

Lillian's

DRAFT BEER

Almanac Love Hazy IPA ABV 6.1%	Pint 8	Santa Cruz Mtn Brewing Amber Ale ABV 5%	Pint 7
Offshoot Beer Co. West Coast IPA ABV 7.1%	Pint 8	Veltins German Pilsner ABV 4.8%	Pint 6

(2) Rotating Taps Ask your server what's on tap.

BOTTLED BEER/CIDER

Chimay Cinq Cents Belgian Trappist Ale ABV 8%	11	Aspall Dry English Cider 500ml ABV 6.8%	11
Fullers London Porter ABV 5.4%	6		
Menabrea Blonde Italian Lager	6		

SOFT DRINKS

Coke, Diet Coke or Sprite	4	Lemonade	4
Martinelli's Sparkling Apple	4	Iced Tea	4
Pellegrino Sparkling Water	4.5	Aranciata Italian Orange Soda	4
Arnold Palmer	4	Milk	4

SOUP

Pasta e Fagioli 6 9 Cannellini beans, organic mixed greens and ditalini pasta in a hearty chicken broth.	Creamy Artichoke and Broccoli 6 9 With shaved parmesan and garlic croutons.
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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.	
Caesar Salad 8 14 Hearts of romaine, mixed greens, croutons, shaved parmesan. and house made dressing. Add grilled chicken . . 5 or grilled prawns . . 9	
Roasted Beet Salad 8 14 Roasted beets tossed with arugula, candied walnuts, gorgonzola cheese, olive oil and aged balsamic.	

ANTIPASTI

Sautéed Mushrooms 14 Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.	Arancini 14 Risotto balls stuffed with three cheeses, fried to order and served over marinara. (three per order)
Burrata Antipasto 16 Fresh burrata cheese with prosciutto, baby arugula, Calabrian chile honey, aged balsamic and crostini.	Sautéed Prawns 13 7 tiger prawns sautéed with garlic, olive oil, white wine, and a light touch of marinara sauce, served with crostini.
Three Meatballs with Sunday Gravy 11	Antipasto 18 Assorted meats, mixed olives, candied walnuts, assorted cheeses, calabrian chile honey and crostini.
Garlic Bread 6	
Garlic Bread with Mozzarella 7	

SANDWICHES

- Meatball** 12
Lil's delicious meatballs in Sunday Gravy with mozzarella on a toasted ciabatta roll.
- Grilled Veggie** 12
Sautéed mushrooms with mozzarella, roasted bell peppers, red onion, tomato and fresh spinach on a toasted ciabatta roll.

- Chicken Pesto** 12
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 5, grilled prawns 9, grilled 7oz filet mignon 18, meatballs 5,
Italian sausage 4 or substitute cheese ravioli 3*

- Sunday Gravy** 18
Italian sausage, spare ribs, beef and pork simmered slow in a savory tomato sauce served with penne, spaghetti or fresh fettuccine. Add meatballs . . 5 or Italian sausage . . 4
- Spaghetti alla Carbonara** 16
Apple wood smoked bacon, peas and pecorino Romano tossed with spaghetti and finished with a beaten egg yolk.
- Pesto Primavera** 16
Penne pasta tossed with basil pesto and fresh seasonal vegetables.
- Wild Mushroom and Kale Ravioli** 21
Sautéed butternut squash in brown butter sage sauce topped with toasted pistachio and white truffle oil.
- Fettuccine Alfredo** 17
Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.
- Penne Margherita** 16
Penne pasta tossed with marinara, fresh basil and whole milk mozzarella.
- Spaghetti Marinara/Arrabbiata**  14
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** 20
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** 20
Your choice of sauce: pesto cream, tomato cream or gorgonzola cream all with cremini mushrooms. Add grilled chicken . . 5
Add grilled prawns . . 9
Add grilled 7oz filet mignon . . 18
- Braised Short Rib Ragu** 18
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**  18
Penne primavera served with arrabbiata sauce, topped with mozzarella then baked to order.
- Prawns Diavolo**  21
Prawns sautéed in a fiery tomato sauce with white wine and garlic tossed with fresh fettuccine.
- Prawns Scampi with Spaghetti** 21
Spaghetti tossed with six tiger prawns in a garlic, white wine butter sauce with capers.
- Lasagna** 21
A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.
- New York Steak** 35
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** 38
7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled tiger prawns.

