

Lyla's

Restaurant & Bar

Appetizers

Arancini 16 Wild mushrooms, white truffle oil, mozzarella, creamy parmesan dip	Fritti Misti 16 Calamari, zucchini, crispy eggplant, hot peppers, spicy aioli, marinara
Fried Burrata 16 Pesto and marinara	Long Stem Artichoke Hearts 16 Lightly breaded, crispy, roasted garlic aioli
Spanish Octopus 18 Cannellini beans, capers, touch of marinara	Shrimp Oreganatta 18 Sautéed, topped with breadcrumbs, lemon white wine
Crab Cake 18 Maryland style, aioli	Tuna Crudo 18 Ahi tuna, avocado, cucumber, wasabi and sweet soy
Nona's Meatballs 18 Housemade, marinara and whipped spicy ricotta	Steak Tartare 22 Garnished with raw egg yolk, capers, shallots, cornishons, dijon, worcestershire
Eggplant Rollantini 18 Ricotta stuffed, housemade marinara	

Salads

Add Chicken 9, Shrimp 12, Steak 14

Lyla's Salad 14 Mixed greens, tomatoes, onions, olives, cucumbers, lemon olive oil dressing	Roasted Beet Salad 16 Pistachio, goat cheese, raspberry vinaigrette
Caesar Salad 14 Romaine, Caesar dressing, croutons	Avocado Salad 14 Arugula, walnuts, goat cheese, avocado, raspberry dressing

Housemade Pasta

Gluten free available; Add Chicken 9, Shrimp 12, Steak 14

Pesto Rigatoni 20 Basil Pesto sauce	Cavatelli Primavera 20 Fresh seasonal vegetables
Fettuccini Alfredo 18 Creamy parmesan Alfredo sauce	Wild Mushroom Gnocchi 20 Truffle mushroom sauce
Pappardelle Bolognese 22 Slow-cooked meat ragù over wide pappardelle pasta	Shrimp Cavatelli 28 Jumbo shrimp, cherry tomatoes, arugula, garlic, white wine sauce
Linguini White Clam Sauce 28 Fresh clams, garlic, white wine	Seafood Linguine 32 Shrimp, mussels, clams, calamari in a spicy plum tomato sauce
Lobster Ravioli 28 Housemade, pink sauce	

Entrées

Served with potato and vegetable

Lyla's Chicken 32 Organic chicken topped with prosciutto, roasted pepper, Fontina cheese, brandy sauce	Salmon Ambrosiana 38 Lemon, white wine and capers
Chicken Principessa 30 Parmesan crusted chicken, artichoke, lemon, white wine	Eggplant Parmesan 28 Eggplant topped with tomato sauce and cheese, served with pasta
Veal Saltimboca 32 Veal topped with prosciutto, spinach, melted mozzarella, brown cognac sauce	Filet Mignon 68 Aged, 8oz, grilled to perfection

Please be advised consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. If you have any food allergies, please speak to the Manager or your Server.

Signature Cocktails

Espresso Affair	16	Rosé Mirage	16
Haku, Espresso, coffee liqueur, splash of Irish cream		The Beach by Whispering Angel, strawberry purée, fresh lemon juice, prosecco float	
Amalfi Heat	16	Lyla's Garden	16
El Tesoro Blanco, blood orange, lime, tajin rim		Bombay Gin, homemade cucumber juice, fresh lime	
Livia Noir	16	Sunset on Hope	16
El Tesoro Reposado, blackberry syrup, muddled jalapenos		Michters Bourbon, fresh peach purée, lemon	

Beer

Bottle		Draft	
Corona	7	Bud Light	6
Amstel	7	Michelob Ultra	6
Heineken	7	Two Roads	8
Heineken 00	7	Sam Adams	8
Coors Light	6	Peroni	8
Birra Moretti	7	Guinness	7
		Blue Moon	8

Wine

Riondo Prosecco 187ml	16 / 60
Crisp, fruity, and floral profile with notes of Golden Delicious apple, pear, and acacia blossom	
Roederer Estate 750	-- / 75
Pear, lemon-lime, and caramel, supported by fine-beaded bubbles	
Crossings Sauvignon Blanc 2023	16 / 60
Grapefruit, lime, and passionfruit, balanced by a complex, flinty mineral finish	
Santa Margherita Pinot Grigio 2024	18 / 70
Dry and crisp, with dominant flavors of apple and citrus	
Domaine Girault Sancerre	22 / 80
Ripe fruit, flint/mineral notes, and a "bright and sassy" acidity	
Chalk Hill Chardonnay Russian River 2023	16 / 60
Toasted almond, peach, creamy lemon custard, crème brûlée, and spiced notes like nutmeg	
Marchesi di Barolo Gavi	18 / 70
Crisp and dry with fruity notes of pear, green melon, and apple	
Beach by Whispering Angel Rose	16 / 60
Medium bodied with crisp acidity and a green apple-washed finish	
La Spinetta	15 / 55
Bright citrus, cranberry, and soft red fruits	
Lavis Pinot Nero	15 / 55
Red-berry fruit with earthy, spicy undertones and high, lively acidity	
Caparzo Brunello 2019	28 / 105
Full-bodied, balanced with fresh acidity, and features juicy cherry, raspberry, and black fruit flavors	
Post & Beam Cabernet Sauvignon	18 / 70
Flavors of cassis, blackberry, plum liqueur, and dark cherry	
Banfi Chianti Superiore	15 / 55
Medium-bodied, flavors of black cherry, plum, and vanilla	
Art of Earth Montepulciano	15 / 55
Flavors of cherry, mulberry, and hints of chocolate and savory herbs on the palate	
Bella Union Cabernet	-- / 150
Rich and juicy with velvety or well-integrated tannin	
Prunotto Barolo DOCG 2020	-- / 130
Intense yet well-balanced with refined, silky tannins and high acidity that keeps it fresh	
Tenute Silvio Nardi Brunello di Montalcino 2019	-- / 180
Full-bodied, rich, and concentrated, yet maintains balance with a vibrant, "frisky" acidity	
Jordan Cabernet Sauvignon 2021	-- / 160
Juicy blackberry, boysenberry, blueberry, with nuances of cocoa nib, white pepper, and graphite	
Joseph Phelps Cabernet Sauvignon 2022	-- / 180
Ripe, rounded, and juicy with layered fruit, slightly floral, elegant structure	