

7L LIDO
/sea

APERILIDO

FOOD



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 stracciatella cheese and bread*
(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)

TRENTIN RAC

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)

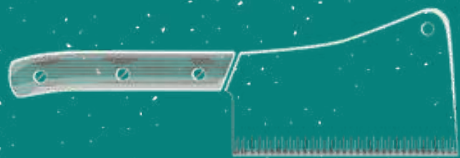
6,00 €

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 concetrates
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	<u>in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂</u> 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.

7L 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

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

€ 9,00



SAN FRANCISCO

orange, pineapple, grenadine

€ 6,00



EFFE 6.0

blueberry syrup, pineapple juice with food coloring, lime juice

€ 7,50



GIN TONIC 0.0

Gin Tanqueray 0.0%, tonic water

€ 8,00



NEGRONI SBADATO

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

€ 8,00



VIRGIN PIÑA COLADA

pineapple juice, coconut syrup, lime juice

€ 7,50



VIRGIN MOJITO

lime juice, sugar, mint, soda e lemonsoda

€ 7,50

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 Lake Iseo.

COLOUR
Straw yellow

BOUQUET
Grainy, fruity, floral

PALATE
Easy to drink, with a dry finish

PAIRINGS
Appetizers, 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
75 cl
1,5 l

5 l
24 l



PAGUS

BIRRIFICIO AGRICOLO



7L 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
Stallo di Schiavon, 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 "Gallinella" mine in Sarnano, 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
75 cl
1,5 l

5 l
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, fruity

PALATE
Candied fruit and spices, with a clean, 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
75 cl
1,5 l

5 l
24 l



alc. 2,4%

GLUTEN FREE

LEMON LAKE

PAGUS BIRRIFICIO AGRICOLO

birrapagus.it

WITH LEMON, LIME AND PINK PÉPPER

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



TOGETHER FOR THOSE WHO HAVE NO VOICE

Il Lido Iseo loves animals, they
are always welcome here and
treated with lots of love!



This year support KORUNERA, an
association committed to the rescue
and adoption of animals in need



Want to learn more?
Follow their Instagram page
@KoruNera



YOUR REVIEW

a gesture that makes a difference



For every 5-star review,
Il Lido Iseo will make a
donation to KORUNERA!



A small gesture for you,
a big help for them.