

**Anthony Pitillo, Executive Chef/Owner**

**Angelo Pitillo, Co-Founder**

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

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

**Choice of Salad**

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

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

**Choice of Entrée**

**Petto di Pollo alla Parmigiano – breaded breast of chicken and capellini pasta baked in a savory tomato sauce, topped with imported Fontal, Asiago, and Pecorino Romano cheeses**

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

**Pinchitos – lamb tenderloin rubbed with a special blend of Spanish spices, chargrilled, with sautéed white sweet potatoes (when available) and fresh green beans, topped with a picante salsa verde and Manchego cheese**

**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**

**(no substitutions, please)**

**Choice of Dessert**

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

**Vanilla Bean Ice Cream**

**$45 Per Person Plus Tax And Gratuity**

**Café Lily**

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