*Serving locally sourced
meat, fish and poultry.*





WINES BY THE GLASS OR BOTTLE

Sommelier - Matt Moreno

APERITIFS

- Kir Royale 11
Brut Prosecco mixed with Cassis Liqueur.
- Lillian's Spritz 11
Brut Prosecco, Sweet Red Vermouth, Aromatic Bitters, a squeeze of lemon, served on the rocks.
- Alessio Vermouth Chinato 10
Served over ice and garnished with an orange peel.

SPARKLING

- Cecilia B. Treviso Brut Prosecco 9 34
- Cleto Chiarli Brut de Noir 9 34
Sparkling Rose (Emilia-Romagna)
- J Vineyards (Sonoma) 13 50
Sparkling Brut Rose
- Gaston Chiquet Tradition Premier 50
Cru Champagne 1/2 Bottle

WHITES

- Zenato 9 34
2019 Pinot Grigio delle Venezia
- Villa Sparina 9 34
2018 Gavi (Italy)
- Bonny Doon Vineyard 9 34
2019 Picpoul (Arroyo Seco, Beeswax Vineyard)
- Petit Bourgeois 10 38
2019 Sauvignon Blanc (France)
- Kathryn Kennedy 12 46
2017 North Coast Sauvignon Blanc
- Assiduous Wine 11 42
2019 Pinot Gris (Santa Cruz County)
- Kobler Estate Winery 12 46
2019 Russian River Valley Chardonnay
Bacigalupi Vineyard
- Tyler 14 54
2018 Chardonnay (Santa Barbara)
- Margerum 11 42
2019 Riviera Rose (Santa Barbara)



REDS

- Cantine Povero 9 34
2018 Barbera D'Asti (Italy)
- Macarico "Macari" 9 34
2018 Aglianico del Vulture (Basilicata, Italy)
- Coltibuono 11 42
2017 Chianti Classico (Italy)
- Masseria li Veli 10 38
2018 Primitivo (Zinfandel Salento, Italy)
- Gulfi 11 42
2017 "Nerojbleo" Nero d'Avola (Sicily)
- Alfaro 12 46
2018 Pinot Noir (Santa Cruz Mountains)
- Dry Creek Vineyard 13 50
2017 Cabernet Sauvignon (Sonoma)
- Castello Trebbio 2015 "De'Pazzi" 14 54
Toscana (Super Tuscan)
60% Sangiovese, 20% Syrah, 20% Merlot
- Ciacci Piccolomini d'Aragona 14 54
2018 Rosso di Montalcino (Sangiovese, Tuscany)
- Produttori del Barbaresco 15 58
2018 Langhe Nebbiolo (Piedmont, Italy)
- Gaja Ca'Marcanda "Promis" Super Tuscan 20
2017 55%Merlot, 35% Syrah, 10% Sangiovese



ENJOY ONE OF OUR
RESERVE WINES
BY THE GLASS



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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

Vietti Moscato d' Asti 2019

8

white peach, sage, jasmine

Graham's Six Grapes Reserve Porto

10

ripe plums, dark cherry, chocolate

Broadbent 10 year Boal Madeira

13

toasted nuts, toffee and brown sugar

Graham's 20 year Tawny Porto

20

dried fig, walnut, caramel and spice



Cannoli

7

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

9

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

Recommended wine pairing- Broadbent 10 year Boal Madeira

Pot de Creme

9

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

9

Topped with an orange fig marmalade and toasted marcona almonds.

Recommended wine pairing- Graham's 20 year Tawny Porto

Affogato al Caffe

8.5

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

Fiorello's Artisan Gelato

7.5

- Tony Spumoni- chocolate, almond and pistachio
 - Valrhona Chocolate
 - Vanilla Bean
 - White Peach Champagne Sorbet
- (add Prosecco float) 2

