

Appetizers

SMOKED SALMON

On crispy Potato Rosti, Crème Fraîche
\$21.00

PAN SEARED SCALLOPS (SH)

Sauteed spinach, Saffron cream sauce
\$23.00

SAUTEED MUSSELS AND CLAMS

White wine, garlic, tomato concasse
\$24.75

WILD BOAR SAUSAGE

Sauteed cannellini beans
\$25.00

SPANISH TRIO

Fresh Anchovies on toasted bread
Roasted peppers, zucchini scapece
\$22.00

VITELLO TONNATO

Thinly sliced roasted Veal Loin, Creamy Tuna Sauce, Capers
\$23.00

ESCARGOT BOURGUIGNON

Snails baked in garlic butter herb sauce
\$20.00

Soup & Salad

BERMUDA FISH CHOWDER (GF)

black rum & sherry pepper
\$13.00

CHEF'S SOUP OF THE DAY

\$13.00

CAESAR SALAD (V)

Romaine hearts, crouton, Parmesan, Caesar dressing
\$19.00

WALDORF SALAD(N) (V)

Sliced apples, grapes, celery and chopped walnuts
on a bed of lettuce, light mayo dressing
\$19.00

SPINACH SALAD (N) (V)

Crispy Prosciutto, boiled egg, sliced mushroom, balsamic dressing
\$19.00

Please Note:

Prices are subject to 17% service charge.

☐ = Dish subject to an additional surcharge for MAP diners and
Dine Around customers

Split items will incur a \$ 6.00 surcharge.

Pasta

SEAFOOD RISOTTO (SH)

Scampi, octopus, scallop, clams, mussels, & calamari in a light tomato sauce

\$39.00

PUMPKIN RAVIOLI * (V)

Brown butter, sage, parmesan

\$27.00

GREEN LASAGNA *

Fresh Spinach pasta, sausage ragu, mozzarella, bechamel

\$27.00

LIDO PASTA TRIO

Chef's daily creations Served at your table.

Minimum order 2 people

\$36.00 p.p

* = Fresh Pasta Made in House

Fresh Bermuda Lobster

(DEPENDING ON AVAILABILITY)

HALF - \$55.00 ◻

FULL - \$110.00 ◻

LINGUINE FRADIIVOLO

fresh cherry tomatoes, cognac, basil, chili, light tomato sauce

BAKED

stuffed with croutons, capers, cherry tomatoes, served with lemon butter, roasted vegetables

THERMIDOR

gratinated with mornay sauce, cognac, mushrooms, onions & mustard, roasted vegetables

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Fish & Meat

All main course dishes are served with chef's daily vegetable selection and your choice of starch -

Mashed potato
Roasted potato wedges
Rice pilaf

GRILLED SALMON

Honey mustard glaze, mango and avocado salsa
\$39.00

FISH CACCIUCCO ◻

Seafood stew - Local fish, octopus, calamari, scallops, shrimp, white wine and herbs
\$52.00

SWORDFISH SICILIANA

Grilled, topped with fresh tomato, garlic, parsley dressing
\$40.00

LEMON SOLE ALMONDINE (N) ◻

Brown butter, almonds
\$55.00

TOURNEDOS ROSSINI ◻

Foie gras, Marsala sauce, mushroom, crouton
\$52.00

GRILLED 12oz PRIME RIB EYE ◻

Choice of – Béarnaise, peppercorn, chimichurri sauce
\$52.00

NZ RACK OF LAMB ◻

Rosemary sauce
\$49.00

VEAL ROMANA ◻

Parmesan crusted Escalope of Veal, fried artichoke
\$46.00

CHICKEN MILANESE

Thinly pounded and breaded chicken breast topped with arugula and parmesan shavings
\$37.00

LIDO MIX GRILLED MEATS ◻

Lamb chop, beef tournedos, chicken breast, sausage
\$55.00

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