

RESERVATIONS • CATERING • BANQUET EVENTS  
PLEASE CALL | 850-677-8977  
LET US HOST YOUR NEXT CELEBRATION AT LILLO'S!

LILLO'S  
LOCAL LEGACY SINCE 1948  
TUSCAN GRILLE

Since 1948, when Jimmy and Concetta Lillo opened the very first Italian restaurant in Mississippi, our family has shared the recipes and traditions passed down through generations. For over 32 years, we’ve brought that same love of food and family to Gulf Breeze—serving homemade sauces, hand-rolled meatballs, and signature house-made sausage. Every dish is prepared fresh to order, giving you the chance to enjoy it just the way you like. It may take a little longer, but it’s made with care and love. So sit back, sip a cocktail or cherish a glass of tuscan red, and let our family’s traditions become part of yours.

“Nothing is more important than family and the traditions we create, especially when it comes to food.” ~ Lisa Lillo

APPETIZERS

NEW ORLEANS BBQ SHRIMP

jumbo shrimp sautéed in garlic butter, rosemary, and cajun spices, served on garlic loaf | 19

CALAMARI

golden fried with onions and jalapeños, paired with sweet-hot honey-sriracha & red sauce | 18

COZZE AL VINO BIANCO

fresh mussels simmered in a fragrant white wine, garlic, and herb broth, served with garlic bread | 24

*\*make it an entrée — served over capellini pasta +6*

CRABCAKE CLASSICO

housemade lump white crab meat cake(s), drizzled with zesty caper rémoulade | 16 | 30

PENSACOLA BAY POPPIN’ SHRIMP

crispy, golden fried popcorn shrimp, paired with sweet-hot honey-sriracha | 16

FRANK’S SAUSAGE PARMESAN

housemade grilled sausage layered with mozzarella and cheddar blend, baked, then topped with house red sauce | 14

FROM THE GARDEN

*grouper +14 | salmon +12 | red snapper +13*

*gulf shrimp +10 | chicken + 9*

DECONSTRUCTED WEDGE SALAD

quartered iceberg lettuce, bacon pieces, tomatoes, bleu cheese crumbles, and housemade bleu cheese dressing

*\*optional balsamic glaze drizzle | 15*

LILLO’S HOUSE CAESAR

romaine lettuce, shaved parmesan, and croutons, tossed in Lillo’s award-winning caesar dressing | 17

LILLO’S CAPRESE

the italian classic — layered sliced tomatoes, fresh mozzarella, and basil, with kalamata olives, pepperoncinis, finished with extra virgin olive oil and balsamic reduction | 13

TUSCAN GOAT CHEESE SALAD

fresh spring mix with tomatoes, peppers, cucumbers, olives, and crumbled goat cheese, paired with balsamic vinegar and extra virgin olive oil | 19

VILLA LILLO SALAD

fresh greens layered with tomatoes, cucumbers, peppers, and olives, tossed with Lillo’s signature green olive vinaigrette

*\*or dressing of choice on side | 16*

*1000 island | bleu cheese | balsamic | ranch | honey mustard*

*Lillo’s green olive vinaigrette | Lillo’s signature caesar*

LILLO’S TUSCAN GRILLE RESERVES THE RIGHT TO ADD AN 18% GRATUITY BECAUSE WE LOVE OUR EMPLOYEES.

