



CHOICE OF PRIMI

HEIRLOOM TOMATO, NECTARINE, MOZZARELLA, WHITE BALSAMIC
VINAIGRETTE, FRESH BASIL

FRIED CRAB CAKE WITH TUSCAN BREAD CRUMBS, GRILLED ROMAINE,
ROMESCO WITH TOASTED HAZELNUTS

GRILLED KALE SALAD, CANNELLINI BEANS, 30 YEAR AGED SHERRY VINEGAR,
SHAVED PARMESAN, CHILI FLAKES

SECONDI

GRILLED PRIME HANGER STEAK, SALSA VERDE, ASPARAGUS TEMPURA,
ROASTED NEW POTATOES
(\$5 SUPPLEMENT)

PAN SEARED HALIBUT WITH CHERMOULA MARINADE,
OVER BABY GREEN PEAS, PRESERVED LEMON, MINT RISOTTO

CHICKEN PICCATA, FRESH ARTICHOKE, CAPERS, ROASTED POTATOES, PARSLEY,
LEMON WHITE WINE REDUCTION

EGGPLANT PARMESAN, FRESH TOMATO, SAN MARZANO TOMATO SAUCE,
MELTED MOZZARELLA & PARMESAN, FRESH OREGANO, BREAD CRUMBS
(VEGETARIAN)

DOLCI

LIDO SUNDAE

FLOURLESS CHOCOLATE BROWNIE, HAZELNUT & VANILLA GELATO,
WHIPPED CREAM, HOUSE MADE CHOCOLATE SAUCE

WARM BREAD PUDDING NECTARINE, ORANGE ZEST,
ROSEMARY, VANILLA GELATO

SCOOP OF RASPBERRY SORBET
(VEGAN)

\$60

WINE

**ONE COMPLIMENTARY GLASS OF WHITE, OR ROSÉ WINE OR MOCKTAIL*

PINOT GRIGIO 2020 - VERONA, ITALY

ROSÉ 2022 PURATO, SICILY, ITALY

\$8 GLASS OR \$35 BOTTLE



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ROASTED BEET SALAD, CARA CARA ORANGES,
GOAT CHEESE FRITTER, ARUGULA, BASIL, BLOOD ORANGE VINAIGRETTE

SALMON FRITTERS WITH CHIPOTLE AIOLI

GRILLED CREAMY GARLIC PARMESAN BREAD

SECONDI

GNOCCHI, TRUFFLE BUTTER, PARMESAN, GUANCIALE,
CREAM, FRESH SAGE

(CAN BE MADE VEGETARIAN UPON REQUEST)

SPAGHETTI WITH ROASTED VEAL MEATBALLS, SAN MARZANO TOMATO SAUCE,
SHAVED PARMESAN, FRESH BASIL

STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS,
HOT CHERRY PEPPERS, GRILLED BREAD

GRILLED ATLANTIC SALMON, ROASTED SWEET CORN, NEW POTATOES, THYME, CHILIES,
CREAM, BASIL PESTO
(\$6 SUPPLEMENT)

\$30

WINE

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