

# LUNCH MENU

## Lido

DI MANHATTAN

### APPETIZERS

- \$10** | **BAKED EGGPLANT ROLL~\***  
Marinara, Mozzarella & Parmesan
- CUP \$6  
BOWL \$9** | **LIDO HOMEMADE TOMATO SOUP~**  
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
- \$15.50** | **TRIO BRUSCHETTA [6 PIECES]**  
Wild mushroom & goat cheese  
Filet Mignon with salsa verde  
Smoked salmon with herb cream cheese and tomato chutney
- \$12.50** | **BUTTERNUT SQUASH RAVIOLI~**  
Sage & browned butter
- \$14.50** | **LOBSTER QUESADILLA**  
Brie, mozzarella, chipotle ranch & pico di gallo



INDICATES

### FLAT BREADS

- \$12** | **MARGHERITA RUSTICA~**  
Roasted cherry tomatoes, fresh mozzarella, pomodoro, fresh basil, extra virgin olive oil
- \$13.50** | **TRIO OF SAUSAGE**  
Soppresata, chicken sausage, Italian sausage, bell peppers, kalamata olives, marinara & fresh mozzarella
- \$13.50** | **SPINACH, MUSHROOM & BURRATA~**  
Mushroom, spinach, mozzarella, porcini mushroom sauce
- \$13.50** | **BBQ CHICKEN**  
Cilantro, mozzarella, caramelized onions, sweet & tangy BBQ sauce
- \$15** | **FLATBREAD ALLA VODKA**  
Fresh mozzarella, arugula, prosciutto and artichoke with Lido's famous spicy vodka sauce
- \$14.50** | **BLACKENED CHICKEN FLATBREAD**  
Pesto, mushrooms, fresh basil, mozzarella

### SALADS

- FULL \$14  
HALF \$8** | **LIDO CONFETTI CHOPPED SALAD**  
Organic mixed greens, garbanzo beans, celery, red onions, salami, vinaigrette, Brie cheese croutons & homemade vinaigrette.  
*Try it Lisa's way: No salami, no red onions, add - mushrooms, artichokes & avocado!~*
- \$16.50** | **GARDEN VEGETABLE CHOP~**  
Romaine, garbanzo beans, beets, tomato, avocado, cucumber, artichokes, hearts of palm, feta cheese, cilantro vinaigrette, homemade garden patty
- FULL \$11  
HALF \$8** | **CAESAR SALAD**  
Romaine, shaved parmesan, croutons, Caesar dressing
- \$17** | **BLACKENED SHRIMP & CHICKEN\***  
Organic mixed greens, walnuts, apples, raspberry vinaigrette.
- \$14.50** | **RED ORGANIC QUINOA SALAD~\***  
Feta, pine nuts, cucumbers, cherry tomatoes, grilled seasonal vegetables on a bed of romaine lettuce, lemon vinaigrette  
*Add Chicken \$4, add Shrimp \$6, add garden patty \$4*
- \$19** | **SEARED TUNA NICOISE SALAD\***  
Organic spring mix, green beans, tomatoes, capers, potatoes, hard boiled egg, kalamata olives, lemon vinaigrette
- \$18** | **GRILLED SALMON SALAD\***  
Fresh spinach, avocado, grilled zucchini, asparagus, cherry tomato, cilantro vinaigrette  
*sub wild Alaskan salmon add \$9*
- \$15** | **LIDO LUNCHEON SALAD~**  
Organic mixed greens, tomatoes, homemade angel hair, grilled eggplant, fried capers with balsamic vinaigrette.  
*add flank steak \$5*

LIFE IS A COMBINATION  
OF MAGIC & **PASTA**

- \$19**
**MUSHROOM PAPARDELLE~**  
 Porcini butter sauce, black truffle oil, basil, shaved parmesan
- \$16**
**CHARBROILED CHICKEN LINGUINI**  
 Sun-dried tomato spinach, asparagus, garlic & olive oil
- \$16**
**POTATO GNOCCHI~**  
 Pan-fried with pesto, roasted tomatoes, caramelized onions garnished with crispy sweet potato
- \$17.50**
**HOMEMADE CHICKEN SAUSAGE RIGATONI**  
 Sun-dried tomatoes, spinach toasted pine nuts mascarpone creamy garlic sauce
- \$17**
**SPAGHETTI WITH HOMEMADE MEATBALLS**  
 Sherry wine spicy marinara
- \$22**
**FILET MIGNON RIGATONI**  
 Spinach, mushrooms an gorgonzola cream sauce
- \$22**
**FRESH CRAB & ANGEL HAIR PASTA**  
 Garlic, basil, scallions, bell peppers, crushed red pepper, lobster reduction sauce
- \$21**
**RISOTTO PESCATORE\***  
 Shrimp, scallops, salmon, sauteed with basil cream sauce
- \$17**
**ITALIAN SAUSAGE LASAGNA**  
 Mushrooms, bell peppers, onions, ricotta, marinara, mozzarella cheese BBQ sauce
- \$17.50**
**TORTELLIN IN VICO**  
 With prosciutto, mushrooms and Alfredo sauce
- \$17**
**LIDO'S FAMOUS SPICY VODKA PASTA**  
 Prosciutto, basil, shallots, garlic, Lido's famous vodka sauce, crushed red peppers, tossed with penne

- 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.

## SANDWICHES AND COMBOS

ALL SANDWICHES COME WITH A CHOICE OF ORGANIC MIXED GREENS SALAD, CUP OF SOUP, HERB FRIES OR SWEET POTATO FRIES

- \$14**
**EGGPLANT CAPRESE~**  
 Roasted bell peppers, fresh mozzarella, basil, tomato, balsamic reduction on ciabatta bread.
- \$15**
**BLACKENED CHICKEN MELT**  
 Pepper jack cheese, caramelized onions, mayonnaise, on homemade Italian egg bread.
- \$16.50**
**TUNA MELT**  
 Lettuce, tomato, avocado, toasted whole wheat bread.
- \$15**
**FRENCH DIP**  
 Prime rib au jus, swiss cheese on French roll.
- \$17**
**LOBSTER WONTON TACOS & SOUP COMBO**  
 Fresh sautéed lobster meat, lettuce, red cabbage, cilantro vinaigrette, choice of tomato basil or soup du jour.

## ENTRÉES

ADD SMALL SALAD OR CUP OF SOUP TO ANY ENTRÉE \$3.5,  
\$2.5 SPLIT CHARGE ON SHARED ENTREES.

- \$15**
**8OZ BLACK ANGUS BURGER**  
 Melted manchego cheese, caramelized onions, thousand island, toasted brioche bun, herb fries
- \$21**
**MARY'S FREE RANGE ORGANIC CHICKEN\***  
 Organic chicken with melted mozzarella and pesto sauce served with green beans and fingerling potatoes.
- \$20**
**CHICKEN PARMESAN**  
 Fettuccine alfredo, green beans.
- **SEASONAL WILD CAUGHT FISH**  
 Market price.
- \$35**
**10OZ PRIME NEW YORK STEAK**  
 Charbroiled, herb fries
- \$22**
**FRESH CAUGHT TROUT**  
 Stuffed with spinach & mushrooms, citrus burre blanc & roasted garlic mashed potatoes