

CAFÉ LIDO DINNER MENU

APPETIZERS

CRUDO 27 (gf)

yellow fin tuna, capers, scallions, lemon, oregano, arugula

CAPRESE 22 (v/n)

fior di latte mozzarella, marinated beefsteak tomatoes, arugula pesto, sourdough croutons

GAMBERI ALLA GRIGLIA 27

grilled tiger shrimps, citrus salmoriglio, toasted breadcrumbs

ARANCINI ALLA CARBONARA 22

macaroni pasta, free range egg, guanciale, pecorino, truffle oil, black pepper

PROSCIUTTO 26

Parma ham, crispy artichokes, parmesan shavings, fried dough

POLPETTINE 22

beef and pork meatballs, tomato sauce, provolone, parmesan

SEAFOOD SALAD 28 (gf)

shrimps, octopus, calamari, mussels, clams, potatoes, scallions, grape tomatoes, Castelvetrano olives

MUSSELS 25 (gf)

wild Maine mussels, tomato sauce, chili, garlic, basil, parsley, grilled crostini

CHARRED BROCCOLINI 19 (vg/n)

pistachio, sherry vinegar, capers, chili, grilled garlic croutons

LIDO BOWL 19 (vg/gf/n)

organic beets, baby spinach, green beans, orange segments, almonds, cumin seeds, tahini

PASTA

RAGU` 35

fettuccine, traditional Angus beef ragout, parmesan shavings

CREAMY TRUFFLE MUSHROOMS 34

rigatoni, roasted wild mushrooms, parmesan cream, truffle oil, spinach leaves

SPAGO DI MARE 43

spaghetti, calamari, scallops, shrimps, mussels, local catch, grape tomatoes, roasted chili

VONGOLE 39

spaghetti, little neck clams, garlic, parsley, white wine

FUSILLI 32 (vg/n)

cauliflower puree, roasted brussels sprouts, zucchini, kale, thyme olive oil, walnuts

** add parmesan for a vegetarian option*

MAIN COURSE

FRITTO MISTO 40

shrimps, calamari, wild mussels fritters, scallops, local catch, artichokes, organic zucchini

POLPO 38 (gf)

roasted octopus, smashed chickpeas, green olives pesto

TAGLIATA DI TONNO 39 (gf/n)

yellowfin tuna, raisins, pistachio, saffron & tomato relish, green beans

ORGANIC SCOTTISH SALMON 37 (gf)

peas, lemon and mint cream, apple and frisee salad

OCEAN HARVEST 39

fresh local catch, braised leeks, seafood gremolada

TENDERLOIN 48 (gf)

8oz grilled Angus beef tenderloin, glazed shallots, green peppercorn sauce

VEAL SCALOPPINE 46

lemon, capers, white wine, parsley, broccolini

ANGUS BEEF SHORT RIBS 40 (gf)

12 hours slow roasted, salsa verde, charred carrots

SCOTTADITO 46 (gf)

marinated and grilled lamb chops, roasted garlic pesto, curly kale

TUSCAN CHICKEN FRICASSEE 38 (gf)

organic chicken thighs, lemon, egg, parsley, wild mushrooms

SIDES

MASHED POTATOES 11 (gf)

organic Yukon gold, butter, milk

AGLIO E OLIO 13 (vg)

spaghetti, garlic, chili, parsley, toasted breadcrumbs

SPINACH ZIMINO 13 (vg/gf/n)

baby spinach, garlic, lemon, pine nuts

BROCCOLETTI 13 (v/gf)

broccoli rabe, Pecorino, garlic, chili, basil

TRUFFLE FRIES 11

parmesan, rosemary, truffle oil

MEDITERRANEAN POTATOES 12

organic Yukon gold, olives, pistachio, chili

POLENTA 10 (v/gf)

garlic confit, parmesan, thyme

ROMANA ALLA GRIGLIA 12 (v/gf)

grilled romaine, roasted peppers, provolone

LEAVES & HERBS 12

leafy greens, herbage, sherry vinegar, Dijon

DESSERT

AFFOGATO 14

espresso, Kahlua, hazelnut ice cream, whipped cream

CHOCOLATE PUDDING 17

marron glace ice cream, white chocolate sauce, walnuts

STRAWBERRY SEMIFREDDO 17

marinated strawberry, merengue, cookie crumble, dark chocolate sauce

APPLE PIE 17

rum & raisin ice cream, salted butterscotch, pumpkin & orange

PINEAPPLE CARPACCIO 18 (GF / VG)

mint & agave dressing, coconut sorbet, chocolate soil

CHEESE PLATTER 26

*Taleggio, Manchego, Drunken Goat, Stilton,
walnuts, grapes, toasted sourdough*

SELECTION OF ICE CREAMS AND SORBETS 14 (GF)

17% service charge will be added to your bill | For parties of 8 or more, an additional 3% will be added

v - vegetarian vg – vegan gf – gluten free n – contains nuts