

APPETIZERS

ANGUS BEEF CARPACCIO 17.75

Certified Angus Beef Tenderloin, Roasted Artichokes, Arugula Leaves, Parmesan, Truffle Oil

ROMAN CHICKEN 16.75

Roasted Free Range Wadson Farm Chicken, Celery, Raisins and Pine Nuts Relish, Frisee Lettuce

MANGALITSA PORK HAM 19.75

Cantaloupe and Watermelon, Raspberry Vinaigrette, Arugula Leaves, Baby Sprouts, Lard Mousse

SEARED SCALLOPS 17.75

Bell Peppers and Almonds Spicy Pesto, Crunchy Asparagus and Scallions Salad, Speck Ham

WILD PRAWNS 16.75

Seared American Wild Prawns, Zucchini Escabeche, Mozzarella, Mint, Extra Virgin Olive Oil

SAFFRON MUSSELS 15.75

Rope Mussels, Saffron, Leeks, Carrots, Garlic, White Wine

CALAMARI CACIUCCO 15.75

Sautéed Rhode Island Calamari with Tomato, Garlic, Chili, Parsley and Basil, Crostini

GOAT CHEESE CROQUETTES 14.75 (V)

Breaded Goat Cheese Mousse, Truffle Celeriac Puree, Roasted Asparagus, Balsamic Reduction

TUNA TARTARE 16.75

Capers, Shallots, Chives, Lemon Juice, Extra Virgin Olive Oil

ROASTED OCTOPUS 16.75

Crispy Atlantic Octopus, Russet Potatoes, Sun Dried Tomatoes, Green Beans, Roasted Garlic Pesto

SOUPS AND SALADS

BERMUDA FISH CHOWDER 11.75

Traditional Tomato Based Local Fish Soup with Bermuda Black Rum and Sherry Pepper

SOUP OF THE DAY 11.75

Ask your waiter for the daily selection

SPINACH SALAD 12.75 (V)

Baby Spinach Leaves, Monterrey Jack Cheese, Toasted Pistachios, Bacon Bits, Croutons, Mustard Dressing and Balsamic Reduction

LIDO SALAD 13.75 (V)

South Shore Heirloom Carrots, Feta Cheese, Cumin, Lettuce Leaves, French Beans, Raspberry Vinegar and Extra Virgin Olive Oil

PASTA

SPAGHETTI 25.75

Garofalo Spaghetti, Marinated Lamb, Niman Ranch Pork Jowl, Collard Greens, Roasted Grape Tomatoes, Pecorino Cheese

RAVIOLI 26.75

Homemade and filled with Bermuda Fish Chowder Mousse, Prawns and Clams Ragout with Basil, Lemon and Bermuda Tomatoes

PACCHERI 25.75 (V)

Garofalo Paccheri, Broccoli Pesto, Bermuda Onions, Fresh Tomato, Cauliflower, Manchego Cheese

GNOCCCHI 25.75 (V)

Fresh Mozzarella, Basil Pesto, Tomato Sauce, Parmesan Cheese

MAIN COURSE

RIB EYE & CAP 36.75

Grilled Angus Rib Eye Fillet and Cap Spin Wheel, Potato Gratin, Sautéed Shitake and Oyster Mushrooms, Thyme Jus

MOROCCAN LAMB SHANK 34.75

Braised in Moroccan Spices, Fried Onions, Raisins, Almonds, Minted Cous Cous Salad, Roasted Cabbage, Zucchini and Pumpkin

FILET MIGNON 38.75

Pan roasted 8oz Angus Beef Tenderloin, Mediterranean Sauce, Crushed Potatoes, sautéed Spinach "Zimino"

VEAL CHOP 36.75

Pan Roasted, Chorizo and Citrus "Gremolada" Sauce, Idaho Mash Potatoes, sautéed Island Greens

GRILLED OSSABAW 31.75

Wadson Farm Heritage Pork Chop, Madeira Wine Sauce, Colcannon Fingerling Potatoes, Black Tuscan Cabbage

ARCTIC CHAR 31.75

Roasted Butternut Squash and Black Quinoa Mash, Charred Bermuda Spring Onion, Grain Mustard Dressing

SICILIAN STYLE TUNA 33.75

Seared Yellow Fin Tuna, Grilled Broccolini, Cannellini Beans Bermuda Tomatoes, Capers, Kalamata Olives, Pistachios and Mint Relish

BERMUDA ROCKFISH 36.75

West Indian Marinade, Black Rum and Lime Beurre Noir Crushed Potatoes, sautéed Broccoli and Heirloom Carrots

PRAWN AND SCALLOP SKEWER 35.75

Fingerling Potatoes Bouquet, Roasted Asparagus Pink Grapefruit, Basil and Soy Salsa

DOVER SOLE MEUNIÈRE 65.75

Simply pan fried with classic Lemon, Capers and Butter Meunière Sauce sautéed Island Greens, Idaho Mash Potatoes (deboned and plated at your table)

FRESH BERMUDA CATCH OF THE DAY 33.75

Ask your waiter for the daily selection of fresh fish from Bermuda waters

VEGETABLE COMPOSITION 25.75

Our selection of Seasonal Vegetables from Local Farms (V)

DESSERT

CHOCOLATE FLAN 13.75

58% Dark Chocolate Pudding, Rosemary Orange Confit, Langue de Chat, Vanilla Ice Cream

BRULÉE TASTING 13.75

Lime and Lemongrass, Bourbon Vanilla, Spiced Chestnut Chocolate

AMAZING CARROT CAKE 13.75

South Shore Carrots, Cream Cheese and Mascarpone, Pineapple and Carrot Chutney, Cinnamon Ice Cream

SUMMER PUDDING 13.75

Chocolate and Berry Compote, Cottage Cheese Mousse, Red Wine Reduction, Honey Tuille

SELECTION OF ICE CREAM AND SORBETS \$9.75

Vanilla, Chocolate, Strawberry, Rum and Raisins, Mango, Passion Fruit, Lemon, Mandarin

AMERICAN CHEESE BOARD \$16.75

Selection of the finest Artisanal Cheeses from United States, served with Grapes, Walnuts, Honey, Crackers and Raisin Bread