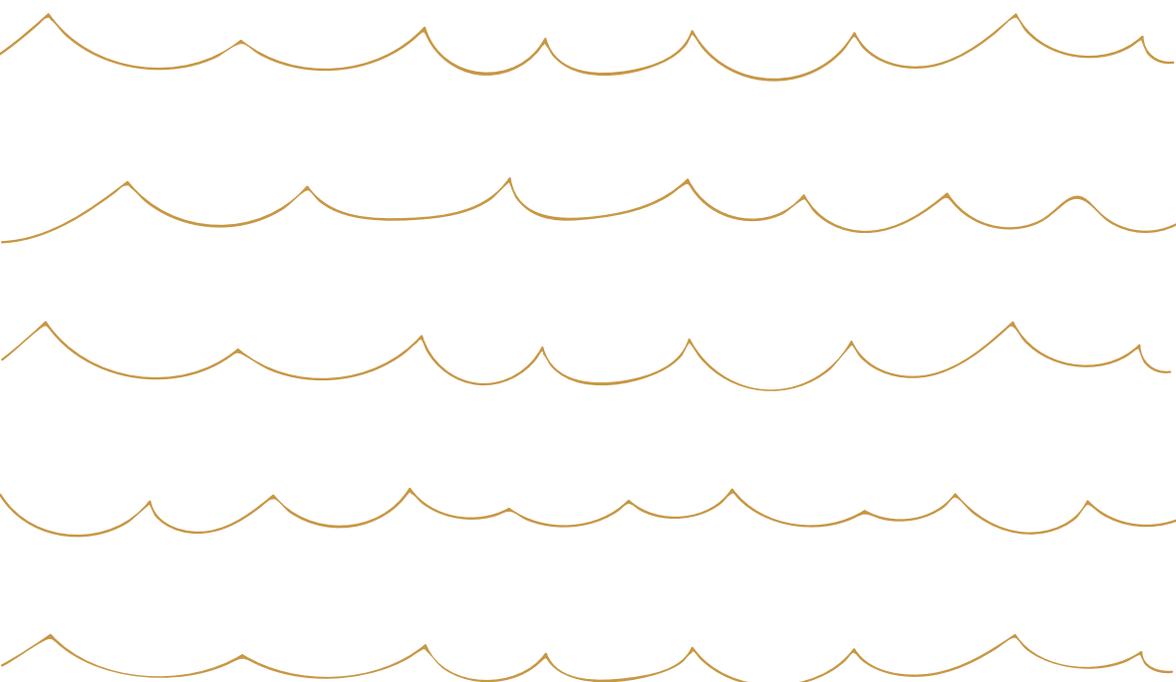




PETTOLECCHIA

IL LIDO



Menù

## Cuisine

*“La tradizione: quando l’autentico  
rinasce più forte di prima”*

**Chef Giuseppe Ferola**

*The Lido welcomes you in our restaurant.*

*Cuisine is entrusted to chef Giuseppe Ferola  
who, born in Sorrento and lover of Puglia, will  
conquer you with authentic flavors and  
ingredients of the highest quality, enhanced by  
simple and traditional cooking.*

*A cuisine linked to the territory that is enriched  
by multicultural flavors always maintaining  
the cultural identity of our region.*

## STARTERS

*The perfect way to start your meal with selected first quality ingredients.*

Venus and her pearls <i>Balik salmon tartare topped with fish eggs, served with black Venus rice and marinated zucchini in lemon juice (4)</i>	26,00 €
Deep in the sea <i>Steamed lobster with cherry tomatoes and onions with the essence of fresh basil and Jeres vinegar (2)</i>	36,00 €
Fettuccini calamari** in a pistachio and lime crumble (1,4,8)	20,00 €
Raw langoustines and prawns in ice (2,4)	15,00 € grams
Nudo e Crudo (2,4,14) <i>Oysters, clams, prawns, red shrimps, catch of the day carpaccio, tuna tartare, scallop and blue abalone</i>	40,00 €
Aubergine Parmigiana (1,3,7,8)	18,00 €
Stuffed zucchini flowers filled with 'Fior di Latte' ricotta cheese (1,3,7,8)	16,00 €

## SALADS

*Fresh and tasty, perfect even for the most refined palates.  
Here are our gourmet salads.*

Tuna fish (savory tuna bell) salad with cabbage, Leccino olives and extra dry tomato (4)	18,00 €
Prawns served with pink grapefruit, green olives from Cerignola, fennel and sour cream (2,7)	18,00 €
Grilled vegetables	14,00 €

## FIRST COURSES

*The art of handmade and carefully chosen pasta.  
Our first courses will capture you from the first bite.*

Chitarrine pasta with wild clams (1,2,14)	20,00 €
Traditional scialatiello pasta* abundant with seafood (1,2,14) (*made only with water and flour)	26,00 €
Handmade spaghetti by pasta masters from Gragnano served with zucchini and “Marzotica” ricotta cheese (1,7)	20,00 €
First course of the Chef	22,00 €

## MAIN COURSE

*Every day we choose the best ingredients to emphasize the  
flavor of freshly caught fish.*

Salt roasted king prawns with tomato juice and lemon essence (2)	35,00 €
Coal-grilled octopus with winter chicory salad and green sauce (4)	20,00 €
Fried squid** and calamari** from Porto Santo Spirito and prawns** with crunchy vegetables (1,2,14)	24,00 €
Traditional fish soup <i>perfect for 2 people (4,14)</i>	80,00 €

## FROM FISH STAND

Catch of the day (4)	9,00 € grams
Shellfish (2)	15,00 € grams

## SPECIAL MENU

*We also thought of the little ones with a menu created for them.*

Kids menu	25,00 €
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*On request it is possible to taste a vegetarian or vegan option.*

## DESSERT

Traditional spumone (7)	12,00 €
Tiramisù (1,3,7)	10,00 €
Crunchy hazelnut parfait with chocolate syrup (3,7,8)	14,00 €
Wafer with cream, fruits and berries (1,3,7)	14,00 €
Our homemade sorbet	10,00 €
Panna cotta with mint and dark Valrhona chocolate crunchy pearls (7)	14,00 €
Homemade ice cream and semifreddo (7)	12,00 €

Cover charge

5,00 €

## ALLERGENS

*Food allergens and allergens present in foods.*

- n. 1 Cereals containing gluten:  
*(i.e. wheat, rye, barley, oats, emmer, kamut, their derivative strains and by-products).*
- n. 2 Crustaceans and products based on shellfish.
- n. 3 Eggs and by-products.
- n. 4 Fish and fish-based products.
- n. 5 Peanuts and peanut-based products.
- n. 6 Soy and soy-based products.
- n. 7 Milk and dairy products (lactose included).
- n. 8 Shell fruit:  
*i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh) K. Koch), walnuts of Brazil (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products.*
- n. 9 Celery and celery-based products.
- n. 10 Mustard and mustard-based products.
- n. 11 Sesame seeds and sesame seeds-based products.
- n. 12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>.
- n. 13 Lupin beans and lupin beans based products.
- n. 14 Molluscs and molluscs-based products.

*The food is prepared in the same establishment, therefore is not possible to avoid the potential cross-contamination even on foods that do not contain them in their formula and / or recipe.*

*We use fresh and / or \*frozen or \*\*deep frozen foods depending on seasonality and availability. For any doubts, please ask the staff.*



*Scan to see our menu*

