



DINNER MENU

PRIMI

ARANCINI | 12

Fried Rice Balls Filled with Peas, Pancetta and Mozzarella, Marinara

FRICO | 13

Montasio Cheese Crisp, Potatoes, Leeks, Mushroom and Rosemary(GF)

FRITTO MISTO | 14

Fried Calamari, Shrimps, Seasonal Vegetables, Marinara CAESAR | 10

Lidia's Signature Caesar Salad with Shaved Grana Padano, Focaccia Croutons

INSALATA MISTA | 10

House Selected Mixed Greens, Marinated Artichokes, Roasted Tomato, Red Onion, Red Wine Vinaigrette (GF)

BARBABIETOLA | 12

Roasted Beet, Apple, Warm Goat Cheese-Hazelnut Medallions, Balsamico Riserva di Meloria (GF)

BRUSCHETTA | 13

Broccoli Rabe, Butternut Squash, Burrata, Toasted Almonds, Grilled Bread

GAMBERI | 14

Shrimp in Garlic- Lemon Cream, Roasted Spaghetti Squash, Pine Nuts (GF)

PASTA

LIDIA'S PASTA TASTING TRIO

Unlimited Sampling of Chef's Daily Pasta Tasting Menu A La Carte | 24

Three Course Menu with Caesar Salad, Unlimited Chefs's Daily Pasta and Choice of Dessert | 36

LASAGNA | 21

Fresh Pasta Layered with Bolognese Ragu and Besciamella

MANICOTTI | 19

Baked Pasta, Ricotta, Herb and Spinach Filling, Tomato Sauce

GNOCCHI | 21

Housemade Potato Dumplings with Braised Duck Ragu

CARBONARA | 19

Spaghetti, Pancetta, Egg, Black Pepper, Grana Padano

RISOTTO | 23

Wild Mushroom and Bacon Risotto, Truffle Butter

ZUCCA | 23

Butternut Squash Filled Ravioli, Sage Brown Butter, Zucchini and Almonds

SECONDI

MELANZANE | 19

Eggplant Parmigiana Layered with Tomato, Mozzarella and Fresh Basil

SALMONE | 25

Grilled Salmone Fillet*, Rocky Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

POLLO AL LIMONE | 24

Scallopine of Chicken Breast, Roasted Lemon, Capers, Cerignola Olives, Velvety Spinach

COSTOLETTE | 20

Herb Marinated Heritage Pork Porterhouse Chop, Sweet Potato and Braised Greens, Cranberry-Quince Mostarda (GF)

BRASATO | 26

Boneless Beef Short Rib Braised in Red Wine with Garlic Mashed Potatoes (GF)

ANATRA | 26

Seared Duck Breast, Brussels Sprouts and Pancetta, Soft Polenta, Brandied Cherries

OSSO BUCCO | 25

Slow-Braised Heritage Pork Shank, Autumn Vegetable Barley Risotto

BISTECCA | 69

Grilled Bone-In Ribeye Steak, Garlic-Fried Potatoes, Broccoli Rabe, Roasted Tomato (GF)

CONTORNI

Autumn Vegetable Barley Risotto

Velvety Spinach

Garlic Mashed Potatoes (GF)

Broccoli Rabe (GF)

String Beans (GF)

Sweet Potato Mash with Braised Greens

Pork and Beef Meaballs in Tomato Sauce

\$9 EACH

GF denotes Gluten Free Item or one that can be made Gluten Free upon request. Please inform your server of any food allergies.