

DINNER MENU

Lido

DI MANHATTAN

APPETIZERS

- \$10** | **BAKED EGGPLANT ROLL~***
Marinara, Mozzarella & Parmesan
- CUP \$6** | **LIDO HOMEMADE TOMATO SOUP~**
BOWL \$9 | Or soup du jour
- \$13.50** | **STEAMED MUSSELS & CLAMS**
With roasted red pepper, tomato sauce

HEIRLOOM BURRATA CAPRESE~*
Fresh basil, cracked pepper, extra virgin olive oil & balsamic reduction
add Avocado \$3 **\$13**

FRIED CALAMARI
With Green Goddess dressing **\$11**

GRILLED BABY ARTICHOKE~*
Shaved parmesan, gremolata, lemon oil & arugula served with lemon aioli(Seasonal) **\$12**

\$13.50 | **SEARED SCALLOPS***
Sweet corn succotash, bell peppers, tarragon oil

\$13 | **ARTISAN CHEESE PLATE***
Three cheeses, quince, Spanish fried almonds, organic honey, ciabatta crackers

\$14.50 | **TUNA TARTAR**
Avocado, cucumber, cilantro, soy sauce, garlic chili paste, served with wontons

\$14.50 | **LOBSTER WONTON TACOS**
Fresh sautéed lobster meat, lettuce, red cabbage, cilantro vinaigrette

\$15.50 | **TRIO BRUSCHETTA [6 PIECES]**
Wild mushroom & goat cheese
Filet Mignon with salsa verde
Smoked salmon with herb cream cheese and tomato chutney

\$12 | **BUTTERNUT SQUASH RAVIOLI~**
Sage & browned butter

\$14.50 | **LOBSTER QUESADILLA**
Brie, mozzarella, chipotle ranch & pico di gallo



INDICATES:

FLAT BREADS

- \$13** | **MARGHERITA RUSTICA~**
Roasted cherry tomatoes, fresh mozzarella, pomodoro, fresh basil, extra virgin olive oil
- \$14.50** | **TRIO OF SAUSAGE**
Soppressata, chicken sausage, Italian sausage, bell peppers, kalamata olives, marinara & fresh mozzarella
- \$14.50** | **SPINACH, MUSHROOM & BURRATA~**
Mushroom, spinach, mozzarella, porcini mushroom sauce
- \$14.50** | **BBQ CHICKEN**
Cilantro, mozzarella, caramelized onions, sweet & tangy BBQ sauce
- \$15** | **FLATBREAD ALLA VODKA**
Prosciutto, arugula, artichokes and Lido's famous spicy Vodka sauce
- \$14.50** | **BLACKENED CHICKEN FLATBREAD**
Pesto, mushrooms, fresh basil, mozzarella

STARTER SALADS

\$15.50 | **BEEF SALAD~***
Red & golden beets, hazelnuts, goat cheese, arugula, citrus vinaigrette

HALF \$7 | **HOUSE SALAD***
FULL \$9 | Organic mixed greens salad, tomato, artichokes, blue cheese, homemade vinaigrette

LIDO CONFETTI CHOPPED SALAD
Chopped gourmet organic mixed greens, garbanzo beans, celery, red onions, salami, vinaigrette, with brie cheese croutons, homemade vinaigrette

HALF \$9 | *Try it Lisa's way: No salami, no red onions,*
FULL \$14 | *add - mushrooms, artichokes & avocado!*

HALF \$8 | **CAESAR SALAD**
FULL \$11 | Romaine, shaved parmesan, croutons, homemade Caesar dressing

ENTRÉE SALADS

\$18 | **BLACKENED SHRIMP & CHICKEN***
Organic mixed greens, walnuts, apples, raspberry vinaigrette

\$19.50 | **GRILLED SALMON SALAD***
Fresh spinach, avocado, grilled zucchini, asparagus, cherry tomato, cilantro vinaigrette
sub wild Alaskan add \$9

\$19.50 | **ANGUS STEAK SALAD**
Gourmet organic mixed greens, spinach, gorgonzola, crispy onions, tomatoes, avocado, homemade raspberry chipotle

