

Lillian's

SOFT DRINKS

Coke, Diet Coke or Sprite	5	Lemonade	5
Martinelli's Sparkling Apple	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, mixed greens, croutons, shaved parmesan. and house made dressing. Add grilled chicken- \$8 or grilled prawns- \$12		
Roasted Beet Salad	8	14
Roasted beets tossed with arugula, 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.		Risotto balls stuffed with three cheeses, fried to order and served over marinara. (three per order)	
Burrata Antipasto	18	Sautéed Prawns	16
Fresh burrata cheese with prosciutto, baby arugula, Calabrian chile honey, aged balsamic and crostini.		7 wild Gulf 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 pasta.*

Add grilled chicken 8, grilled wild Gulf prawns (6) 12, grilled 7oz filet mignon 26, meatballs (2) 7, Italian sausage 5, or substitute cheese ravioli 3

<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 meatballs (2) . . 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>Wild Mushroom and Kale Ravioli 24 Sautéed butternut squash in brown butter sage sauce topped with toasted pistachio and white truffle oil.</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 parmesan and panko crusted chicken breast, 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 wild Gulf prawns . . 12 Add grilled 7oz filet mignon . . 26</p> <p>Fettuccine with Braised Beef Ragu 22 All natural boneless shredded short ribs braised 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 fiery 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 44 Char-grilled 14oz certified angus N.Y. strip served with roasted broccolini, garlic smashed Yukon gold potatoes and topped with a rosemary gorgonzola compound butter.</p> <p>Lil's Filet and Prawns 46 7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled wild Gulf prawns..</p>
--	---



Serving locally sourced meat, fish and poultry.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. \$3.00 per guest will be added for any dessert provided by guest.

DRINKS & WINES BY THE GLASS

BEER

DRAFT


Almanac Love Hazy IPA (6.1% ABV)	9
Coronado Brewing Weekend Vibes IPA (6.8%ABV)	9
North Coast Brewing Red Seal Ale (5.4% ABV) Scrimshaw Pilsner (4.5% ABV)	9
North Coast Brewing Scrimshaw Pilsner (4.5% ABV)	8

BOTTLES/CIDER

Modelo Especial	6
Menabrea Blonde Italian Lager	6
Chimay Cinq Cents Belgian Trappist Ale	11
Coopers Brewery Extra Stout	7
Lagunitas IPANA (Non-Alcoholic)	7
Aspall Dry English Cider	12

COCKTAILS



Sabe Premium Vodka/Sake Blend -Moscow Mule -Vodka Tonic -Vodka Cranberry	11
Martini & Rossi "Fiero" Spritz With Prosecco and an orange slice	11
Sirene Americano Rosso Aperitivo Served on the rocks with Brut Prosecco	11
Lillian's "Americano" Alessio Chinato (Sweet Red Vermouth), Sirene (Italian bitter aperitif) and a splash of soda water, served on the rocks.	10

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

SPARKLING

Bianca Vigna Brut Prosecco D.O.C.	9	34
Cleto Chiarli Brut de Noir Sparkling Rose (Italy)	10	38

WHITES/ROSE


 La Spinetta 2020 Rose of Sangiovese	9	34
Alois Lageder 2020 "Terre Alpina" Pinot Grigio (Italy)	9	34
Pine Ridge 2020 Chenin Blanc/Viognier Blend (California)	9	34
Masseria li Veli 2020 "Torremossa" Fiano (Salento, Italy)	9	34
Peju 2020 Napa Valley Sauvignon Blanc	11	42
Domaine Eden 2017 Chardonnay (Santa Cruz Mountains)	12	46
 Storrs 2019 Christie Vineyard Chardonnay (Santa Cruz Mountains)	14	54

REDS

Cantine Povero 2020 Barbera D' Asti (Italy)	9	34
Martin Ranch Therese Vineyards 2017 Syrah (Dos Ninas Vineyard, Santa Clara Valley)	11	42
Alfaro 2019 Pinot Noir (Santa Cruz Mountains)	11	42
Felsina Pagliarese 2018 Chianti Classico	12	46
 Ridge 2019 Three Valleys Zinfandel Blend (Sonoma)	12	46
Eberle 2018 Vineyard Selection Cabernet Sauvignon (Paso Robles)	12	46
 Castello Trebbio 2016 De Pazzi (Super Tuscan) 60% Sangiovese, 20% Syrah, 20% Merlot	14	54
Dei 2017 Vino Nobile di Montepulciano (Tuscany)	15	58
Domaine Eden 2017 Pinot Noir (Santa Cruz Mountains)	15	58

BOTTLE ONLY

SPARKLING

Bruno Paillard Premiere Cuvee Extra Brut Champagne	90
 Drappier Champagne Blanc de Blanc Brut	95

