

LILIA

Aperitivalati (COCKTAIL SNACKS)

- CACIO E PEPE FRITELLE | 7
- PROSCIUTTO, BALSAMIC MUSTARD, PARMIGIANO BUTTER | 12
- HOUSE MADE MOZZARELLA, TOASTED GARLIC BREAD, LEMON, BOTTARGA | 9
- GRILLED BREAD, CHESTNUT CREMA, PANCETTA | 8
- SWEET SICILIAN OLIVES, GARLIC, CHILIES | 7

Antipasti (TO START)

- BAGNA CAUDA, ROASTED AND RAW VEGETABLES, WARM ANCHOVY AND GARLIC | 13
- ROASTED SQUASH, PARMIGIANO, PINE NUTS, ALLEPO | 12
- ROMANESCO, SPICY SOPPRESSATA, SICILIAN PESTO, MARJORAM | 13
- LITTLE GEM, "ITALIAN" VINAIGRETTE, OREGANO, DRIED CHILI | 11
- GRILLED FENNEL, MARINATED CAPERS, BASIL, BLOOD ORANGE | 12

Piccoli pesci, ecc (LITTLE FISH, ETC)

- WOOD GRILLED CLAMS, CALABRIAN CHILI, BREADCRUMBS | 16
- CURED SARDINES, CAPERS, DILL, FETTUNTA | 13
- GRILLED SQUID, PRESERVED SAN MARZANO TOMATOES, FENNEL POLLEN | 12
- GRILLED SCALLOP, WALNUTS, YOGHURT, MARJORAM, ANCHOVY | 15

Grande pesce (BIG FISH)

- GRILLED SWORDFISH, MARSALA, SAGE, RAISINS, SUNCHOKES | 25
- GRILLED PIKE, SALSA VERDE, COAL ROASTED YUKON GOLDS | 23

Primi (PASTA)

- RIGATONI DIAVOLA, SAN MARZANOS, CHILIES, OREGANO, PECORINO | 18
- RICOTTA GNOCCHI, BROCCOLI PESTO, BASIL, PISTACHIOS | 19
- MALFADINI, PINK PEPPERCORNS, PARMIGIANO REGGIANO | 18
- PAPPARDELLE, VEAL BOLOGNESE, PORCINI, NUTMEG | 21
- SHEEPS MILK CHEESE FILLED PASTA, SAFFRON, HONEY | 22

Carne (MEAT)

- GRILLED LAMB LEG STEAK, ROMAN SPICES, CELERY HEART, PECORINO, | 29
- GRILLED CHICKEN THIGH AND LEG, CRUSHED OLIVES, CAPERS, GARLIC, MINT | 21