



Welcome to Lido Venere Restaurant

where the sea meets the table

Our cuisine is born from a profound respect for the sea.

Every day, we carefully select the best its waters have to offer, transforming the fresh catch into dishes that celebrate the simplicity, elegance, and authentic flavors of the Mediterranean.

Sit back and let us guide you on this journey of taste, where the sea is not just the surrounding landscape, but the very soul of every course.

Enjoy your meal!

lidovenere.com

COVER CHARGE € 3 – COV.CHARGE PLATFORM € 5 – COV.CHARGE BEACH € 10 – COV.CHARGE SEASIDE € 20

STARTER

ANTIPASTO / APPETIZER LIDO VENERE ^{2, 3, 4, 6, 9, 14}	€ 26,00
Trio of carpaccio, seafood salad, octopus salad, tuna tartare, shrimp cocktail, seafood bruschetta	
PIATTO OSTRICHE / OYSTER PLATE ¹⁴ 6 pieces	€ 24,00
SAUTÉ LIDO VENERE / LIDO VENERE SAUTÉ ^{2, 4, 14}	€ 23,00
Mussels, clams, langoustine, shrimp, cuttlefish, cherry tomato, tumeric and shellfish bisque	
CRUDI DI MARE / RAW SEAFOOD ^{2, 14}	€ 22,00
Oysters, cockles, mussels, red/purple shrimp and mixed seafood (subject to availability)	
SAUTÉ DI COZZE / MUSSELS SAUTÉ ^{1, 7, 14}	€ 20,00
with cherry tomato sauce, coriander and toasted pan focaccia croutons with peppered butter	
INSALATA DI POLPO / OCTOPUS SALAD ^{1, 4, 14}	€ 20,00
with iceberg salad, cherry tomatoes and carrots	
PASTELLATO DI PESCE / BATTERED FISH ^{1, 7, 14}	€ 20,00
Octopus balls, anchovies and mussels	
POLPO PIASTRATO / GRILLED OCTOPUS ^{4, 7, 13, 14 *}	€ 19,00
on a cream of peas and drops of buffalo milk	
INSALATA DI MARE / SEA FOOD SALAD ^{2, 4, 9, 14}	€ 18,00
CARPACCI MISTI / MIXED CARPACCI ^{3, 4, 6, 7}	€ 18,00
carpaccio of salmon, tuna, swordfish with yuzu tuna sauce	
FRITTINI MISTI / MIXED FRIED ^{1, 3, 7}	€ 19,00
panzerotti, croquettes, mozzarella, onion rings, battered vegetables, zucchini flowers	
PROSCIUTTO CRUDO, MOZZARELLA AND BASIL ⁷	€ 16,00
PROSCIUTTO CRUDO AND CANTALOUPE MELON	€ 16,00
CAPRESE ⁷	€ 13,00
Tomatoes and mozzarella salad	

FIRST COURSES

RISOTTO CARNAROLI CON SCAMPI

CARNAROLI RISOTTO WITH SCAMPI ^{2, 3, 4, 7}

on saffron cream and mullet roe

€ 25,00

LINGUINE ALLE VONGOLE / LINGUINE WITH CLAMS ^{1, 14}

€ 23,00

TONNARELLI CACIO E PEPE

TONNARELLI PASTA WITH CHEESE AND PEPPER ^{1, 2, 3, 7}

served with either red shrimp tartar or crispy bacon

€ 22,00

GNOCCHI DI PATATE ALLA QUINTA ESSENZA

POTATO GNOCCHI AT THE FIFTH ESSENCE ^{1, 2, 3, 4, 9, 14}

with baby octopus sauce, sea cobs, shrimps, prawns,
confit cherry tomato and its bisque

