



## Appetizers

### Greens n' Beans

Simmered escarole with white cannellini beans, sprinkled with chopped garlic...12.00  
Add a sausage link for only 2.00

### Fried Calamari

Tender tubes and tentacles of squid dipped in a seasoned dusting of white breading, served with marinara sauce...12.00

### Clams Casino

Six littlenecks on the half shell topped with traditional homemade casino stuffing...11.00

### Stuffed Mushrooms

Portobello mushrooms stuffed with bacon & roasted red peppers covered with a mushroom sauce...11.00

### Tripe

Hearty beef tripe cooked until perfectly tender in tomato sauce...11.00

### Perogies

Potato and cheese (5 pcs)...9.00

Potato and sauerkraut (5 pcs)...9.00

Served with sautéed onions and sour cream or just butter upon request

### Artichokes French

Six half pieces of egg dipped artichoke hearts in a classic French sherry sauce...11.00

### Shrimp Cocktail

Four whole extra large shrimp cooked in our chef's blend of seasonings...12.00

### Stuffed Cabbage

(4pcs) \$10.00

---

#### Your choice of pasta:

Penne  
Linguine  
Spaghetti  
Angel Hair

#### Your choice of sauce:

Traditional Italian Sauce...11.00  
Homemade Marinara...11.00  
Homemade Alfredo...14.00  
Homemade Vodka Blush...14.00  
Homemade Bolognese...15.00  
Garlic & Oil...11.00

#### Additions:

Broccoli...1.00  
Chicken...3.50  
Shrimp...3.00  
Meatball (1)...2.00  
Sausage Link...2.00

---

## Pasta

### Manicotti

Two large, homemade crepes stuffed with ricotta, asiago and romano cheeses...12.00

### Ravioli

Five large, pillowy soft cheese stuffed raviolis...12.95

### Gnocchi

Soft cheese hand made dumplings...11.95

---

#### Your choice of pasta:

Penne  
Linguine  
Spaghetti  
Angel Hair

#### Your choice of sauce:

Traditional Italian Sauce...11.00  
Homemade Marinara...11.00  
Homemade Alfredo...14.00  
Homemade Vodka Blush...14.00  
Homemade Bolognese...15.00  
Garlic & Oil...11.00

#### Additions:

Broccoli...1.00  
Chicken...3.50  
Shrimp...3.00  
Meatball (1)...2.00  
Sausage Link...2.00





## Salads

Add a grilled chicken breast to any salad for only...3.50 or shrimp...3.00 each

### Grilled Salmon Salad

Crisp lettuce topped with grilled, 8 oz. seasoned salmon, diced tomatoes, black olives, cucumbers and walnuts with your choice of dressing...16.00

### Spinach Salad

A large bed of fresh baby spinach topped with marinated portobellos, diced bacon, tomatoes, sliced red onion and served with warm bacon balsamic vinaigrette...11.00

### Caesar Salad

Fresh crisp romaine lettuce blended with parmesan cheese, homemade croutons, anchovies and served with caesar dressing...10.00

### Lilian's Steak Salad

Grilled 8 oz. sirloin steak with mixed baby greens, tomatoes, kalamata olives, cucumbers, red onions and feta cheese with your choice of balsamic vinaigrette or homemade Italian dressing...20.00

## Vegetarian Choices

### Eggplant Parmesan

Long cut, fresh eggplant breaded and cooked, then layered with traditional tomato sauce and mozzarella cheese. ...13.00

### Artichoke Napoli

Artichoke Hearts dipped in egg, battered then sautéed with lemon sherry wine sauce served over escarole and choice of pasta, topped with mozzarella cheese. Served with your choice of pasta ...14.00

### Greens & Beans over Pasta

A generous portion of simmered escarole with white cannellini beans, sprinkled with chopped garlic and white wine. Served with your choice of pasta...14.00

### Gluten Free Flour or Pasta

Our chef always has gluten free flour in the kitchen and would be happy to create a special dish for you or modify a menu item to your dietary restrictions. Just ask your server for details.

