



ANTIPASTI

Polipo Grilled Octopus with Warm Potatoes, Pickled Onion, Capers and Gaeta Olives 12

Cozze Steamed Spicy Mussels with Tomato, Basil and White Wine 12

Fegatini di Pollo
Crispy Chicken Livers* with Polenta Gratin and Fried Onions 9.5

Polenta con Funghi Polenta with Wild Mushrooms, Porcini, Shaved Pecorino, Truffle Oil 9.5

Frico Montasio Cheese Crisp with Potato, Leek, and Choice of Filling Sausage and Apple or Crab and Scallion 11.5

Zuppa Del Giorno 7.5

Fritto Misto
Fried Calamari, Shrimps, Seasonal Vegetables with Marinara 10.5

Antipasti Freddo (For 2 or More)
House Made Porchetta, Prosciutto San Danielle, House Made Mozzarella, Crostini 8 per Person

Gamberi Grilled Shrimp, Salsa Verde, Roasted Spaghetti Squash, Lemon Oil 11.5

INSALATE

Insalata Cesare Lidia's Signature Caesar Salad with Shaved Grana Padano and Focaccia Croutons 8

Insalata di Rucola Arugula Salad with Bartlett Pear, Walnuts and Gorgonzola Dolce 9.5

Insalata Mista House Selected Mixed Greens with Marinated Artichokes, Roasted Tomato, Red Onion 8.5

PASTA

Lasagna Bolognese Spinach Pasta Sheets Layered with Bolognese Sauce and Grana Padano 16

Cannelloni Baked Pasta with Ricotta and Spinach Filling, Topped with Mushroom Ragu 16

Gnocchi Housemade Potato Dumplings with Braised Duck Ragu 18

Spaghetti alla Trapanese Imported Spaghetti with Almond Pesto, Fried Calamari and Shrimps 23.5

Ravioli di Cinghiale Ravioli filled with Braised Wild Boar in Rosemary Infused Sauce 18

Pollo alla Cacciatore con Funghi Heritage Farms Chicken Braised with Pancetta, San Marzano Tomatoes, and Porcini Mushrooms, with Yukon Gold and Parsnip Smashed Potatoes 20

Stinco d'Agnello Brasato Lamb Shank Braised in Venetian Spices Sweet Potato Hash, Oven Roasted Vegetables 27.5

Sarme Cabbage Rolls filled with Beef, Veal, Pork and Herbs, braised in Sauerkraut and Tomato 18

- DOLCI -

Mousse di Zucca
7.5

LIDIA'S PASTA TASTING TRIO

Our signature dish. Unlimited Daily Pasta selection served tableside - 18
with Caesar Salad and choice of Dessert - 29.5

SECONDI

Pollo al Limone Scallopine of Chicken Breast with Roasted Lemon, Capers and Olive 19

Zuppa di Pesce Traditional Seafood Soup with Shrimps, Scallops, Littlenecks, Calamari, Fish Fillets and Octopus 25

Osso Buco di Maiale Braised Heritage Breed Pork Shank with Barley Risotto 26

Salmone Grilled Salmon Fillet* with Yukon Gold Potato, String Beans, Mustard Sauce 21

Bistecca 20-ounce Bone-in Ribeye Steak with Rosemary Sea Salt Rub, Fried Potatoes, Broccoli Rabe and Herb Roasted Tomatoes 38

Pesce del Giorno
Today's Fresh Fish -Market Price

CONTORNI

5 each

Garlic Mashed Potatoes

Broccoli Rabe

Yukon Gold Potatoes & String Beans

Sauteed Spinach, Lemon & Garlic

Barley Risotto

Twice-Fried Potatoes with Garlic & Parsley

Chef's Vegetarian Selection of Contorni 15

Items marked (*) contain raw or undercooked meats, seafood or eggs and may increase your risk of food-borne illness