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**Anthony Pitillo, Chef/Owner**

**Angelo Pitillo, Co-Founder**

**Katie McLellan, Manager/Co-Owner**

**Sowmya Burugu, Bar Director/Co-Owner**

**Antipasti**

**Hummus Bi Tahini – served with warm pita bread and marinated olives**

**Gambas al Ajillo – Gulf shrimp served sizzling in a cazuelita with white wine, garlic, herbs, olive oil, and fresh lemon**

**Choice of Salad**

**Caesar Salad – garnished with shaved Grana Padano cheese**

**Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes**

**Choice of Entrée**

**Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes**

**Moroccan Jerk Chicken – marinated, chargrilled chicken breast, Casablanca sauce, pearl couscous pilaf, grilled zucchini**

**Ravioli di Zucca con Burro Marrone e Salvia – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with pecorino Romano cheese**

**Steak Frites - 8 oz. Certified Angus Beef hanger steak, pan-seared, bordelaise sauce, pomme frites (GF)**

**(no substitutions, please)**

**Choice of Dessert**

**Lemon-Sponge Custard –Warm and topped with Fresh Chantilly Cream and Raspberry Sauce**

**Torta Ciocolatta - Bittersweet chocolate is combined with toasted hazelnuts to create a light but intensely rich flourless cake, served warm, garnished with fresh whipped cream (gluten-free)**

**$55 Per Person Plus Tax And Gratuity**

**Café Lily**

**308-B W. Ponce de Leon Ave., Decatur GA 30030**

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[**www.cafelily.com**](http://www.cafelily.com)