



Restaurant Week 2019

Lunch | \$15

Primi:

Lidia's Caesar Salad

Zuppa del Giorno

Wild Mushroom Arancini with Gorgonzola Fonduta

Secondi:

Lidia's Signature Pasta Tasting Trio

Baccala Hash with Poached Egg, Radicchio and Potato Cream

Polpettone Marchigiano: Beef and Ricotta Meatloaf with Mozzarella and Tomato, Tangy Braised Turnips

Butternut Squash Ravioli with Sage Brown Butter, Zucchini and Almonds

Tagliata of Rare Porcini-Rubbed Beef Filet, Arugula and Crimini Salad, Shaved Grana

Dolce:

Cranberry Semifreddo with Dark Chocolate Shell,
Chocolate-Orange Cookie Crumble, Blood Orange Sauce

Wine Pairing:

Ask your server about today's wine selections

Half Glass \$3.5 Full Glass \$7

Three Course Half-Glass Pairing \$10.50

Three Course Full-Glass Pairing \$21