*Our meals are made fresh to order and may take extra time during peak hours. If you’re not satisfied, please notify us immediately so we can take care of you. Otherwise, entrées are charged as ordered.*

EGGPLANT STICKS

seasoned and battered eggplant sticks, golden fried – paired with housemade red sauce | 14

RAVIOLI FRITTI

rotating chef’s–choice stuffed ravioli, lightly breaded and fried, served with housemade red sauce | 15

LILLO’S BRUSCHETTA LOAF

our signature garlic loaf, topped with sliced tomato, fresh mozz, housemade pesto, aged balsamic reduction, olive oil, and romano cheese | 13

SEAFOOD STUFFED MUSHROOMS

housemade shrimp and crabmeat stuffing–filled mushroom caps, finished with butter lemon beurre blanc | 20

ITALIAN ANTIPASTO CHARCUTERIE

a seasonal chef’s selection of italian meats, artisanal cheeses, crackers, olives, vegetables, fruits, mustard, and jam | 37

*limited availability · 10-minute minimum prep time*

WEEKLY SPECIALS

TUSCAN TUESDAYS:

HALF OFF selected bottles of wine – *\*dine-in only*  
\$5 OFF ANY 16" pizza pie – *\*dine-in or carry-out*

WEDNESDAY: PRIME RIB NIGHT

slow-roasted prime rib (16oz), carved to temp and served with au jus, roasted red potatoes, and vegetable du jour | 37

SOUTHERN SOUL FOOD THURSDAYS:

taste true comfort every thursday with a rotating southern-inspired plate, chef-made and always under \$20

*\*ask your server for details*

DOLCE VITA FRIDAYS:

\$5 affogatos · \$3 OFF ALL desserts & after-dinner cordials

*\*limit one per person*

SIDES & ADD-ONS

ROASTED VEGETABLE MEDLEY | 6

SMOKED GOUDA RISOTTO | 8

HOMEMADE SAUSAGE & RED SAUCE | 9

HOMEMADE MEATBALL & RED SAUCE | 7

GARLIC BUTTER LOAF & RED SAUCE | 4

SPAGHETTI & RED SAUCE | 10

SPAGHETTI & MEAT SAUCE | 12

SIDE GARDEN SALAD | 6

SIDE CAESAR SALAD | 8

AMERICAN FRIES | 6



GREAT MEALS DESERVE  
GREAT STORIES. TELL YOURS  
WITH A QUICK REVIEW!



# ITALIAN HOUSE SPECIALTIES

Timeless family recipes passed down for generations.  
Authentic, homemade, and generously portioned—crafted to perfection for true Italian flavor.

*add side house salad to any of the following entrées +3 or side caesar +6*



## SAUSAGE ROMANO

housemade italian sausage sauteed in onions, bell peppers, and mushrooms, served over penne pasta | 25  
*substitute spiraled zucchini noodles +5*

## POLLO CAPRI

grilled chicken over sautéed broccoli, sun-dried tomatoes, mushrooms, peppers, and onions, finished with goat cheese over zucchini spirals | 32

## SPAGASAGNA ☆

by popular demand, our beloved spagasagna returns – hearty meat lasagna topped with a decadent blend of melted cheeses, served over spaghetti with rich meat sauce | 29

## FETTUCCINI ALFREDO

a treasured Lillo’s family recipe—fettuccini tossed in romano cream sauce, served with garlic bread | 26  
*add grilled chicken +9 | add gulf shrimp +10*

## NONNA’S CANNELLONI

italian-spiced beef and chicken, rolled into (3) delicate homemade crepes, topped with our rich meat sauce | 29

## NONNA’S SEAFOOD CANNELLONI ☆

gulf shrimp and crabmeat, rolled into (3) delicate homemade crepes, topped with our seafood bolognese sauce | 35

## MANICOTTI

delicate homemade crepes filled with rich blend of italian cheeses, oven-baked, then topped with our slow-simmered house red sauce | 26

## BISTECCA DI MANZO (RIBEYE) ☆

our tuscan-inspired 14oz ribeye, flame-seared and cooked to desired temperature, paired with asparagus and choice of roasted red potatoes or smoked gouda risotto | 48

## CHICKEN MARSALA

chicken breast sautéed with mushrooms, onions, and garlic, simmered in a rich marsala wine sauce | 33  
*substitute veal cutlet +5*

# LILLO’S FAMOUS PIZZA PIES

Three generations, one legendary recipe. 7" | 10" | 16"

