

*Il* LIDO *Sea*

# APERILIDO

FOOD



# T A P A S

3€

## Bagos Nuggets

Handcrafted Bagos spheres of our own production  
(1,3,7)



## Rösti in barchetta

Roasted potatoes with cucumber and herb sauce and artichoke sauce



## Carbonara 2.0

Egg sphere with pecorino cheese, bacon and pepper  
(3,7)



## Speck morsels

3 speck morsels  
(7)



## Vegetable pralines

3 vegetable mini balls  
(7,11)



## The Mouthful of Sebino

bread with soppressa ham "Norcineria Carai"  
(1,3,6,7)



## Venetian Cicchetto

Polenta with creamed cod sphere  
(4)



## Alpine Appetizer

3 Mini Pretzels  
(1,3,6,7,11)



6€

## Mini Sebino cutting board

Mixed cured meats from "Norcineria Carai" (Marone-BS)



## Spring Roll

Vegetarian spring roll, our own production  
(1,3,6,12)



## Bertagnì

Mini cod and vegetable tempura  
(1,3,4,6,10,12)



## Trentino Mix

2 mini pretzels, 2 triangles of rösti, 2 speck morsels  
(1,3,6,7,11)



## Rösti Triangles

8 rösti speck triangles



## Tris Sauce

3 different sauces with bread  
(1,3,7,10,12)



## Lake Tacos

Marinated trout tacos, guacamole, almonds, lime  
(1,4,8,12)



## Tonnate's lake

bignè with "Norcineria Carai"  
(1,3,4,12)



9€

## Mini scrigno

Rustic bread with pork shoulder, caramelized onion and BBQ sauce  
(1,3,7,8,9,11,12)



## Salmerino ceviche

Char served raw, marinated with green apple  
(4,12)



## The Cantabrian Aperitif

Plateau with Cantabrian anchovies and straciatella cheese  
(1,4,7)



## Rösti mix

2 mini rösti boats, 4 rösti triangles, 2 vegetable pralines, 2 speck pralines  
(7,11)



## Mini cutting board

cooked speck, carne salada, 1 mini pretzel, 1 morsel, 1 praline  
(1,3,6,7,11)



## The 3 Little Pigs

3 Buns | PulledChicken "NORCINERIA CARAI", salmon, caprese  
(1,4,7,12)



## Iseo Smash burger

Homemade SmashBurger "Macelleria Alebardi"  
(1,3,7,10,11)



## Ravioli from Sebino

Ravioli filled with potatoes and persico fish with saffron's cream and katsuobushi  
(1,3,4,6,12)



FRENCH FRIES

5,00 €

Local and Lake Products 

Products from Trentino Alto Adige 

# TRENTINERAC

## TIROLESE



double potato rösti, Cimbrian Alpine speck, Fior di Lavarone cheese (7)

12,00 €

## TRENTINO

Double potato rösti, carne salada, cabbage salad marinated in apple cider vinegar and fennel seeds

13,00 €

## FOLGHEIRATO



double potato rösti, juniper-cooked speck, artichoke cream, grilled vegetables (9)

12,00 €

## CIMBRO



double potato rösti, porcini mushrooms, Fior di Lavarone cheese (7)

13,00 €

## ESTIVO



double potato rösti, fresh tomato, mixed salad, grilled vegetables, cucumber and herb sauce (9)

11,00 €

## SCRIGNO

Rustic bread loaf, slow-cooked and shredded pork shoulder, caramelized onion with balsamic vinegar, barbecue sauce (1, 3, 7, 8, 9, 10, 11, 12)

14,00 €

## TAGLIERE dell'ALPE

Speck, Speck cooked with juniper, carne salada, sweet Lavarone cheese (7), Speck morsels, 1 vegetable praline and 1 brezel (1)

15,00€

## BREZEL

3,50€

## single RÖSTI

4,00€

# S A L A D S

## NORDICA

13,00 €

Songino salad, cherry tomatoes, smoked salmon, orange, avocado, flaked almonds, mustard and honey dressing (1,4,8,10)

## GRECA



11,00 €

Salad, cucumber, cherry tomatoes, black olives, feta, red onions, yogurt sauce (7,9,10,3)

