

Menu

dinner

COSTA'S TAPAS

*Small plates to share amidst the sea salt,
Sicilian citrus fruits, and the sunset over the sea stacks.*



RED TUNA TARTARE • €13

MARINATED RED TUNA**, LEMON GEL, TOASTED ALMONDS, AND EVO OIL

Allergens: 4, 8

RED SHRIMP TARTARE • €14

MARINATED RED SHRIMP*, FRESH STRACCIATELLA CHEESE, BASIL, AND LIME

Allergens: 2, 7

OYSTER • €4^{CAD}

Allergens: 14

TUNA TATAKI • €18

SEARED TUNA** TATAKI, SERVED ON A CHILLED COCONUT AND CUCUMBER GAZPACHO, LIME, AND A BLACK OLIVE AND CAPER CRUMBLE

Allergens: 1, 4

WHIPPED ANCHOVIES • €12

GRIDDLED TOASTED BREAD, MARINATED ANCHOVIES**, WHIPPED CITRUS BUTTER, AND SWEET AND SOUR TROPEA RED ONION

Allergens: 1, 4, 7, 12

SALMON FOR BREAKFAST • €12

GRIDDLED TOASTED BREAD, CITRUS-MARINATED SALMON** CARPACCIO, SALTED YOGURT CRUMBLE, AND LIGHTLY CHARRED CUCUMBER

Allergens: 1, 4, 7

THE LIDO'S CEVICHES

THE TYPICAL SOUTH AMERICAN SEAFOOD DISH COLD-MARINATED IN AN EXPLOSION OF CITRUS ACIDITY, REINTERPRETED WITH THE CATCH OF OUR SEA

BLUEFIN TUNA AND AVOCADO CEVICHE • €18

BLUEFIN TUNA** CUBES MARINATED IN LIME AND SICILIAN ORANGE JUICE, ACCOMPANIED BY CREAMY AVOCADO, CRUNCHY CUCUMBERS, FINELY SLICED RED ONION, AND A TOUCH OF FRESH CILANTRO

Allergens: 4

SHRIMP AND CITRUS CEVICHE • €12

RAW-MARINATED SHRIMP* TAILS IN PURE LEMON JUICE WITH DATTERINI TOMATOES, FRESH JALAPEÑO SLICES, MINT LEAVES, AND A DRIZZLE OF MT. ETNA EVO OIL

Allergens: 2

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mare

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SEAFOOD YAKITORI

2-PIECE PORTION

Small skewers inspired by the japanese yakitori technique, reinterpreted with a mediterranean twist

15€

SHRIMP

GRIDDLED SEARED SHRIMP*, CITRUS BUTTER GLAZE, TOASTED PANKO
WITH MEDITERRANEAN HERBS

Allergens: 1, 2, 7

OCTOPUS

LOW-TEMPERATURE COOKED OCTOPUS*, CRISPED ON THE GRIDDLE,
CARAMELIZED PINEAPPLE, SOY REDUCTION, AND FRESH LIME

Allergens: 6, 14

AMBERJACK

SEARED AMBERJACK**, LIGHTLY SMOKED GRIDDLED ZUCCHINI,
SALTED YOGURT AND LEMON CREAM

Allergens: 4, 7

SALMON

LIGHT MISO-GLAZED SALMON** SEARED ON THE GRIDDLE,
LIGHTLY CHARRED CUCUMBER, TOASTED SESAME SEEDS, AND CHIVES

Allergens: 4, 6, 11

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Sharing Tacos

20€

SALMON TARTARE**
SOY MARINADE
Allergens: 4, 6

SEARED TUNA**
WITH SESAME SEEDS
Allergens: 4

MARINATED GRILLED SHRIMP*
WITH CORIANDER AND VIENGRETTE
Allergens: 2

CORN TACOS SERVED TO ORDER, WITH FRESH GUACAMOLE, PICO DE GALLO, AND LIME.

A CONVIVIAL DISH DESIGNED FOR THE CENTER OF THE TABLE



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YELLOW-FLESH POTATOES • € 6

DOUBLE-COOKED

IBERIAN PLATTER • € 15

PATANEGRA SELECTION, JAMÓN DE BELLOTA | 120 GRAMS

Allergens: 12

SICILIAN COLD CUTS AND CHEESE BOARD • € 20^{X2 PAX}

A SELECTION OF TRADITIONAL COLD CUTS AND LOCAL
CHEESES REPRESENTING EXCELLENCE FROM THE SICILIAN
TERRITORY, ACCOMPANIED BY JAMS AND LOCAL SPECIALTIES

Allergens: 7, 12

the MEAT

TARTARE • € 15

KNIFE-CUT BEEF, WHITE MISO EMULSION, LIGHT GOAT
CHEESE CREAM, AND FERMENTED LEMON

Allergens: 6, 7

CARPACCIO DI MANZO • € 16

VERY THINLY SLICED BEEF, CHIVE SOUR CREAM,
RED DATTERINI TOMATO REDUCTION,
AND CRUNCHY ALMONDS

Allergens: 7, 8

HAMBURGER • € 16

BEEF BURGER, LIGHTLY CHARRED GRIDDLED ONION,
PIACENTINO ENNESE CHEESE, GRIDDLED BACON FROM
PALAZZOLO ACREIDE, AND BLACK LEMON MAYONNAISE

served with baked potatoes

Allergens: 1, 7, 3, 10

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LIST OF 14 FOOD ALLERGENS

1. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives.

2. CRUSTACEANS AND DERIVATIVES

Marine and freshwater: shrimp, prawns, crabs, etc.

3. EGGS

Eggs and products that contain them: mayonnaise, emulsifiers, egg pasta.

4. FISH AND DERIVATIVES

Food products containing fish, even in small percentages.

5. PEANUTS AND DERIVATIVES

Creams and condiments that may contain them, even in small amounts.

6. SOY AND DERIVATIVES

Derived products: soy milk, tofu, soy noodles, and similar items.

7. MILK AND DERIVATIVES

Any product that contains milk: yogurt, cookies, cakes, ice cream, and various creams.

8. NUTS AND DERIVATIVES

Almonds, hazelnuts, walnuts, cashews, pecans, and pistachios.

9. CELERY AND DERIVATIVES

Both in pieces and within preparations for soups, sauces, and vegetable concentrates.

10. MUSTARD AND DERIVATIVES

In sauces and condiments, especially in mustard.

11. SESAME SEEDS AND DERIVATIVES

Whole seeds used for bread, flours that contain them in minimal percentages.

12. SULPHUR DIOXIDE AND SULPHITES

In concentrations exceeding 10mg/kg or 10mg/l expressed as SO₂, used as preservatives. It can be found in canned seafood, pickled foods, oil-preserved items, brines, jams, vinegar, mushrooms, non-alcoholic beverages, and fruit juices.

13. LUPIN BEANS AND DERIVATIVES

Present in vegan foods in the form of: roasts, sausages, flours, and similar products.

14. MOLLUSKS AND DERIVATIVES

Canestrello, razor clam, scallop, mussel, oyster, limpet, clam, tellina, etc.

**Fish intended to be consumed raw or practically raw has been subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3

*Frozen products