LIFE IS A COMBINATION
OF MAGIC & PASTA

- \$19.50** | **MUSHROOM PAPARDELLE~**
Porcini butter sauce, black truffle oil, basil, shaved parmesan
- \$17.50** | **CHARBROILED CHICKEN LINGUINI**
Sun-dried tomato spinach, asparagus, garlic & olive oil
- \$18** | **POTATO GNOCCHI~**
Pan-fried with pesto, roasted tomatoes, caramelized onions garnished with crispy sweet potato
- \$22** | **FILET MIGNON RIGATONI**
Wild mushrooms, spinach tossed with gorgonzola cream sauce
- \$18.50** | **HOMEMADE CHICKEN SAUSAGE RIGATONI**
Sun-dried tomatoes, spinach, toasted pine nuts, marcarpone creamy garlic sauce, rigatoni pasta
- \$18** | **SPAGHETTI WITH HOMEMADE MEATBALLS**
Sherry wine spicy marinara
- \$18.50** | **LIDO'S FAMOUS SPICY VODKA PASTA**
Prosciutto, basil, shallots, garlic, Lido's famous vodka sauce, crushed red peppers, tossed with penne
- \$24** | **FRESH CRAB & ANGEL HAIR PASTA**
Garlic, chili, basil, scallions, bell peppers, crushed red pepper, lobster reduction sauce
- \$27** | **SEAFOOD COMBO**
Fresh clams, mussels, calamari, shrimp, scallops in a spicy fra diavolo sauce homemade linguini
- \$22.50** | **RISOTTO PESCATORE***
Shrimp, scallops, salmon, basil cream sauce
- \$18.50** | **ITALIAN SAUSAGE LASAGNA**
Mushrooms, bell peppers, onions, ricotta, marinara, mozzarella cheese
- \$18.50** | **TORTELLINI IN VICO**
Mushrooms, prosciutto, Alfredo sauce

- SOME PASTAS CAN BE ORDERED IN HALF PORTIONS.
- MOST OF THE PASTAS CAN BE SUBSTITUTED FOR GLUTEN FREE
PENNE OR SPAGHETTI \$1.75 / JULIENNE ZUCCHINI \$2.

- ALL PASTAS SPRINKLED WITH FRESHLY GRATED PARMESAN CHEESE.



ENTRÉES

ALL ENTREES COME WITH YOUR CHOICE OF ONE SIDE DISH, \$3 SPLIT CHARGE ON SHARED ENTREES.

- \$17** | **8 OZ BLACK ANGUS BURGER**
Melted manchego cheese, caramelized onions, thousand island, toasted brioche bun
- \$24.50** | **MARY'S FREE RANGE ORGANIC CHICKEN***
Topped with prosciutto, melted mozzarella & pesto sauce
- \$21** | **CHICKEN PARMESAN**
Fettuccine alfredo
- \$32** | **WILD CAUGHT HERB CRUSTED ALASKAN SALMON***
Sautéed spinach, lemon caper sauce
- \$29** | **SEARED WILD AHI***
Wasabi mashed potatoes, tomato chutney
- | **SEASONAL WILD CAUGHT FISH**
Ask your server, market price
- \$29** | **OVEN ROASTED DUCK**
Cherry pinot noir sauce, roasted shallots
- \$30** | **BONELESS BEEF SHORT RIBS**
Oven roasted, tomatoes, carrots, onions, sherry wine sauce
- \$36** | **ROASTED RACK OF LAMB**
Port wine mint reduction sauce
- \$39** | **12 OZ PRIME NEW YORK STEAK**
Charbroiled served with a side of cabernet butter sauce & spicy schezman sauce
- \$39.50** | **8OZ PRIME FILET**
Charbroiled and served with cabernet butter sauce & spicy schezwan sauce
- \$26.50** | **GRILLED RAINBOW TROUT**
Stuffed with fresh crabmeat, citrus burre blanc, roasted garlic mashed potatoes

SIDES

SCALLOPED POTATOES – GORGONZOLA MASHED POTATOES
– GARLIC SAUTÉED SPINACH – ROASTED FINGERLING
POTATOES – BROCCOLINI – CAULIFLOWER WITH CAPER &
PARMESAN – TRUFFLE MAC & CHEESE –
SAUTEED MUSHROOMS – HERB FRIES \$8