70
2017 Barolo

Produttori del Barbaresco 85
2017 Barbaresco

 **Salvatore Molettieri** 80
2010 Vigna Cinque Querce Taurasi (Aglianico, Campania)

Almadi 80
2014 Amarone della Valpolicella Classico

 **Speri** 110
2017 Amarone della Valpolicella Classico

Vignalta 85
2015 "Gemola" Colli Euganei Rosso (70% Merlot, 30% Cabernet Franc)

Gaja 80
2018 Ca'Marcanda "Promis" Super Tuscan 55% Merlot, 35% Syrah, 10% Sangiovese

 **Look for the green leaf to indicate a wine that's been made with organic grapes, or biodynamic farming practices.**

DESSERT

Cannoli

Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and candied orange zest.

9

Tiramisu

Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.

12

Pot de Creme

Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.

11

New York Style Cheesecake

Topped with an orange fig marmalade and toasted marcona almonds.

11

Vanilla Gelato with Grand Marnier

Creamy vanilla bean gelato is drowned by a shot of Grand Marnier orange liqueur.

12

Fiorello's Artisan Gelato

Tony Spumoni - chocolate, almond and pistachio

Valrhona Chocolate

Vanilla Bean

White Peach Champagne Sorbet

(add Prosecco float) 2

9

COFFEE

Santa Cruz Coffee Roasting Co.

Santa Cruz Cafe French 5



DESSERT COCKTAILS

AMARO/LIMONCELLO

Cold Brew Martini 10

Vodka, Cold Brew Coffee, Kahlua

The Cherry Biscotti 14

Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Amorena Cherries

Andes Mint 13

Fernet Branca Menta, Bailey's Irish Cream, Cocoa Bitters

DESSERT WINES

Centorri Moscato di Pavia 8

*Pair with our Cannoli

Graham's Six Grapes Reserve Porto 11

*Pair with our Pot de Creme

Graham's 20 year Tawny Porto 20

*Pair with our Spumoni Gelato

Lucano Limoncello 8

Nonino Amaro 13

Bordiga Chiot Montamaro 10

Caffo Vecchio Amaro del Capo 12

Bordiga Amaro Dilei 15

Braulio Alpine Amaro 12

Amaro dell'Etna 10

Fernet Branca Menta 12

Fernet Branca 12