

LUNCH MENU

SANDWICH SIGNATURE

LEVANTE • €10

CRISPY SCHIACCIATA BREAD WITH AGED CURED HAM (PROSCIUTTO CRUDO), FIOR DI LATTE MOZZARELLA, SLICED DATTERINO TOMATOES, BASIL PESTO, AND CRUNCHY ALMONDS
Allergens: 1, 7, 8

GRECALE • €12

CRISPY SCHIACCIATA BREAD WITH HIGH-QUALITY COOKED HAM, FRESH STRACCIATELLA CHEESE, TOMATO, ARUGULA, AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL
Allergens: 1, 14

SCIROCCO • €11

CRISPY SCHIACCIATA BREAD WITH ARTISANAL BLUEFIN TUNA** FILLETS, CARAMELIZED RED ONION, CAPERS, GRILLED ZUCCHINI, AND WILD OREGANO
Allergens: 1, 4

LIBECCIO • €11

BAGEL STUFFED WITH SMOKED SALMON, CREAM CHEESE, LETTUCE, AND MARINATED RED ONION
Allergens: 1, 4, 7, 11

LOBSTER ROLL • €16

TOASTED Brioche bread stuffed with lobster*, coleslaw, chives, and lemon mayonnaise
Allergens: 1, 2, 3, 7, 10

FRESH, DELICATE, AND PERFECT FOR THE BEACH 

BREZZA • €7,5 VEGETARIAN

SEMOLINA ROSETTA ROLL STUFFED WITH FRIED EGGPLANTS, FRESH TOMATO, SHAVED CATANESE RICOTTA SALATA CHEESE, AND LEMON ROBIOLA CHEESE
Allergens: 1, 7

CLUB SANDWICH • €14

GRILLED SANDWICH BREAD WITH SEARED FREE-RANGE CHICKEN BREAST, CRISPY TESA BACON, VINE TOMATO, ICEBERG LETTUCE, AND MAYONNAISE
Allergens: 1, 3

AVOCADO TOAST SICULO • €13

TOASTED CEREAL BREAD, AVOCADO, DATTERINO TOMATO, EGG, AND CACIOCAVALLO CHEESE
Allergens: 1, 3, 7



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LUNCH MENU

POKE

POKE ETNA • €15

SUSHI RICE, MARINATED SALMON**, AVOCADO,
MANGO, CUCUMBER, EDAMAME, AND TOASTED
SESAME SEEDS

Allergens: 4, 6, 11

POKE TONNO ROSSO • €16

SUSHI RICE, MARINATED BLUEFIN TUNA**,
AVOCADO, CRISPY ONION, CUCUMBER, WAKAME,
SOY SAUCE, AND SPICY MAYO

Allergens: 1, 3, 4, 6



BOWLS

BOWL MEDITERRANEA • €14

SPICED COUSCOUS, CITRUS CHICKEN,
GRILLED ZUCCHINI, TOASTED ALMONDS,
AND YOGURT SAUCE

Allergens: 1, 7, 8

BOWL SICILIA VEG • €13
VEGETARIAN

COUSCOUS, ROASTED EGGPLANTS,
CONFIT TOMATO, CAPERS, HUMMUS,
GRILLED ZUCCHINI, AND MINT

Allergens: 1

SALAD

CAESAR SALAD • €15

CRISPY ROMAINE LETTUCE, GRILLED CHICKEN BREAST, CRISPY TESA BACON, TOASTED HOMEMADE CROUTONS,
CHERRY TOMATOES, SHAVED CACIOCAVALLO CHEESE, AND MAYONNAISE

Allergens: 1, 3, 7

LA POMODORO & BURRATA • €13

SELECTION OF LOCAL MIXED TOMATOES, BURRATA HEART, FRESH BASIL,
EXTRA VIRGIN OLIVE OIL, AND CRISPY HOMEMADE CROUTONS

Allergens: 1, 7

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LUNCH MENU

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THE LIDO'S TACOS

2-PIECE PORTION

TACO OCTOPUS AL PASTOR • €10

GRILLED OCTOPUS* MARINATED IN MEXICAN ADOBO (SPICES AND CITRUS), GRILLED PINEAPPLE CUBES, WHITE ONION, CILANTRO, AND FRESH MINT

Allergens: 1, 14

TACO TUNA* AVOCADO • €12

BLUEFIN TUNA** TARTARE, LIME AVOCADO CREAM, FRESH JALAPEÑO, CRISPY ONION, AND TOASTED SESAME SEEDS

Allergens: 1, 4, 11

TACO BLANCO DE LA PLAYA • €10

GRILLED WHITE FISH** FILLET MARINATED IN CITRUS, AVOCADO CREAM, LIME-MARINATED RED ONIONS (XNIEPEC), AND FRESH MINT

Allergens: 1, 4



YAKITORI

2-PIECE PORTION

TYPICAL JAPANESE SKEWERS COOKED ON THE GRILL, GLAZED WITH ARTISANAL TERIYAKI SAUCE AND REINTERPRETED WITH BEACH INGREDIENTS

CHICKEN YAKITORI • €12

FREE-RANGE CHICKEN BREAST CHUNKS AND LOCAL GREEN ONIONS, GRILLED AND GLAZED WITH SOY AND HONEY

Allergens: 6

SHRIMP YAKITORI • €12

GRILLED SHRIMP* TAILS DEGLAZED WITH LEMON AND SERVED WITH A DUSTING OF TOASTED SESAME SEEDS

Allergens: 2, 11

SALMON YAKITORI • €12

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

Allergens: 1, 4, 6, 11

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

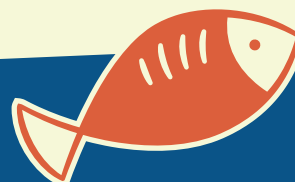
BLUEFIN TUNA** CUBES MARINATED IN LIME AND SICILIAN ORANGE JUICE, ACCOMPANIED BY CREAMY AVOCADO, CRUNCHY CUCUMBERS, FINELY SLICED RED ONION, AND A TOUCH OF FRESH CILANTRO

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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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