## Lilian's Ukrainian Favorites

### Homemade Stuffed Cabbage Rolls

Six rolls of cabbage leaves stuffed with seasoned rice and meat, topped with a mushroom cream sauce...14.00

### Homemade Perogies

#### Potato and Cheese

8 pcs...13.00

#### Potato and Sauerkraut

8 pcs...13.00

#### Combo Platter

3 Stuffed cabbages and 4 potato perogies...15.00

### Chicken Kiev

Baked, boneless chicken breast stuffed with butter and fresh herbs, topped with a mushroom cream sauce. Served with your choice of side....16.00

### Pork French

Seasoned pork dipped in egg batter, sautéed and finished with portobello cream sauce...17.00

### Pork Rosa di Parma

Prosciutto, parmesan cheese, burgundy wine, marsala, heavy cream and rosemary...18.00





## Grill

All meals are served with your choice of soup or salad  
Add...2.00 for Bisque or French Onion

### **14oz. Certified Angus Beef® Delmonico Steak**

A tender ribeye steak grilled to your liking. Served with your choice of a side...21.00

### **8oz. Grilled Sirloin**

Tender sirloin grilled to perfection, topped with melted blue cheese, finished with portobello port wine demi glaze...18.00

### **Lamb Shank**

Slow roasted lamb served with vegetables and rice...19.00

### **Surf n' Turf**

14 oz. Delmonico steak matched with a buttery tender 5 oz. Brazilian lobster tail served with your choice of a side...25.00

## Seafood

All meals are served with your choice of soup or salad  
Add...2.00 for Bisque or French Onion

### **Grilled Salmon Lillian**

Large 8oz. salmon with artichokes, portobello mushrooms and roasted red peppers, topped with broccoli and kalamata olives in a sherry wine sauce sprinkled with feta cheese...19.00

### **Broiled Haddock**

Tender North Atlantic caught haddock broiled in butter and wine, served with Lily's Spinach and your choice of a side...15.00

### **Shrimp Scampi**

Jumbo shrimp in traditional garlic scampi sauce served over pasta...20.00

### **Seafood Fra Diavolo**

A blend of shrimp, scallops and clams all done up in a marinara sauce with a "bite", served over pasta...25.00

### **Broiled Scallops**

Large, fresh scallops brushed with fresh herb butter and broiled, served bruschetta style...21.00

### **White or Red Clams**

Fresh clams served over homemade pasta, sautéed in extra virgin olive oil, white wine, onions, garlic and fresh herbs...19.00

### **Fish Fry (Fridays only)**

North Atlantic haddock filet, fried to a golden perfection? Served with french fries...14.95

## Beverages

We honor one coupon per table

Coke...2.00

Diet Coke...2.00

Sprite...2.00

Ginger Ale...2.00

Pink Lemonade...2.00

(1 free refill for above drinks)

Milk...2.25

Chocolate Milk...2.50

Tea...2.25

Coffee (Regular/Decaf)...2.25

Espresso...4.50

Cappuccino...4.00



# Chicken & Veal

All meals are served with your choice of soup or salad  
Add...2.00 for Bisque or French Onion

## **Chicken or Veal Parmesan**

Homemade chicken cutlets topped with melted mozzarella and covered in our traditional tomato sauce...14.00...16.00

## **Chicken or Veal French**

Chicken breast cutlets dipped in seasoned egg batter, then simmered in a buttery lemon sherry sauce...15.00...17.00

## **Lilian's Chicken or Veal**

Sautéed chicken breast with artichokes, portobello mushrooms, roasted red peppers, topped with broccoli and kalamata olives in a sherry wine sauce, sprinkled with feta cheese...16.00...18.00

## **Chicken or Veal Marsala**

Seared chicken breast simmered with portobello mushrooms in a marsala wine sauce fused with our traditional tomato sauce...15.00...17.00

## **Chicken or Veal Napoli**

Egg battered sautéed chicken breast simmered in lemon sherry sauce, served over escarole and topped with mozzarella cheese...16.00...18.00

## **Roman Style Chicken or Veal**

Chicken with white wine, onion, peppers, roasted diced tomatoes, basil, garlic, thyme, oregano, chicken broth and capers...15.00...17.00

## **Chicken or Veal Scallopini**

Served with Marsala wine, mushrooms and blue cheese, garlic...16.00...18.00

## **Chicken or Veal & Shrimp Giordano**

Tender veal with two jumbo shrimp sautéed with broccoli and tomatoes in a chardonnay sauce accented with asiago cheese...20.00...22.00

## **Chicken or Veal Amanda**

Homemade chicken or veal cutlet, topped with melted mozzarella and served with breaded eggplant and covered in our traditional tomato sauce on top. With your choice of side...16.00...18.00