## CAPRESE ☆

red sauce, pesto, fresh mozz, sliced tomato, topped with balsamic glaze

## LILLO’S DELUXE

red sauce, shredded mozz, sausage, pepperoni, mushrooms, bell peppers & anchovies

## 19TH HOLE 🌶️ ☆

red sauce, ground beef, sausage, ham, habanero peppers, onions, bell peppers & green olives

## BELLA WIFE

red sauce, pesto, goat cheese, spinach, artichoke & sun dried tomatoes

## ITALIAN NACHO

(no red sauce), shredded mozz, cheddar, ground beef, sausage, black olives & jalapeños

## CLAM PIE ☆

(no red sauce or cheese), olive oil, baby clams, garlic, bell peppers, onions & secret spices

## MEAT LOVERS

red sauce, shredded mozz, sausage, ground beef, ham & pepperoni

## BELLA LUNA

white alfredo sauce, pesto, blackened chicken, sausage, spinach, mushrooms & artichoke

## MAKE YOUR OWN PIE

red sauce & shredded mozz plus your favorite toppings: +1 to 7" | +2 to 10" | +3 to 16"

## SPAGHETTI ☆

*choose from one of the following, served with bottomless garlic bread and sauce (yes, you may ask for more)*

RED SAUCE | 17

GARLIC BUTTER | 18

MEAT SAUCE | 22

EGGPLANT PARMESAN | 23

ITALIAN SAUSAGE | 25

CHICKEN PARMESAN | 29

VEAL PARMESAN | 34

ITALIAN MEATBALL | 24

*\*make gluten free by substituting spiraled zucchini noodles for spaghetti and grilling protein | +5*

## HOMEMADE MEAT LASAGNA ☆

layers of pasta, seasoned ground beef, creamy ricotta, and mozzarella — a traditional italian casserole | 27

*\*ask your server about today’s rotational lasagna feature*

## FOR THE FAMILY

### TASTE OF ITALY

a true italian feast — spagasagna, nonna’s cannelloni, manicotti, eggplant, homemade sausage & meatball, served with garlic butter loaf | 53

*\*add 7" cheese or pepperoni pizza pie +6*

## EARLY BIRD SPECIAL

3PM - 5:30PM

family-style bowl of spaghetti (*for two or more*) — with two choices of meat sauce, italian sausage, or meatball, served with 7" cheese pizza and garlic bread | 37

*\*this offer is available for dine-in only!*

## FROM THE GULF

### SHRIMP ORLEANS

jumbo gulf shrimp sautéed in bell pepper and onion infused barbeque cream sauce, served over smoked gouda risotto | 32

### CATCH OF THE DAY

*grilled, blackened, or fried* — served with vegetable medley and choice of roasted red potatoes or smoked gouda risotto, topped with lemon beurre blanc or pesto cream sauce | MKT

### BREEZER’S BLACKENED RED SNAPPER ☆

fresh red snapper *blackened*, served with vegetable medley and choice of roasted red potatoes or smoked gouda risotto, topped with pesto cream sauce | MKT

### COD & CHIPS ☆

golden-fried battered cod served with cajun-style coleslaw and fries, paired with our house tartar and cocktail sauces | 29

### SALMONE SPEZIATO

spice-crusted salmon *grilled or blackened* — served with vegetable medley and choice of roasted red potatoes or smoked gouda risotto, sweet chili sauce on side | 34

### FRUTTA DI MARE ☆

*“fruit of the sea”* — gulf shrimp, clams, mussels, and scallops simmered in a velvety red cream sauce over penne pasta | 39

### SHRIMP AGLIO OLIO ☆

jumbo shrimp sautéed in extra virgin olive oil with garlic, mushrooms, and italian herbs, tossed with capellini pasta | 35

### LIMONE SHRIMP SUPREME

jumbo gulf shrimp sautéed in a light lemon-butter cream sauce with italian herbs, served over penne pasta | 33