



ANTIPASTI

STARTERS

TARTARE DI MANZO

4-5-15

Knife-cut beef tartare, anchovies, confit tomatoes and E.V.O. oil

€ 20

HUMMUS

5-11  

Chickpeas hummus with spinach and avocado, served with crispy seasonal vegetables

€ 16

VITELLO TONNATO

3-4-5-10-15

Veal "magatello" cooked at low temperature, tuna sauce, capers and anchovies

€ 19

CRUDO FICHI E MELONE

Parma ham, figs and melon
(Seasonal selection)

€ 19

L'ANTIPASTO DEL LIDO

1-3-4-5-10-15

Beef tartare, vegetable hummus, Parma ham Bologna I.G.P., vitello tonnato, seasonal fruits and vegetables and focaccia
(Recommended for 2 or more people)
€ 16 pp

Le insalate

SUPER CAESAR SALAD

1-3-4-5-7-15

Lettuce, Parmesan flakes D.O.P., grilled chicken breast, avocado, Caesar sauce and bread croutons

€ 20

CAPRESE

7 

Burrata Campana I.G.P., seasonal tomatoes, fresh basil and E.V.O. oil

€ 18

PASTA

AS PER TRADITION

LASAGNA TRADIZIONALE

1-3-5-7-9-15

Egg pasta, beef ragù Bolognese, béchamel and Parmigiano

€ 18

GNOCCHI TRICOLORE

1-5-7-15 

Potato dumplings, San Marzano D.O.P. tomato, Stracciatella Pugliese I.G.P. and fresh basil

€ 18

CANNELLONI

1-3-5-7-15 

Egg pasta cannelloni, filled with ricotta and spinach, with saffron and citrus sauce

€ 16

PARMIGIANA DI MELANZANE

5-7-15 

Fried eggplant, San Marzano D.O.P. tomato, mozzarella cheese, Parmigiano and fresh basil

€ 18

Cover charge € 4

PIZZA

72% HYDRATED LONG-AGED DOUGH AND HIGH-QUALITY INGREDIENTS,
EXPERTLY CRAFTED BY OUR PIZZAIOLO

REGINA MARGHERITA ¹⁻⁷ ✓ San Marzano D.O.P. tomato, buffalo mozzarella from Campania, oregano, fresh basil, E.V.O. oil	€ 14	MARGHERITA ¹⁻⁷ ✓ San Marzano D.O.P. tomato, “Agerola” fior di latte mozzarella, oregano, fresh basil and E.V.O. oil	€ 10
QUATTRO FORMAGGI ¹⁻⁷ ✓ “Agerola” fior di latte mozzarella, Gorgonzola, Latteria cheese, Parmigiano	€ 15	INDIAVOLATA ¹⁻⁷ San Marzano D.O.P. tomato, “Agerola” smoked provola and Calabrian Spianata	€ 16
COTTO, FUNGHI E PROVOLA ¹⁻⁷ “Agerola” smoked provola, Marco d'Oggiono ham, Champignon mushrooms with herbs, E.V.O. oil	€ 16	ALICE ¹⁻⁴⁻⁵ San Marzano D.O.P. tomato, Cetara anchovies, Taggiasca olives I.G.T., capers and fresh basil	€ 14
NERANO E TARTARE ¹⁻⁵⁻⁷⁻¹⁵ “Agerola” fior di latte mozzarella, zucchini, beef tartare, Stracciatella Pugliese I.G.P. and mint	€ 18	PIZZA E FICHI ¹⁻⁷ “Agerola” fior di latte mozzarella, Parma ham D.O.P., fresh figs and E.V.O. oil	€ 20
SALSICCIA E CIME DI RAPA ¹⁻⁵⁻⁷⁻⁹⁻¹⁵ “Agerola” fior di latte mozzarella, 100% Italian pork sausage, Puglia-style sautéed turnip greens and E.V.O. oil	€ 15	ORTOLANA ¹⁻⁷ ✓ “Agerola” fior di latte mozzarella, peppers, eggplant, roasted tomatoes, zucchini, fresh basil, E.V.O. oil	€ 18
CARBONARA ¹⁻³⁻⁷ “Agerola” fior di latte mozzarella, Norcia crispy Guanciale, carbonara cream and black pepper	€ 15	LIDO ¹⁻⁷⁻¹⁵ “Agerola” fior di latte mozzarella, Parma ham D.O.P., guacamole, cherry tomatoes, Stracciatella Pugliese I.G.P. and E.V.O. oil	€ 20
LA MELANZANA ¹⁻⁵⁻⁷⁻¹⁵ ✓ “Agerola” fior di latte mozzarella, San Marzano D.O.P. tomato, fried eggplant, Parmigiano, fresh basil	€ 14	LA CROCCHE' ¹⁻³⁻⁵⁻⁷⁻¹⁵ “Agerola” smoked provola, Marco d'Oggiono ham, potato croquettes, fresh basil and E.V.O. oil	€ 16
MAS-CALZONE RIPIENO ¹⁻⁵⁻⁷ San Marzano D.O.P. tomato, “Agerola” fior di latte mozzarella, Marco d'Oggiono ham, artichokes in oil	€ 16	RUCOLA E TARTUFO ¹⁻⁷ “Agerola” fior di Latte, Burrata Campana I.G.P., arugula and black truffle	€ 20
FOCACCIA BOLOGNESE ¹⁻⁷⁻⁸ Bologna I.G.P., Stracciatella Pugliese I.G.P., salted pistachio and E.V.O. oil	€ 13	FOCACCIA CLASSICA ¹ ✨ ✓ Rosemary, oregano and E.V.O. oil	€ 8



