

RAW BAR

OYSTERS*
east coast 3.00 ea
west coast 3.50 ea

JONAH CRAB CLAWS*
3.00 ea

CLAMS*
2.50 ea

HALF LOBSTER*
12.00 ea

SHRIMP COCKATIL
3.00 ea

Create your own Seafood Platter!
*minimum order of 6

PIZZA

MARGHERITA*
tomato sauce, mozzarella, parmesan, basil, olive oil
14.00

KALAMATA*
caramelized onions, kalamata olives, mushrooms,
tomato sauce, mozzarella, oregano
14.00

SOPPRESSATA*
soppressata, tomato sauce, mozzarella, oregano, olive oil
15.00

LILLY'S*
tomato sauce, mozzarella, house meatballs,
pickled chiles
15.00

FUNGI MISTI*
shiitake, portobello & cremini mushrooms, sage,
mozzarella, grana padano, roasted garlic
15.00

GOAT CHEESE*
pistachio, pane', mozzarella, goat cheese, cranberries
15.00

PIZZA FRESCA*
chopped baby greens, avocado, red onions,
balsamic dressing, roasted red pepper, pesto,
tomatoes, mozzarella
15.00

BEE STING*
soppressata, chile oil, honey, mozzarella, oregano, parmesan
15.00

QUATTRO FORMAGGIO*
pane', roasted garlic, taleggio, ricotta, mozzarella,
gorgonzola, fried rosemary
16.00

CARBONARA*
bacon, pane', fontina, poached egg, mozzarella
16.00

CARNE AMORE*
prosciutto, meatballs, bacon, soppressata,
crushed tomatoes, mozzarella
17.00

CLAMS PIZZA*
fresh chopped clams, oregano, chile flakes,
parmesan, parsley, lemon, garlic, pane'
17.00

TRUFFLE PIZZA
pane', roasted garlic, mozzarella,
thyme, boschetto al tartufo
18.00

*HAND-MADE GLUTEN FREE DOUGH
AVAILABLE FOR AN ADDITIONAL CHARGE

MEAT & CHEESE*

10.00 for three, 20.00 for six

manchego	soppressata
taleggio	prosciutto
parmesan	smoked duck
gorgonzola	capicola
goat cheese	chorizo
smoked gouda	red wine manchego
brie	

CHEF'S SELECTION
charcuterie, cheese & pickles
24.00

Lilly's

SMALL PLATES

RICOTTA CROQUETTES honey, fried rosemary	7.00
PAPPAS BRAVAS* crème fraîche, chipotle peppers	8.00
BURRATA* tomato jam, pesto, balsamic glaze	8.00
MEATBALLS* beef, veal, & pork with romesco and parmesan	8.00
BRUSSELS SPROUTS* "Caesar" dressing, parmesan	9.00
CAPONATA TOAST* pesto, capers, eggplant, olives, feta, arugula	9.00
CHARD BROCCOLINI spiced yogurt sauce, garlic bread crumbs, chili oil, confit shallots	9.00
FRIED CHICKEN raspberry red wine glaze	9.00
CAULIFLOWER GRATIN vodouvan, raisin, gruyere, bechamel	9.00
GNOCCHI sage, shiitake mushrooms, apple	8.00
GRILLED SKIRT STEAK* herbed citrus aioli	10.00
GRILLED SHRIMP harissa, cauliflower, olives	10.00
SHORT RIBS* polenta, herb salad	11.00
OYSTER ROCKEFELLER* cream spinach, béarnaise, tarragon	10.00
TUNA TARTARE cilantro, lime, guacamole, chips, sriracha aioli	12.00
MAC & CHEESE truffle, shell pasta, fontina, marscapone, heavy cream, chives	12.00
HEN OF THE WOODS maitake mushrooms, thyme, parsley pistou, whipped ricotta, garlic	12.00
CRAB SALAD guacamole, herb aioli, pickled onions, chips	12.00
SEARED SCALLOPS spätzle, leek cream, charred broccoli, piperade	14.00
OCTOPUS bean salad, red pepper coulis, orange-saffron reduction, pepperoncini	14.00
SHRIMP COCKTAIL lemon, guacamole, cocktail sauce	14.00
FISH TACOS fried cod, chipotle aioli, cilantro, flour tortilla, avocado, radish, cabbage, carrots, salsa verde	14.00
STEAMED MUSSELS white wine garlic cream sauce, red pepper flakes, fines herbs, bread	14.00
GRILLED DOUBLE-CUT BACON chimichurri, pickled onions, maple caramelized cippolinis	15.00

SOUP & SALAD

SOUP DE JOUR*	7.00
CAESAR* romaine hearts, marinated tomatoes, garlic croutons, parmesan	8.00
MARINATED BEETS* arugula, goat cheese, citrus, almonds	9.00
MEDITERRANEAN SALAD* romaine, haricot vert, tomatoes, onions, peppers, cucumbers, olives, avocado, feta, radishes, chives, red wine dressing	10.00
KALE QUINOA SALAD* squash, kale, quinoa, dried cranberries, pine nuts, goat cheese, grapes, pickled shallots, apples, citrus vinaigrette	10.00
ROASTED BUTTERNUT SQUASH* squash, maple-sherry vinaigrette, fennel, red onions, dried cranberries, bacon, walnuts, feta, endive	12.00

LARGE PLATES

CARBONARA bucatini, bacon, black pepper, parmesan, poached egg	16.00
SPAGHETTI BOLOGNESE veal, pork & beef cooked in a red wine tomato sauce	18.00
CLAM LINGUINE white wine, chopped clams, oregano, red pepper flakes, parsley, garlic, parmesan	19.00
BRICK PRESSED CHICKEN * crispy fingerling potatoes, spring onions	21.00
PAN SEARED SALMON * sweet potato puree, cipollini onions, brussels sprouts, bacon lardon, maple-sherry, parsley	23.00
PAN ROASTED BRANZINO* roasted tri-colored cauliflower, cauliflower puree, raisin, lemon, basil, grenobloise sauce	25.00
SKIRT STEAK* cream spinach, roasted garlic, chimichurri	26.00
GRILLED NY STRIP STEAK* kale, mushrooms, cipollini onions, Lilly's signature steak sauce, maitre d' butter	28.00

DESSERTS \$8 each

BUTTERMILK PANNA COTTA* strawberry compote
SPICED PUMPKIN CHEESECAKE pistachio, vanilla ice cream, caramel sauce
CHOCOLATE LAVA CAKE mint chocolate chip ice cream
SORBET* raspberry, coconut, passion fruit - 3 scoops
CRÈME BRÛLÉE* fresh berries, whipped cream
STRAWBERRY SUNDAE* fresh strawberries, strawberry and vanilla ice cream, rice crispies, caramel sauce, whipped cream
CHOCOLATE BROWNIE* gluten free, chocolate sauce, vanilla, whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please advise your server of any allergies.