



Where Food is King

APPETIZERS

SHRIMP LELLI

Classic Lemon-Garlic Lelli Sauce. Garnished with Pea Tendril, and Peppadew Pepper 19

JUMBO SHRIMP COCKTAIL **GF**

4 Jumbo Shrimp with Cocktail Sauce and Sweet-Lemon 26

CHEF BRIAN FORMERLY OF PEPINO'S FAMOUS BARBECUE RIBS **GF** 25

SAUSAGE AND PEPPERS

Spicy Made-in-Detroit Sausage and Roasted Peppers Tossed in Lelli's Secret Sauce 19

TENDERLOIN TIPS

Tenderloin with Roasted Mushrooms, Caramelized Onions, Hand-Cut Chop House Fries, and Topped with Green Scallions and Chef's Sauce 31

GROUND TENDERLOIN MEATBALLS

with House Mande San Marzano, Marinara Sauce, Parmesan, and Fresh Basil 19

FRIED CALAMARI

Hot Cherry Pepper Relish, Capers, and Lemon Butter Garlic Sauce 21

CRISPY SPICED CAULIFLOWER **V**

Sweet Soy Glaze, Scallions, and Sesame 19

PESTO BRUSCHETTA

with Pine Nuts, Balsamic Vinegar, Mozzarella, and Olive Oil 19

CRUDO DE PARMA

Thinly-Sliced Prosciutto de Parma, Melon, and Fig Mostarda 39

SOUP & SALADS

DETROIT'S FAVORITE MINISTRONE LELLI 9

LELLI'S HOUSE SALAD **V GF**

Romaine, Grape Tomatoes, Chickpeas, Parmesan, and House Italian Vinaigrette 16

CEASAR

Romaine, House Dressing, Croutons, and Parmesan 18

ADD TO YOUR SALAD

Chicken-12 Salmon-20
Jumbo Shrimp-25 Tenderloin-30

1939 ORIGINAL **GF**

Romaine, Chickpeas, Tomato, Hard-Boiled Egg, Red Onion, Cucumber, and Creamy Garlic Vinaigrette 25

ASIAN CHOPPED **V**

with Mixed Greens, Cilantro, Tomatoes, Fresh Asian Ginger Dressing, and Crispy Onion 20
add Tuna 25

CURRIED DUCK **GF**

Duck, Apples, Onion, Celery, and Lemon Curry Vinaigrette Served with Fresh Arugula 33

PASTA

Choice of Spaghetti, Penne, or Gluten Free Upon Request with Additional Cook Time
with Meatball 10

MARINARA **V**

Made with Italian San Marzano Tomatoes, Garlic, and Basil 26

PALOMINO

Creamy Tomato Sauce with Parmesan Cheese 31

BOLOGNESE

Made with Beef Ground Tenderloin 31

LELLI'S SPECIALTY PASTA

HOUSE SPECIALTY LASAGNA

Spinach Pasta Layered with Ricotta, Bolognese, and Topped with Baked Mozzarella 26

FETTUCINE ALFREDO

Finished with Parmesan 25
add Chicken 12
add Jumbo Shrimp 25

RIGATONI A LA GINO **V**

Old-School Wide Rigatoni Tossed in New York's Favorite Red Sauce with Fresh Basil 35

STEAKHOUSE GNOCCHI

Seasoned Broiled Tenderloin with Roasted Mushrooms, Broccoli, and Demi Sauce 40

SIDES

HOUSE SALAD **V GF** 9

CAESAR SALAD 10

COLD BEAN SALAD 5

CURRIED DUCK SALAD **GF** 18

SPAGHETTI MARINARA **V** 10

SPAGHETTI BOLOGNESE 12

PENNE PALOMINO 12

GLAZED CARROTS **V GF** 13

CREAMED SPINACH **V GF** 13

LELLI'S POTATOES **V GF** 13

ROASTED MUSHROOMS **V GF** 15

Split Plate 10

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.*

LELLI'S CLASSIC STEAKS & CHOPS

Served with Zip Sauce, Lelli Potatoes, and Vegetables

BROILED 6 OZ FILET MIGNON 48

BROILED 14 OZ NEW YORK STRIP 70

BROILED 10 OZ FILET MIGNON 70

BROILED 20 OZ RIB-EYE 85

LELLI LAMB CHOPS 65
Broiled with Chef's Special Sauce

**SICILIAN-BREADED
TENDERLOIN MEDALLIONS** 75

LELLI'S FAVORITES

Served with Lelli Potatoes and Vegetables *(Unless Otherwise Stated)*

CHICKEN MARSALA OR PICATTA 37

VEAL MARSALA OR PICATTA 47

CHICKEN LELLI
Lightly Breaded with Lemon Butter Garlic Sauce 37

VEAL SCALLOPINE
with Roasted Mushrooms, Rosemary,
and Zip Sauce 47

CHICKEN PARMESAN
Served with Spaghetti Marinara 40

VEAL PARMESAN
with Roasted Peppers, Mushrooms, and Gruyere
Cheese 50

CHINESE-OVEN ROASTED DUCK
Honey-Glazed Half Duck with Pine Nuts
and Cherry Brandy Sauce 50

EGGPLANT PARMESAN **V**
Served with Spaghetti Marinara 26

SURF & TURF
**Market Price*

SEA THINGS OUR WAY

Served with Lelli Potatoes and Vegetables *(Unless Otherwise Stated)*

**CHEF BRIAN FORMERLY OF PEPINO'S
FAMOUS RAINBOW TROUT**
Served with Remoulade Sauce 36

KING CRAB SPAGHETTI
with Chile Oil, Tomato Sauce, and Fried Basil 95

CHILEAN SEA BASS **GF**
with Anchovy Butter 62

SCOTTISH SALMON
with White Wine Beurre Blanc 44

WHITE FISH **GF**
Dusted with Paprika and Broiled 47

MARKET SPECIAL OF THE DAY
**Market Price*

HOUSE SPECIALTIES

Served Tableside with Glazed Carrots, Creamed Spinach, and Lelli Potato

BROILED LOBSTER TAIL
Broiled South African Cold-Water Lobster Tail.
Served with Drawn Butter 105

RACK OF LAMB "GENGHIS KHAN"
Domestically-Raised Lamb, Sliced From-the-Rack,
and Glazed with Hoisin Sauce

**CHEF JOHN'S FAMOUS
SLOW-ROASTED PRIME RIB**
Served on Sunday's Only 65

3-Bone 75
4-Bone 90
6-Bone 115

CHATEAUBRIAND
Sliced Tableside with Zip Sauce 90pp
(Must be for 2 or more)

DESSERTS

**LELLI'S FAMOUS HOUSE MADE
CARROT CAKE** 15

SPUMONI 9

KEY LIME PIE
Topped with Whipped Creme,
White Chocolate, and Toasted Coconut 16

LEMON ICE 9

TIRAMISU
Espresso-Soaked Lady-Fingers
with Mascarpone Mousse 18

LIMONCELLO CRÈME BRULEE 15

MARINATED BERRIES
with Zabaglione 20



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