## CAESAR SALAD

12,00 €

Salad, parmesan shavings, croutons, chicken fillets, caesar salad dressing (1,7,9,3)

## NIZZARDA



12,00 €

Salad, hard boiled egg, tomatoes, cucumbers, black olives, canned tuna (3,4)

## ESOTICA



12,50 €

Songino salad, chicken, melon, cherry tomatoes, sesame seeds, balsamic vinegar glaze (11,12)

## SEMPLICE



11,00 €

Songino salad, cherry tomatoes, mozzarella, canned tuna, basil (4,7)



# KIDS MENU

## HAMBURGER

8,00 €

bread, hamburger, tomato, cheese, french fries

## ROSTI SINGOLO

4,00 €

1 single potato rösti

## NUGGETS

6,00 €

chicken nuggets, french fries

## FRENCH FRIES

5,00 €

# DESSERT

Apple strudel  
(1,3,6,7,8)

5,00 €

Sacher cake  
(1,3,6,7,8)

5,00 €

Tiramisù  
(1,3,7)

7,00 €

Panna cotta  
(3,7,8) (ask our staff for the topping's availability)

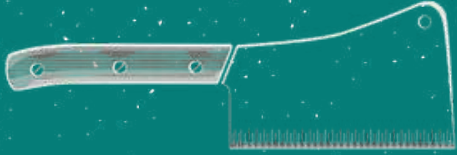
6,00 €

Dark chocolate fondue and fruits  
(ask our staff for the fruit's availability)

7,00 €



# PARTNER



Norcineria Carai

All our salami platters and sliced meats are supplied by "Norcineria Carai" in Marone.

0-KM products,  
100% natural, 100% homemade

Salami and sliced meats from  
"Macelleria Cappelletti", cheeses  
from "Caseificio degli Altipiani e  
del Vezzena"

100% Homemade Products, 100%  
Trentino Alto Adige



# Allergens

- 1) **Gluten** cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives
- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like
- 3) **Eggs and derivatives** products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams
- 4) **Fish and derivatives** including derivatives, that are all those food products that are made up of fish
- 5) **Peanuts and derivatives** packaged snacks, creams and toppings
- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.
- 7) **Milk and derivatives** every product in which milk is used
- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios
- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates
- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard
- 11) **Sesame seeds and derivatives** in addition to the seeds used for bread, we can find traces in some types of dough
- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO<sub>2</sub>  
used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine
- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein
- 14) **Molluschi and derivatives** basket, cannolicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc.

*Il* LIDO *Sea*

# APERILIDO

DRINKS



# SIGNATURE COCKTAILS

Here you will find the signature cocktails "IL LIDO ISEO", but don't worry...we also make the great classics that we all love.



## IL LIDO

All our knowledge concentrated in one cocktail, no joking around here  
*gin seven sips, limoncello, homemade white tea infusion, lime juice and basil-lime syrup*

€ 12,00



## VERY BERRY COSMO

At first it was supposed to rhyme... oh well, drink it  
*BELVEDERE vodka, CHAMBORD raspberry liqueur, triplesec, lime juice, cranberry extract, fresh red fruit shake*

€ 9,00



## NOT SO FRENCH MARTINI

The base is the same, we didn't like the taste, the name even less... we do it the Italian way  
*BOMBAY SAPPHIRE gin, CHAMBORD raspberry liqueur, CAMPARI bitters, lime juice, apricot juice, white peach puree, soda*

€ 8,50



## MONTE-NEGRONI

Are you, like us, not sure which one to choose? We mixed them together.  
*MONTENEGRO bitter, ITALICUS bergamot liqueur, HENDRICKS gin, pink grapefruit soda*

€ 9,50



## AMO QUANTO SONO BEACH

Al censors us so we play with pronunciation  
*Sarti, BOMBAY gin, ITALICUS bergamot liqueur, blackberry syrup, sweet & sour, beetroot perfume*

€ 9,50



## FROZEN BELLINO

Do you like Bellini? Drink this one two times and you'll forget about the original.  
*ARTIC vodka, PEACH SCHNAPPS peach liqueur, lemon juice, peach nectar, lemon sorbet*

€ 10,00



## TE-QUI-L'ANGOSTURA

In Milan, tequila is all the rage... but with a view like this, who cares?  
*ESPOLON tequila, SAINT-GERMAIN elderflower liqueur, lime juice, Angostura bitters, ginger beer SCHWEPPES*

€ 9,50

For each Signature Cocktail we have the perfect tapas pairing...find out which one!

