

# CAFÉ LIDO DINNER MENU

## 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, Castelvetro 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*

LIDO BOWL 21 (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 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*

*\* add parmesan for a vegetarian option*

# 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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*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*