

Lillian's

DRAFT BEER

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

Rotating Tap Ask your server what's on tap.

BOTTLED BEER/CIDER

Chimay Cinq Cents Belgian Trappist Ale	11	Modelo Especial	6
Coopers Brewery Extra Stout	7	Lagunitas IPANA (Non-Alcoholic)	7
Menabrea Blonde Italian Lager	6	Aspall Dry English Cider 500ml	12

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

House Salad 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	8	14
Caesar Salad Hearts of romaine, mixed greens, croutons, shaved parmesan. and house made dressing. Add grilled chicken- \$8 or grilled prawns- \$12	8	14
Roasted Beet Salad Roasted beets tossed with arugula, candied walnuts, gorgonzola cheese, olive oil and aged balsamic. Add grilled chicken- \$8 or grilled prawns- \$12	8	14

ANTIPASTI

Sautéed Mushrooms Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.	14	Arancini Risotto balls stuffed with three cheeses, fried to order and served over marinara. (three per order)	14
Burrata Antipasto Fresh burrata cheese with prosciutto, baby arugula, Calabrian chile honey, aged balsamic and crostini.	18	Sautéed Prawns 7 wild Gulf prawns sautéed with garlic, olive oil, white wine, and a light touch of marinara sauce, served with crostini.	16
Three Meatballs with Sunday Gravy	13	Insalata Caprese Locally grown organic tomatoes, burrata, oregano, aged balsamic and basil infused extra virgin olive oil.	16
Garlic Bread	7		
Garlic Bread with Mozzarella	8		

SANDWICHES

- Meatball** 15
Lil's delicious meatballs in Sunday Gravy with mozzarella 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.

- Chicken Pesto** 15
Grilled chicken breast with pesto, mozzarella, roasted peppers, red onion and romaine 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

- 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


- Spaghetti alla Carbonara** 18
Apple wood smoked bacon, peas and pecorino Romano tossed with spaghetti and finished with a beaten egg yolk.

- Pesto Primavera** 18
Penne pasta tossed with basil pesto and fresh seasonal vegetables.

- Wild Mushroom and Kale Ravioli** 24
Sautéed butternut squash in brown butter sage sauce topped with toasted pistachio and white truffle oil.

- Fettuccine Alfredo** 18
Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.

- Penne Margherita** 18
Penne pasta tossed with marinara, fresh basil and whole milk mozzarella.

- 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.


- 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.

- Fish/Seafood of the Day**
Ask your server for tonight's fresh fish or seafood entrée. Market Price

- 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

- Braised Short Rib Ragu** 22
All natural short ribs slow cooked with red wine, San Marzano tomatoes, rosemary, Calabrian chiles, garlic and peas tossed with fresh fettuccine.

- Ravioli in Tomato Cream Sauce** 17
Cheese ravioli in tomato cream sauce with white wine and fresh basil.

- Lil's Kitchen Special**  20
Penne primavera served with arrabbiata sauce, topped with mozzarella then baked to order.

- Prawns Diavolo**  24
Prawns sautéed in a fiery tomato sauce with white wine and garlic tossed with fresh fettuccine.

- Prawns Scampi with Spaghetti** 24
Spaghetti tossed with six tiger prawns in a garlic, white wine butter sauce with capers.

- Lasagna** 24
A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.

- 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.

- Lil's Filet and Prawns** 46
7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled wild Gulf prawns..



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.

Lillian's

DRINKS & WINES BY THE GLASS

"COCKTAILS"

-Sabe Premium Vodka/Sake Blend-

- Moscow Mule
- Vodka Tonic
- Vodka Cranberry

-Sirene Americano Rosso Aperitivo-

Served on the rocks with Brut Prosecco and a lemon peel garnish.

-Macchia White Maestrale Vermouth (Sardinia)-

Served on the rocks with Brut Prosecco and a lemon peel garnish.







