



## ANTIPASTI

### ANTIPASTO DELLA CASA | 18

CHEF'S SELECTION OF ITALIAN MEATS, CHEESES AND VEGETABLES

### BOCCONCINI DI MOZZARELLA | 9

BREADED, DEEP-FRIED WITH OUR HOUSE-MADE MARINARA

### MUSSELS AND MERGEZ SAUSAGE | 15

1 POUND PEI MUSSELS SAUTÉED WITH MERGEZ SAUSAGE, GARLIC, ARUGULA WITH WHITE WINE OR MARINARA

### MUSSELS MARINARA | 15

PEI MUSSELS SAUTÉED WITH GARLIC, SHALLOTS AND HOUSE MADE MARINARA

### STUFFED MUSHROOMS | 11

ITALIAN SAUSAGE, MASCARPONE, PARMESAN TOPPED WITH MOZZARELLA SERVED OVER MARINARA

### POLPETTE | 13

PORK AND VEAL MEATBALLS, SLOW COOKED IN MARINARA

### FRIED CALAMARI | 9

BABY SQUID FLOUR DUSTED, FRIED. SERVED WITH MARINARA

### PARMESAN FRIED SHRIMP | 13

WITH BASIL AIOLI AND MARINARA

## INSALATA e ZUPPA

### LIDI HOUSE SALAD | 8

BIBB LETTUCE, HEIRLOOM TOMATOES, CRISPY PANCETTA WITH PARMESAN-PEPPERCORN DRESSING

### CAPRESE SALAD | 8

SLICED MOZZARELLA, VINE RIPE TOMATOES AND BASIL DRIZZLED WITH OLIVE OIL

### LIDI CAESAR SALAD | 7

HEARTS OF ROMAINE, CROUTONS AND HOUSE MADE DRESSING

### ZUPPA | 7

CHEF'S DAILY SOUP SELECTION

## PANINI

### PARMIGIANA | 9

CHOICE OF BREADED EGGPLANT OR CHICKEN TOPPED WITH MARINARA AND MOZZARELLA SERVED ON A WARM SUB ROLL

### MEATBALL | 9

TOPPED WITH MARINARA AND MOZZARELLA SERVED ON A WARM SUB ROLL

### GRILLED ITALIAN SAUSAGE | 9

TOPPED WITH MARINARA AND MOZZARELLA SERVED ON A WARM SUB ROLL

\*\* SANDWICHES SERVED WITH CHIPS

## CONTORNI

### FINGERLING POTATOES | 6

### SAUTEED RAPINI | 8

### SAUTÉED SPINACH | 8

### GRILLED SAUSAGE | 5

### HARICOTS VERTS | 8

### SAUTÉED MUSHROOMS | 8

### MEATBALL | 5

## OUR SPECIALTIES

### GRILLED BISTRO TENDER\* | 20

CHOICE BEEF SHOULDER TENDERLOIN, PECORINO GRATIN, RAPINI, AND CHIANTI DEMI GLACE

### VEAL FLANK STEAK\* | 24

100 % MILK-FED, HERB MARINATED FLANK STEAK, TUSCAN POTATOES, HARICOTS VERTS, AND NATURAL JUS

### BUFFALO SHORT RIB | 28

ALL NATURAL CAROLINA BISON SHORT RIB, BRAISED IN PORT WINE, TUSCAN POTATOES, RAPINI, AND GREMOLATA

### CHICKEN INVOLTINO | 22

8 OZ FREE RANGE CHICKEN BREAST, STUFFED WITH PROSCIUTTO AND FONTINA CHEESE. WITH BUTTERNUT SQUASH PUREE, AND HERICOTS VERTS

### PESCE DEL GIORNO | MP

CHEF'S DAILY FISH SELECTION

### WILD MUSHROOM GNOCCHI | 20

CREMINI, OYSTER AND BEECH MUSHROOMS TOSSED WITH POTATO RICOTTA GNOCCHI FINISHED WITH TRUFFLE OIL

## PASTA

### SPAGHETTI AND MEATBALLS OR SAUSAGE | 17

WITH MARINARA AND OUR HANDMADE MEATBALLS OR ITALIAN SAUSAGE

### BAKED RIGATONI BOLOGNESE | 17

RIGATONI TOSSED WITH VEAL, PORK AND BEEF BOLOGNESE, TOPPED WITH MOZZARELLA AND BAKED IN A CAST IRON SKILLET

### FETTUCCINE WITH PANCETTA AND PEAS | 17

FETTUCCINE, PANCETTA AND SWEET PEAS TOSSED IN ALFREDO SAUCE

### LASAGNA | 20

PASTA LAYERED WITH MARINARA, ITALIAN SAUSAGE, MEATBALLS, RICOTTA, PARMESAN AND MOZZARELLA, BAKED IN A CAST IRON SKILLET

### RAVIOLI | 15

HANDMADE RAVIOLI STUFFED WITH A BLEND OF FOUR CHEESES AND TOPPED WITH MARINARA

### SMOKED CHICKEN RAVIOLI | 17

FRESH SPINACH, WALNUT CREAM SAUCE

### SHRIMP SCAMPI | 19

SHRIMP SAUTÉED IN LEMON, BUTTER, GARLIC, CHILI FLAKES AND WHITE WINE OVER SPAGHETTI

### PENNE ALLA VODKA | 15

TOMATO CREAM SAUCE WITH A TOUCH OF VODKA

## TRADITIONAL DISHES

### PARMIGIANA, EGGPLANT | 17 CHICKEN | 20 VEAL | 24

BREADED, WITH MARINARA AND MOZZARELLA OVER SPAGHETTI

### PICATTA, CHICKEN | 20 VEAL | 24

SCALOPPINE, SAUTÉED WITH LEMON, BUTTER, CAPERS, WHITE WINE AND PARSLEY OVER LINGUINE

### MARSALA, CHICKEN | 20 VEAL | 24

SCALOPPINE, SAUTÉED WITH MUSHROOMS, MARSALA WINE AND BUTTER OVER LINGUINE

Menus provided by



Candles provided by



~ Before placing your order, please inform your server if anyone in your party has a food allergy.

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.