

# CAFÉ LIDO LUNCH MENU

## SALADS

HARVEST BOWL (vg/gf/n) 25

*quinoa, broccolini, kale, green beans, cucumber, corn, carrots, avocado, almonds, lemon-tahini*

CHICKEN MANGO "1992" (gf) 29

*baby spinach, organic roasted chicken, fresh fruit, avocado, light curry dressing*

TUNA NICOISE (gf) 29

*yellowfin tuna, Boston lettuce, egg, cherry tomatoes, blanched green beans, potatoes, kalamata olives*

CLASSIC CAESAR (v) 21

*Romaine, parmesan shavings, garlic croutons, classic Caesar dressing*

THE GREEK (v) (gf) 25

*lettuce, feta, bell peppers, cucumber, red onion, tomatoes, kalamata olives, oregano, lemon*

## BURGERS & SANDWICHES

*All served with raisin coleslaw, and your choice of regular fries, sweet potato fries or house salad*

*- Gluten free bread available -*

THE BURGER 8oz 25

*Angus beef patty, brioche bun, tomato, cheddar cheese, lettuce, gherkins*

FISH SANDWICH 30

*grilled local catch, toasted sourdough, tomato, onion, lettuce, tartar sauce*

TULUM WRAP 27

*Mexican spiced chicken, avocado, spinach, feta, chipotle aioli, jalapeno, cilantro, pickled red onion*

GARDEN BURGER (vg) 24

*house made plant-based patty, avocado, pickled red onions, tomato, vegan aioli*

## APPETIZERS

CRUDO 27 (gf)

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

CAPRESE 23 (v/n)

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

GAMBERI ALLA GRIGLIA 28

*grilled tiger shrimps, citrus salmoriglio, toasted breadcrumbs*

ARANCINI ALLA CARBONARA 23

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

PROSCIUTTO & MELONE 26

*16 months cured Parma ham, cantaloupe melon, goat cheese, radicchio, aged balsamic reduction*

POLPETTINE 23

*beef and pork meatballs, tomato sauce, provolone, parmesan*

SEAFOOD SALAD 30 (gf)

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

MUSSELS 26 (gf)

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

CHARRED BROCCOLINI 21 (vg/n)

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

## PASTA

RAGU` 35

*fettuccine, traditional Angus beef ragout, parmesan shavings*

CREAMY TRUFFLE MUSHROOMS 35

*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 40

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

FUSILLI 34 (vg/n)

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

## MAIN COURSE

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 38 (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 12 (gf)  
*organic Yukon gold, butter, milk*

AGLIO E OLIO 14 (vg)  
*spaghetti, garlic, chili, parsley, toasted breadcrumbs*

SPINACH ZIMINO 14 (vg/gf/n)  
*baby spinach, garlic, lemon, pine nuts*

BROCCOLETTI 14 (v/gf)  
*broccoli rabe, Pecorino, garlic, chili, basil*

TRUFFLE FRIES 12  
*parmesan, rosemary, truffle oil*

MEDITERRANEAN POTATOES 12  
*organic Yukon gold, olives, pistachio, chili*

POLENTA 12 (v/gf)  
*garlic confit, parmesan, thyme*

ROMANA ALLA GRIGLIA 14 (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)

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Prices are subject to 17% service charge | For parties of 8 or more, an additional 3% will be added

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