



LIDO LENNO
RESTAURANT - BEACHBAR & LAKE

Appetizer

<i>Asparagus with Caper Emulsion and Summer Truffle</i>	<i>Euro 16</i>
<i>Red Shrimp Carpaccio from Mazzara with Citruses</i>	<i>Euro 20</i>
<i>Scottish Salmon Loch Fyne, Franciacorta sauce</i>	<i>Euro 18</i>
<i>Piedmontese Beef Tartare</i>	<i>Euro 16</i>

First Course

<i>Plin of Erbette with Tomato Fondue and Parmigiano Reggiano</i>	<i>Euro 18</i>
<i>Risotto with Green Asparagus</i>	<i>Euro 16</i>
<i>Spaghettoni Cavalieri at Datterini, Tuna Belly and Ginger</i>	<i>Euro 18</i>
<i>Tagliolini with Basil Pesto and Scampetti</i>	<i>Euro 18</i>

Second Course

<i>Half-fried Artichoke with Mint and Liquorice Sauce</i>	<i>Euro 28</i>
<i>Beef, Jackdaws, Cruschi Peppers and Green Tomatoes</i>	<i>Euro 30</i>
<i>Amberjack with Steamed Herbs, Potatoes in Oil and broth of clams</i>	<i>Euro 28</i>
<i>Tenderness of Veal, Smoked Bread, Turmeric and Parsley</i>	<i>Euro 26</i>

Dessert

<i>Soft Chocolate and Piedmontese Hazelnuts</i>	<i>Euro 11</i>
<i>Traditional Eggnog</i>	<i>Euro 9</i>
<i>Bronte Pistachio Ice Cream</i>	<i>Euro 9</i>
<i>Meringue and Gianduia, Balsamic Vinegar, Basil</i>	<i>Euro 10</i>

Coperto e Servizio euro 3

Bistro

<i>CAPRESE SALAD</i>	<i>Euro 14</i>
<i>(Buffalo Mozzarella Caseificio Barlotti, Cuore di Bue Tomato)</i>	
<i>CESAR SALAD</i>	<i>Euro 16</i>
<i>(Sugar Pan Salad, Chicken, Grana Padano Reserve, Mayonnaise Sauce)</i>	
<i>COLD CUTS BOARD</i>	<i>Euro 18</i>
<i>(Salame Gentile, Parma Ham, Coppa Piacentina)</i>	
<i>CHEESE PLATTER</i>	<i>Euro 16</i>
<i>(Three Milk Robiola, Raw Milk Goat Cheese, Natural Gorgonzola)</i>	
<i>ICE CREAM</i>	<i>Euro 6</i>
<i>SHAKES</i>	<i>Euro 8</i>
<i>ANANAS FLAMBÈ</i>	<i>Euro 9</i>
<i>LEMON STRAWBERRIES</i>	<i>Euro 7</i>