

ASSAGGINI

Crostino:	Farm Stand Cheeses, Honey Comb,
Chicken Liver, Pickled Red Onion	Marcona Almonds
Salt Cod, Potato, Lemon	9
Roasted Cherry Tomato, Garlic, Basil	Prosciutto Di Parma
3.50 per piece	Single 9 or Double 14
Mixed Olives	Sweet Coppa
With Rosemary, & Orange	Single 7 or Double 12
6	

INSALATA & ANTIPASTI

Tuna Crudo, Radish, Celery, Citrus, Toasted Coriander Seed
10
Mussels, Speck Broth, Grilled Country Bread
11
White Polenta, Mushroom Ragu, Parmigiano Reggiano, Truffle Oil
12
Winter Chicory's, Trevisano, Escarole, Frisée, Dried Cherries, Marcona Almonds, Pecorino Ginepro
11
Hearts of Romaine, Anchovies, Croutons, Ricotta Salata, Tonnato Sauce
10
Marinated Beet Salad, Ribbiola di Roccaverano Fritter, Pistachio, Watercress, Saba
11
Mixed Lettuces, Red Wine Vinaigrette
9

PASTA & SECONDI

Tagliatelle, Clams, Cherry Tomato, Garlic, Chilies, Borlotti Bean, Pancetta

17

Spaghetti, Veal Meatballs, San Marzano Tomato, Basil

16

Ricotta Ravioli, Eggplant, Mint, Pine Nuts, Lemon

15

Gnocchi, Guanciale, Truffle Butter, Pecorino

16

Braised Short Ribs, Potato Puree, Horseradish Gremolata

24

Salmon ala Plancha, Pickled Mushrooms, Trevisano, Basil

24

Sea Scallops, Lentils, Balsamic, Speck, Celery

25

Grilled Tuna, Broccoli Rabe, Delicata Squash, Red Wine Emulsion

26

Chicken Cacciatore, Celery, Onion, Hot Italian Peppers, Mascarpone Polenta

25

CONTORNI

Grilled Eggplant, Mint

Broccoli Rabe, Raisins, Pine nuts

Mascarpone Polenta

Potato Puree, EVOO

8

Executive Chef: Stephen A. Putnam

DOLCI

Apple Tart, Mascarpone Gelato, Black Pepper Caramel

Lido's Tiramisu

Chocolate Hazelnut Panna Cotta

Assorted Gelato (Amaretto Crunch, Chocolate Milk, Mascarpone)

9

APERITIVI

Grand Marnier

Sambuca

Moscato

8

Espresso

Cappuccino

Assorted Teas

American Coffee

4