KIDS MENU

Penne with Butter and Parmesan \$5.75

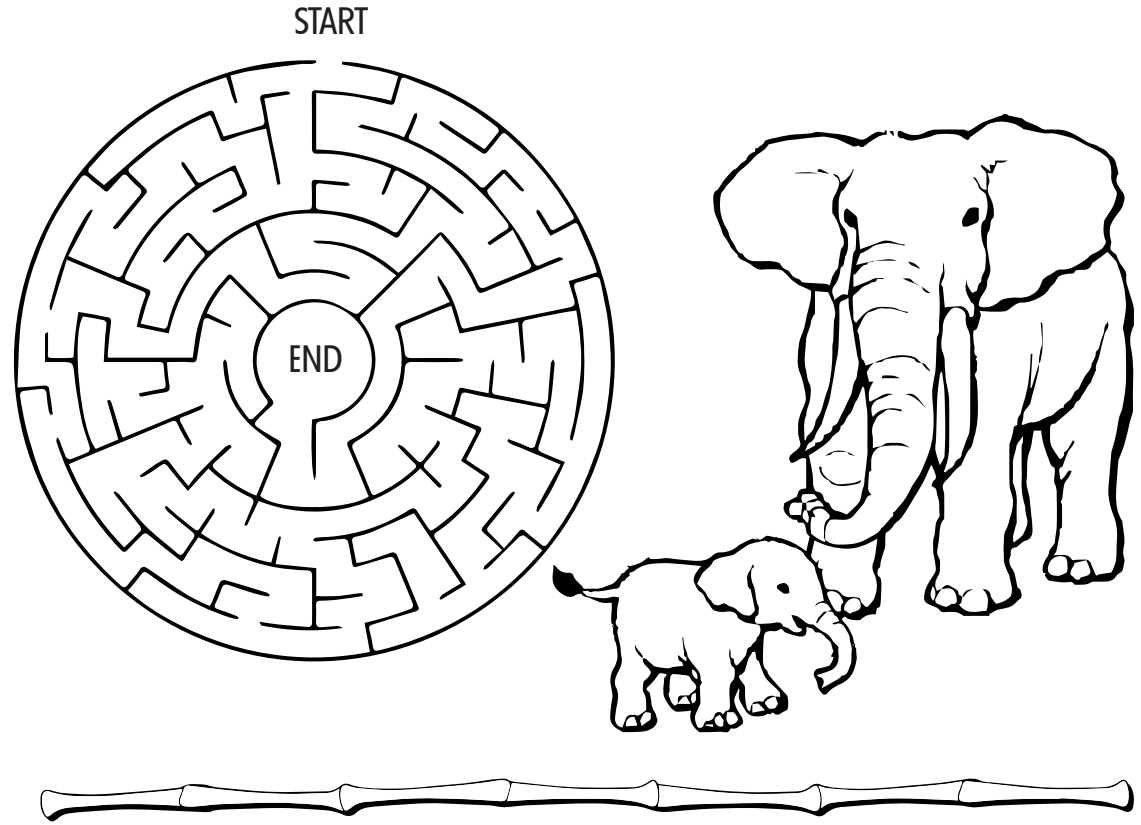
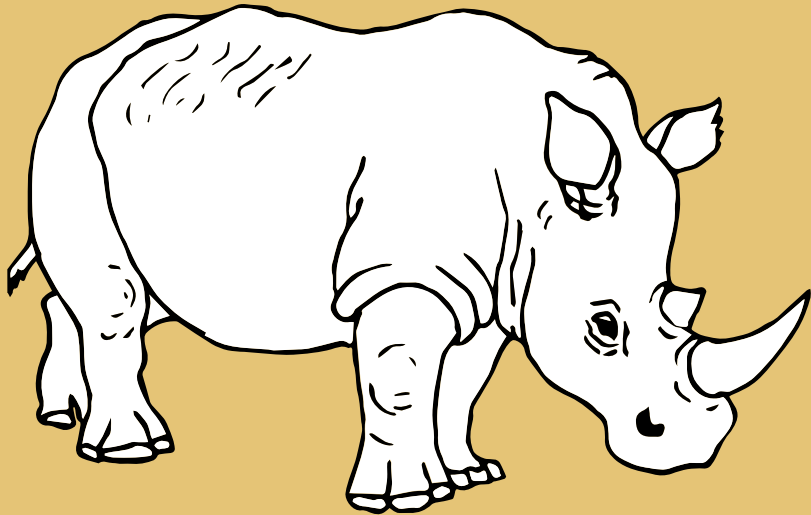
Cheese Pizza on Ciabatta Roll \$6.95

Sunday Gravy Penne \$8.95

Marinara Penne \$8.95

Pesto Penne \$8.95

Alfredo Penne \$8.95



DOT
TO
DOT

