



TAKE OUT / DELIVERY

LUNCH MONDAY - FRIDAY 11:30 - 2:00

DINNER MONDAY - SUNDAY 5:00 - 9:00



**AUTHENTIC FAMILY-STYLE
ITALIAN CUISINE**

901 ISLAND PARK DRIVE
DANIEL ISLAND, SC 29492

843-471-1598

DINNER MENU

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

~ 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.

LUNCH OFFERINGS

SOUP AND SALAD

SOUP OF THE DAY | 7

LIDI HOUSE SALAD | 8

BIBB LETTUCE, PANCETTA CRISP, HEIRLOOM TOMATOES AND PARMESAN PEPPERCORN DRESSING

LIDI CAESAR | 7

HEARTS OF ROMAINE, PARMESAN, CROUTONS AND HOUSE-MADE DRESSING

ADD GRILLED CHICKEN | 4, OR SHRIMP | 6

CAPRESE SALAD | 8

FRESH MOZZARELLA, SLICED TOMATOES AND FRESH BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

ANTIPASTO SALAD | 12

ARUGULA DRESSED WITH EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR, TOPPED WITH AN ASSORTMENT OF ITALIAN MEATS AND CHEESES

MEDITERRANEAN CHICKEN SALAD | 9

ASSORTED BELL PEPPERS, RED ONION, KALAMATA OLIVES, FETA AND RED WINE VINAIGRETTE SERVED OVER ARUGULA

SANDWICH

PARMIGIANA STYLE SUB | 9

CHOICE OF FRIED EGGPLANT, GRILLED SAUSAGE, MEATBALL OR BREADED CHICKEN TOPPED WITH MARINARA AND MOZZARELLA

GRILLED CHICKEN | 10

PROSCIUTTO, MOZZARELLA, ARUGULA AND BASIL AIOLI SERVED ON A WARM SUB ROLL

HAM AND CHEESE | 10

GRILLED FONTINA AND ROSEMARY HAM ON GRILLED TUSCAN BREAD

CAPRESE SANDWICH | 9

FRESH MOZZARELLA, TOMATO, BASIL, AND OLIVE OIL SERVED ON A WARM SUB ROLL

*** FULL SANDWICHES SERVED WITH CHOICE OF CUCUMBER SALAD OR CHIPS

LUNCH COMBINATIONS

SOUP AND SALAD HALF SANDWICH AND SALAD FRITTATA AND SALAD | 10

CHOOSE FROM MEATBALL, GRILLED CHICKEN, SAUSAGE OR CAPRESE SANDWICH

CHOOSE EITHER HOUSE OR CAESAR SALAD

SUBSTITUTE SOUP | 1

PASTA

SPAGHETTI AND MEATBALL OR SAUSAGE | 8

SPAGHETTI WITH MARINARA SAUCE AND A MEATBALL OR SWEET SAUSAGE

FETTUCCINE ALFREDO | 8

ADD GRILLED CHICKEN | 4, OR SHRIMP | 5

PARMIGIANA SERVED WITH SPAGHETTI

CHICKEN | 10, OR EGGPLANT | 8

RAVIOLI | 8

FOUR CHEESE RAVIOLI TOPPED WITH MARINARA SAUCE

ADD MEATBALL | 5, OR SAUSAGE | 5

CHICKEN AND RAPINI PENNE | 10

TOSSED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, SHALLOT AND WHITE WINE

SPAGHETTI BOLOGNESE | 9

SPAGHETTI TOPPED WITH VEAL, PORK, AND BEEF BOLOGNESE

SHRIMP SCAMPI | 10

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

LIDI Pizza

SPECIALTY PIES

	10 INCH	12 INCH
LIDI SIGNATURE PEPPERONI, SAUSAGE, MUSHROOM, ONION ,PEPPERS	\$12	\$14
SHRIMP AND ARTICHOKE GARLIC AND OLIVE OIL BASE, TOMATO, SPINACH	\$13	\$15
GREEK SLICED TOMATO, FETA, KALAMATA OLIVES, SPINACH	\$11	\$13
MARGHERITA SLICED TOMATO, FRESH MOZZARELLA, BASIL	\$12	\$14
WHITE GARLIC AND OLIVE OIL BASE, RICOTTA, PROVOLONE, FETA, SPINACH, ITALIAN SEASONING	\$10	\$12

BUILD YOUR OWN

10 INCH CHEESE \$8

12 INCH CHEESE \$10

ADD TOPPINGS

	10 INCH	12 INCH
Pepperoni	\$1.50	\$2.00
Italian Sausage		
Sliced meatball		
Rosemary Ham		
Grilled Chicken		
Anchovies		
Fresh Sliced Mozzarella		
Ricotta		
Feta		
Spinach	75¢	\$1.00
Mushroom		
Sliced Tomato		
Garlic		
Kalamata Olives		
Artichoke Hearts		
Onion		
Green Pepper		

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