# MOCKTAILS



## IL LIDO ANALCOLICO

€ 9,00

*Gin Tanqueray 0.0, homemade basil-lime and white tea syrup, lemon syrup*



## SAN FRANCISCO

€ 6,00

*orange, pineapple, grenadine*



## EFFE 6.0

€ 7,50

*blueberry syrup, pineapple juice with food coloring, lime juice*



## GIN TONIC 0.0

€ 8,00

*Gin Tanqueray 0.0%, tonic water*



## NEGRONI SBADATO

€ 8,00

*bitter syrup, gin Tanqueray 0.0%, tonic water, chinotto*



## VIRGIN PIÑA COLADA

€ 7,50

*pineapple juice, coconut syrup, lime juice*



## VIRGIN MOJITO

€ 7,50

*lime juice, sugar, mint, soda e lemonsoda*

# BLONDE ALE

A highly fermented pale ale with subtle malt aromas and elegant floral notes. Made with our own malt and hops, cultivated with love and passion in the splendid countryside of the upper Lago lake.

- COLOUR**  
Straw yellow
- BOUQUET**  
Grassy, floral, fresh
- PALATE**  
Easy to drink, with a dry finish
- PAIRINGS**  
Appetite, pizza, light dishes
- SERVING TEMPERATURE**  
7° - 9° C
- ALCOHOL**  
4.6 % vol



**INGREDIENTS:**  
Water, Barley malt, Hops, natural yeast produced in Italy, sugar for bottle fermentation.

**GRAIN AND HOPS FROM OUR OWN FIELDS.**

Unfiltered, unpasteurised and bottle-fermented. It forms natural sediment.

37,5 cl 5 l  
75 cl 24 l



# PAGUS

BIRRIFICIO AGRICOLO



# LIDO

1500

## FRÉRA

A coppery beer, perfect for every occasion thanks to the balance of malts and hops, which we cultivate according to nature. The water, drawn from inside the mine, and our high-quality raw materials create a perfect combination, resulting in a beer that is fresh, tasty and, above all, genuine.

- COLOUR**  
Coppery
- BOUQUET**  
Toasted grain and spices
- PALATE**  
Balanced with a satisfying finish
- PAIRINGS**  
Salsiccia di Salaparuta, boiled meats
- SERVING TEMPERATURE**  
9° - 11° C
- ALCOHOL**  
5.6 % vol



**INGREDIENTS:**  
Water, Barley malt, freshly picked hops, natural yeast produced in Italy, sugar for bottle fermentation.

**GRAIN AND HOPS FROM OUR OWN FIELDS.**

Unfiltered, unpasteurised and bottle-fermented. It forms natural sediment.

37,5 cl

We use the pure and mineral-salt rich water from the "Grotta" mine in Scursivado, located at an altitude of 1215 m. We store our bottles in the mine to age. A constant temperature of 6 °C and the absence of light make the mine the ideal environment for ageing.

## RED IPA

A highly fermented red beer in which the leading role is reserved for our hops, which give it aroma and freshness. From the soil to the bottle, our mission is to ensure that you enjoy the most delicious and genuine things our lands have to offer.

- COLOUR**  
Bright amber
- BOUQUET**  
Grainy, bready, floral
- PALATE**  
Nice malty structure with a satisfying bitter finish
- PAIRINGS**  
Smoked, roast and cured meats
- SERVING TEMPERATURE**  
9° - 11° C
- ALCOHOL**  
6.5 % vol



**INGREDIENTS:**  
Water, Barley malt, Wheat malt, Hops, natural yeast produced in Italy, sugar for bottle fermentation.

**GRAIN AND HOPS FROM OUR OWN FIELDS.**

Unfiltered, unpasteurised and bottle-fermented. It forms natural sediment.