Baby Lido menù
Baby Pizza / Baby Burger with french fries / Baby lasagna
Gelato, soft drink and cover charge
€ 20

Cover charge € 4

BURGER

MADE WITH HOMEMADE BUN AND BEEF BURGER

IL CLASSICONE ¹⁻³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹²⁻¹⁵ Beef burger, Latteria cheese, lettuce, confit tomato, burger sauce. Served with french fries	€ 20	CARUSI BURGER ¹⁻³⁻⁵⁻⁷⁻¹⁵ Breaded chicken breast, Stracciatella Pugliese I.G.P., confit tomato, lettuce. Served with french fries	€ 20
		IL BACONINO ¹⁻³⁻⁵⁻⁷⁻¹⁵ Beef burger, larded tomino with smoked bacon, bacon sauce. Served with french fries	€ 22

FUOCO

ITALIAN GRILLED MEATS

LE COSTINE ¹⁻⁵⁻⁶⁻¹⁵ Pork ribs rack glazed and marinated with rosemary, cooked at low temperature and roasted vegetables	€ 18	LA BISTECCA ¹⁻⁵⁻⁶⁻⁷⁻⁹⁻¹²⁻¹⁵ Beef sirloin with Sichuan pepper and citrus sauce with roasted vegetables	€ 28
IL GALLETO ⁵⁻¹⁵ Roasted 'Valle Spluga' cockerel with aromatic herbs and roasted vegetables	€ 20		

Sides

Classic french fries ⁵⁻¹⁵  	€ 8	Mixed salad  	€ 10
Lime and pink pepper french fries ⁵⁻¹⁵  	€ 9	Roasted vegetables ⁵  	€ 9
Potato croquettes ¹⁻³⁻⁵⁻⁷⁻¹⁵ 	€ 8		

DESSERT

DAILY PREPARED BY OUR PASTRY CHEF

CROSTATÀ LINZER ¹⁻³⁻⁷⁻⁸⁻¹²⁻¹⁵ Crumbly hazelnut shortcrust pastry scented with cinnamon, filled with mixed berry jam	€ 9	TIRAMISÙ ³⁻⁶⁻⁸⁻¹²⁻¹⁵  Mascarpone cream, cocoa, savoiardi and coffee	€ 9
AFFOGATO AL CAFFÈ   Vanilla ice cream and espresso coffee	€ 9	TORTA ALLE MELE ¹⁻³⁻⁷⁻⁸⁻¹⁵  Apple pie served with vanilla ice cream	€ 9
SORBETTO   Lemon or Strawberry	€ 7	COPPA GELATO ARTIGIANALE  3 flavors of your choice	€ 9
		COPPA LIDO  Gelato with seasonal fruits	€ 10

Cover charge € 4

Our philosophy

Few ingredients create perfect recipes.

lakeside beach

+

good food

+

good drink

=

IL LIDO DI MOLTRASIO

PIZZA&FUOCO