SPARKLING

Bianca Vigna Brut Prosecco D.O.C.	9	34
Tradizione Zanasi 2019 Lambrusco di Sorbara (Sparkling Red Wine, Italy)	10	38

WHITES/ROSE

La Spinetta 2020 Rose of Sangiovese (Tuscany)	9	34
 Purato 2019 Pinot Grigio Catarratto	9	34
 Birichino 2019 Malvasia Bianca (Monterey)	9	34
Sidebar 2019 Russian River Valley Sauvignon Blanc	10	38
Domaine Michel Barraud 2018 Macon-Villages Chardonnay (France)	10	38
Piero Mancini 2020 Vermentino di Gallura (Sardinia)	10	38
 Storrs 2019 Christie Vineyard Chardonnay (Santa Cruz Mountains)	14	54

REDS


11 Cantine Povero 2018 Barbera D'Asti (Italy)	9	34
 Macarico "Macari" 2019 Aglianico del Vulture (Basilicata, Italy)	9	34
11 Alfaro 2019 Pinot Noir (Santa Cruz Mountains)	11	42
 Coltibuono 2018 Chianti Classico (Italy)	12	46
11  Ridge 2019 Three Valleys Zinfandel Blend (Sonoma)	12	46
Dry Creek Vineyard 2018 Cabernet Sauvignon (Sonoma)	13	50
 Casanuova delle Cerbaie 2009 "Rivale" Rosso Toscana (Sangiovese/Merlot Blend)	13	50
 Birichino 2019 Besson Vineyard Old Vine Grenache (Gilroy) Vines planted in 1910	14	54
 Anthill Farms 2019 Sonoma Coast Pinot Noir	16	62

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

BOTTLE ONLY

SPARKLING

Bruno Paillard Premiere Cuvee
Extra Brut Champagne 90

 Drappier Champagne
Blanc de Blanc Brut 95

WHITE WINES

Livio Felluga Friuli Pinot Grigio
2017 48

Robert Weil
2019 Rheingau Riesling Trocken (Germany) 50

 Tablas Creek
2017 Cotes de Tablas Blanc (Paso Robles) 60

 I Custodi (Sicilian)
2017 Etna Bianco 60

 Kathryn Kennedy
2018 Sauvignon Blanc 50

Illumination by Quintessa
2018 Sauvignon Blanc 65

Ramey
2017 Russian River Valley Chardonnay 65

Domaine Seguinot-Bordet
2018 Chablis Premier Cru Vaillons 65

DOMESTIC REDS

Sante Arcangeli
2019 Pinot Noir, Split Rail Vineyard (Santa Cruz
Mountains) 60


Alfaro Vineyards
2018 Alfaro Family Vineyard Pinot Noir 65

 Mindego Ridge
2016 Santa Cruz Mountain Pinot Noir 75

 Birichino
2018 Boer Vineyard Pinot Noir 75

Trefethen Napa Valley Merlot
2018 60

 Ridge Geyserville
2018 Zinfandel Blend 75

 Turley Kirschenmann Vineyard Zinfandel
2019 (Lodi, old vines) 75

Chappellet
2019 Mountain Cuvee (Bordeaux Style Blend,
Napa) 65

Justin Isosceles
2017 Cabernet Sauvignon Blend (Paso Robles) 95

 Ridge
2016 Estate Cabernet Sauvignon 110

Silver Oak
2016 Alexander Valley Cabernet Sauvignon 105

Mount Eden Vineyards Estate
2015 Cabernet Sauvignon 130

ITALY


La Gerla Brunello di Montalcino
2013 110

Casanova di Neri
2014 Brunello di Montalcino 120

Fuligni Brunello di Montalcino
2013 Riserva 300

 Tenuta Dei "Bossona"
2013 Vino Nobile di Montepulciano Riserva 110

 Tenuta Scersce
2018 Rosso di Valtellina Nebbiolo 60

 Vietti Barolo Castiglione
2015 95

 Cordero di Montezemolo Enrico VI
2012 Barolo 120

 Terradora Dipaolo Fatica Contadina
2012 Taurasi 70

 Speri Amarone della Valpolicella Classico
2015 100

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

Vignalta "Gemola" Colli Euganei Rosso
2012 (70% Merlot, 30% Cabernet Franc) 85

FRANCE

Chateau de Pez
2016 Saint Estephe (Bordeaux) 85

Paul Autard
2016 Chateauneuf du Pape 85

 Alain Voge
2016 "Les Chailles" Cornas (Syrah, Rhone Valley) 95

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ESPRESSO

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



DESSERT WINES

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