37,5 cl 5 l  
75 cl 24 l



## BELGIAN ALE

A highly fermented amber beer with warm tones and a full flavour, courtesy of our raw materials, cultivated and processed with care and dedication to give you this Pagus in perfect Belgian style.

- COLOUR**  
Bright gold
- BOUQUET**  
Caramel, nutty
- PALATE**  
Candied fruit and spices, with a clear, balanced finish
- PAIRINGS**  
Casoncelli pasta, tasty meat dishes and skewers
- SERVING TEMPERATURE**  
10° - 12° C
- ALCOHOL**  
6.5 % vol



**INGREDIENTS:**  
Water, Barley malt, Wheat malt, Hops, natural yeast produced in Italy, sugar for bottle fermentation.

**GRAIN AND HOPS FROM OUR OWN FIELDS.**

Unfiltered, unpasteurised and bottle-fermented. It forms natural sediment.

37,5 cl 5 l  
75 cl 24 l



**LEMON LAKE**

alc. **2,4%**

**GLUTEN FREE**

**PAGUS**  
BIRRIFICIO AGRICOLO  
BIRRA AGRICOLA SPELCA LAGGIA

**birrapagus.it**

**WITH LEMON, LIME AND PINK PEPPER**

# BEERS

## DRAFT

STELLA ARTOIS 0.20L/0.40L € 3,50/€ 5,50  
IPA 0.25L/ 0.50L € 4,50/€ 7,50

## BOTTLED

€ 5,50

CORONA  
CORONA 0.0 Alcol  
DAURA no gluten  
BECK'S  
HEINEKEN  
LEFFE Rouge

# WINES

## WHITES

LUGANA Cà Dei Frati € 29,00  
RIBOLLA GIALLA Frescobaldi € 25,00  
CURTEFRANCA Contadi Castaldi € 27,00  
LUGANA Cà Dei Frati 375ml € 16,00

## FRANCIACORTA

BELLAVISTA Assemblage € 68,00  
BRUT Contadi Castaldi € 38,00  
SATEN Contadi Castaldi € 42,00

## REDS

VALPOLICELLA Domini Veneti Pruvignano € 28,00  
CURTEFRANCA Ferghettina € 27,00

## BOLLICINE

CONTI THUN bolle di Gioia Brut € 28,00  
CONTI THUN bolle di Micaela rosè € 30,00

## ROSÉ

ROSA DEI FRATI Ca' Dei Frati € 29,00  
CONTI THUN Micaela € 27,00

# SOFT DRINKS

ACQUA 75CL NAT	€ 3,00
ACQUA 75CL GAS	€ 3,00
COCA COLA 33CL	€ 3,50
COCA COLA ZERO 33CL	€ 3,50
FANTA 33CL	€ 3,50
SPRITE 33CL	€ 3,50
PEACH TEA 33CL	€ 3,50
LEMON TEA 33CL	€ 3,50
LEMON SODA 33CL	€ 3,50
RED BULL 33CL	€ 4,00
JUICES	€ 3,50

# CAFETERIA

ESPRESSO / MACCHIATO	€ 1,50
FRESH ORANGE JUICE	€ 4,90
CROISSANT PLAIN / FILLED	€ 1,60/1,80
CAFFE' DOPPIO	€ 2,50
DECAFFEINATO	€ 1,80
CAFFE' CORRETTO	€ 2,00
MAROCCHINO	€ 2,50
AMERICANO	€ 2,00
CAPPUCCINO	€ 2,00
CAPPUCCINO DECA	€ 2,20
CAPPUCCINO SOY/GINSENG/BARLEY	€ 2,30
CAPPUCCINO MAXI	€ 3,50
GLASS OF MILK	€ 1,50
SHAKED COFFEE / CORRETTO	€ 4,00/4,50
LATTE MACCHIATO	€ 2,50
GINSENG SMALL / BIG	€ 2,00/2,20
BARLEY SMALL / BIG	€ 2,00/2,20
HOT TEA / CAMOMILLA	€ 3,50
COFFEE CREAM	€ 4,00
SORBET	€ 4,00