WHITE WINES

Robert Weil 2019 Rheingau Riesling Trocken (Dry)	50
 Kathryn Kennedy 2018 North Coast Sauvignon Blanc	50
Illumination by Quintessa 2018 Sauvignon Blanc	65
Ramey 2017 Russian River Valley Chardonnay	65
Rombauer Vineyards 2020 Carneros Chardonnay	75
Domaine Seguinot-Bordet 2018 Chablis Premier Cru Vaillons	65


DOMESTIC

 Brick House 2019 Gamay Noir (Ribbon Ridge, Willamette Valley, Oregon)	60
Thomas Fogarty 2017 Pinot Noir (Santa Cruz Mountains)	60
 Mindego Ridge 2017 Santa Cruz Mountains Pinot Noir	75
 Birichino 2018 Boer Vineyard Pinot Noir	75
Michaud 2015 Chalone Appelation Syrah	56
Trefethen 2018 Napa Valley Merlot	60
Stags' Leap 2018 Napa Valley Petite Sirah	70
 Ridge 2018 Geyserville (Zinfandel Blend, Sonoma)	75
 Turley 2019 Kirschenmann Vineyard Zinfandel (Lodi, old vines)	75
Rombauer Vineyards 2019 Zinfandel	75
Trefethan 2018 Oak Knoll, Napa Valley Cabernet Sauvignon	75
Daou 2019 Reserve Cabernet Sauvignon (Paso Robles)	75
Justin 2017 Isosceles Cabernet Sauvignon Blend (Paso Robles)	95
 Ridge 2018 Estate Cabernet Sauvignon (Santa Cruz Mountains)	110
Silver Oak 2017 Alexander Valley Cabernet Sauvignon	105
Mount Eden Vineyards Estate 2015 Cabernet Sauvignon (Santa Cruz Mountains)	130
Caymus Vineyards 2019 Napa Valley Cabernet Sauvignon	135

ITALIAN

Felsina 2017 Berardenga Chianti Classico Riserva	65
Casanuova delle Cerbaie 2012 Brunello di Montalcino	100
La Gerla 2013 Brunello di Montalcino	110
Fuligni 2013 Brunello di Montalcino Riserva	300
 Dei 2013 "Bossona" Vino Nobile di Montepulciano Riserva	110
 Tenuta Scersce 2018 Rosso di Valtellina Nebbiolo	60
Damilano 2013 "Lecinquevigne" Barolo	85
 Cordero di Montezemolo 2017 Monfalletto Barolo	95
 Terradora Dipaolo Fatica Contadina 2012 Taurasi (Aglianico, Campania)	70
 Speri 2016 Amarone della Valpolicella Classico	100
Gaja 2018 Ca'Marcanda "Promis" Super Tuscan 55% Merlot, 35% Syrah, 10% Sangiovese	80
Vignalta 2012 "Gemola" Colli Euganei Rosso (70% Merlot, 30% Cabernet Franc)	85
Cottanera 2018 Etna Rosso (Sicily)	65

FRANCE

Chateau de Pez 2016 Saint Estephe (Bordeaux)	85
Lassegue 2011 Saint Emilion Grand Cru (Bordeaux)	85
 Paul Autard 2016 Chateauneuf du Pape	85
Alain Voge 2016 "Les Chailles" Cornas (Syrah, Rhone Valley)	95

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

E S P R E S S O

	Single	Double
Espresso	3	4
Cappuccino	4.5	5.50
Cafe Latte	5.5	6.5
Caffe Mocha	6.5	7.5
Caffe Americano	4.5	5.5
Coffee Santa Cruz Roasting French Roast		4.5



D E S S E R T W I N E S

Centorri Moscato di Pavia 8
 *Pair with our Cannoli

Graham's Six Grapes Reserve Porto 11
 *Pair with our Pot de Creme

Malvira "Renesium" Late Harvest Arneis 11
 *Pair with our New York Cheesecake

Graham's 20 year Tawny Porto 20
 *Pair with our Spumoni Gelato

Cannoli 9
 Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and candied orange zest.
Recommended wine pairing- Vietti Moscato d' Asti 2019

Tiramisu 10
 Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.

Pot de Creme 10
 Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.
Recommended wine pairing- Graham's Six Grapes Reserve Porto

New York Style Cheesecake 10
 Topped with an orange fig marmalade and toasted marcona almonds.
Recommended wine pairing- Graham's 20 year Tawny Porto

Affogato al Caffe 10
 Creamy vanilla bean gelato is drowned by shot of espresso to create a simple yet elegant dessert.

Fiorello's Artisan Gelato 9
 • Tony Spumoni- chocolate, almond and pistachio
 • Valrhona Chocolate
 • Vanilla Bean
 • White Peach Champagne Sorbet
 (add Prosecco float) 2