

CAFÉ LIDO DINNER MENU

APPETIZERS

CRUDO 28 (gf)

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

FIOR DI LATTE 23 (v)

mozzarella, Belgian endives, anchovy sauce, sun dried tomatoes, kalamata olives, oregano

GAMBERI ALLA GRIGLIA 28

grilled tiger shrimps, citrus salmoriglio, toasted breadcrumbs

BONE MARROW 22

roasted mushrooms, salsa verde, ciabatta chips

PROSCIUTTO & MELONE 26

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

VEAL TONNATO 26

thinly sliced roasted veal loin, traditional tuna mayo sauce, caper berries, frisée leaves

SEAFOOD SALAD 30 (gf)

shrimps, octopus, calamari, mussels, scallops, potatoes, scallions, grape tomatoes, Castelvetro olives

MUSSELS 27 (gf)

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

CHARRED BROCCOLINI 22 (vg/n)

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

LIDO BOWL 22 (vg/gf/n)

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

PASTA

RAGU` 36

fettuccine, traditional Angus beef ragout, parmesan shavings

CREAMY TRUFFLE MUSHROOMS 36

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

CARBONARA 35

spaghetti, organic egg, pork guanciale, pecorino cheese, black pepper

FUSILLI 35 (vg/n)

organic zucchini and lemon puree, dandelions, asparagus, kale, thyme olive oil, walnuts

** add parmesan for a vegetarian option*

MAIN COURSE

ROASTED OCTOPUS 40 (gf)

Borlotti beans, rosemary, spicy 'nduja paste

TAGLIATA DI TONNO 40 (gf/n)

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

ORGANIC SCOTTISH SALMON 40 (gf)

asparagus cream, radicchio, orange and almond salad

OCEAN HARVEST 40 (n)

fresh local catch, organic dandelions, lemon pesto, pink peppercorns

TENDERLOIN 48 (gf)

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

VEAL SCALOPPINE 46

lemon, capers, white wine, parsley, broccolini

DRY AGED STRIP 42

8oz Black Angus Long Island strip, arugula leaves, parmesan shavings, salsa verde

SCOTTADITO 46

marinated and grilled lamb chops, fried artichokes, mint, garlic and pecorino sauce

ROSTICCIANA 38 (gf)

Tuscan style pork spare ribs, Brussels sprouts, Belgian endive

SIDES

MASHED POTATOES 12 (gf)

organic Yukon gold, butter, milk

AGLIO E OLIO 14 (vg)

spaghetti, garlic, chili, parsley, toasted breadcrumbs

TRUFFLE FRIES 12 (v/gf)

parmesan, rosemary, truffle oil

MEDITERRANEAN POTATOES 13 (vg/gf/n)

organic Yukon gold, olives, pistachio, chili

SPINACH ZIMINO 14 (vg/gf/n)

baby spinach, garlic, lemon, pine nuts

ORGANIC GREEN BEANS 14 (v/gf)

grain mustard, shallots, mascarpone, thyme

ROMANA ALLA GRIGLIA 15 (v/gf)

grilled romaine, roasted peppers, provolone

LEAVES & HERBS 13 (vg/gf)

leafy greens, herbage, sherry vinegar, Dijon

DESSERT

AFFOGATO 14 (gf)

espresso, Kahlua, hazelnut ice cream, whipped cream

TORTA CAPRESE 17 (gf/n)

chocolate and almond cake, limoncello cream, dark chocolate ganache

"FRUTTI DI BOSCO" SEMIFREDDO 18

frozen berries mouse, merengue, cookie crumble, dark chocolate sauce

CANNOLI 17

ricotta, mascarpone, cream cheese, port wine, pistachio, chocolate chips

PINEAPPLE CARPACCIO 18 ((vg/gf)

fresh seasonal fruit, mint & agave dressing, coconut sorbet, chocolate soil

SAY CHEESE 21

*Brie de Meaux, Drunken Goat, Manchego, Stilton, grapes,
thyme infused honey, house made walnut bread crisps*

SELECTION OF ICE CREAMS AND SORBETS 14 (gf)

*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*