€ 22,00

CAVATELLI CON SUGO DI POLPO

CAVATELLI PASTA WITH OCTOPUS SAUCE ^{1, 3, 7, 14}

with caramelized cherry tomato, Taggiasca olives and drops of Pecorino Romano

€ 22,00

SAGNE 'NCANNULATE AI FRUTTI DI MARE

SAGNE 'NCANNULATE PASTA WITH SEAFOOD ^{1, 2, 4, 9, 14}

€ 20,00

PACCHERO AI 3 POMODORI

PACCHERO PASTA WITH 3 TOMATOES ^{1, 3, 7}

with basil and parmesan

€ 18,00

ORECCHIETTE AL POMODORO

ORECCHIETTE PASTA WITH TOMATOES ¹

€ 12,00

*if fresh product is not available, the product may be frozen



Fresh Pasta – Pastificio Santa Lucia – Tricase

SECOND COURSES

FRITTURA DI PARANZA/ MIXED FRIED SEAFOOD ^{1, 2, 3, 7, 14} catch of the day	€ 25,00
DARNA DI SPIGOLA / SEA BASS FILLET ^{4, 5, 7, 8} on a creamy potato sauce, asparagus and toasted hazelnuts	€ 23,00
FRITTO MISTO DI PESCE / MIXED FRIED FISH ^{1, 2, 3, 7, 14} with mint mayonnaise	€ 20,00
TRANCIO DI TONNO SCOTTATO / SLICE OF GRILLED SEARED TUNA ^{3, 4, 7, 10} with sour mustard and honey sauce, served with sautéed chicory, olives and capers – lightly spicy	€ 20,00
TRANCIO DI PESCE SPADA / SLICE OF SWORDFISH ⁴ Grilled / au gratin	€ 20,00
GAMBERONI / PRAWN ² (4 pieces) Salt-baked / grilled / in brandy	€ 20,00
FRITTO DI BUTTERFLY/FRIED BUTTERFLY FISH ^{1, 2, 3, 6, 7, 14} with mayonnaise, yogurt and soy sauce	€ 19,00
COTOLETTA ALLA MILANESE COME DA TRADIZIONE TRADITIONAL MILANESE CUTLET ^{1, 3, 7} served with french fries and sauces	€ 26,00
TAGLIATA DI MANZO AI FERRI AL ROSMARINO GRILLED BEE SLICE WITH ROSEMARY served with baked potatoes	€ 23,00
COTOLETTA PANATA / BREADED CUTLET ^{1, 3} served with french fries	€ 14,00
ARAGOSTA / CICALA LOBSTER / SLIPPER LOBSTER ²	€ 180,00 / KG
PESCE FRESCO DEL MEDITERRANEO FRESH MEDITERRANEAN FISH ^{2, 4} Grilled / salt-baked / stewed – based on daily availability	€ 85,00 / KG

CONTOURS

PATATINE FRITTE / FRENCH FRIES € 5,00

PATATE AL FORNO / BAKED POTATOES € 5,00

INSALATA VERDE / GREEN SALAD € 5,00

INSALATA MISTA / MIXED SALAD € 6,50

CIME DI RAPA SALTATE / SAUTÉED TURNIP TOPS € 7,00

GRILLED VEGETABLES € 7,00

PIZZERIA (ONLY FOR DINNER)

PIADA (Salt, oil, rosemary) ¹	€	6,00
MARINARA (Tomato, garlic, oregano) ¹	€	7,00
MARGHERITA (Tomato, mozzarella, oregano) ^{1, 7}	€	8,00
NAPOLI (Tomato, mozzarella, anchovies, capers) ^{1, 4, 7}	€	10,00
DIAVOLA (Tomato, mozzarella, spicy salami) ^{1, 7}	€	10,00
FUMÉ (Tomato, mozzarella, scamorza, smoked bacon, arugula) ^{1, 7}	€	11,50
PARMA (Tomato, mozzarella, raw ham, parmesan, arugula) ^{1, 7}	€	11,50
NDUJA (Tomato, mozzarella, ricotta, nduja, a spicy spreadable salami) ^{1, 7}	€	11,50
CRUDAIOLA ROSSA (Tomato, mozzarella, cherry tomatoes, arugula, parmesan) ^{1, 7}	€	11,50
QUATTRO STAGIONI (Tomato, mozz., ham, mushrooms, artichokes, green olives) ^{1, 7}	€	12,00
CAPRICCIOSA (Tomato, mozz., mushrooms, black /green olives, capers, artichokes) ^{1, 7}	€	12,00
QUATTRO FORMAGGI (Tomato, mozz., gorgonzola, emmental, provolone cheese) ^{1, 7}	€	12,00
TONNO E CIPOLLA (Tomato, mozzarella, tuna, onion) ^{1, 4, 7}	€	12,00
VEGETARIANA (Tomato, mozzarella, vegetables, peppers, eggplant, zucchini) ^{1, 7}	€	12,00
PIZZICA (Tomato, mozzarella, mushrooms, sweet salami, provolone cheese) ^{1, 7}	€	12,00
BUFALA (Tomato, buffalo mozzarella, basil) ^{1, 7}	€	12,00
BOSCAIOLA (Tomato, mozzarella, porcini mushrooms, sausage) ^{1, 7}	€	12,00
PUGLIESE (Tomato, mozzarella, turnip greens, sausage) ^{1, 7}	€	12,00
CALABRESE (Tomato, spicy salami, 'nduja, Tropea onion) ^{1, 7}	€	12,00
LIDO VENERE (Tomato, buffalo mozzarella, basil and ricotta-filled crust) ^{1, 7}	€	13,00
MARE (Tomato, mozzarella, mixed seafood) ^{1, 2, 4, 7, 14}	€	14,00
MARE E MONTI (Tomato, mozzarella, porcini mushrooms, mixed seafood) ^{1, 2, 4, 7, 14}	€	14,00

PIZZE BIANCHE (ONLY FOR DINNER)

MARY (Mozzarella, eggplant, speck, arugula) ^{1, 7}	€	11,00
CRUDAIOLA (Mozzarella, cherry tomatoes, arugula, parmesan) ^{1, 7}	€	11,50
DELIZIOSA (Mozzarella, gorgonzola, walnuts) ^{1, 7, 8}	€	11,50
MIA (Mozzarella, bresaola, cherry tomatoes, arugula) ^{1, 7}	€	13,00
GAMBERETTI (Mozzarella, shrimps, cherry tomatoes, arugula) ^{1, 2, 7}	€	13,00

SPECIAL PIZZA

GENTILE (Mozz., bacon, gorgonzola, cream of porcini and button mushrooms) ^{1, 7}	€	16,00
SFIZIOSA (Mozzarella, mortadella, pistachio cream and stracciatella) ^{1, 7, 8}	€	17,00
GENOVA BELLA (Mozzarella, basil pesto, prosciutto, and pine nuts)	€	18,00
GAMBERONI ZUCCHINE 2.0 (Mozzarella, shrimp, prawns, zucchini and artichoke cream)	€	19,00

DRINKS

BOTTEL OF WATER

ACQUA ALISEA STILL WATER (75 CL)	€	2,00
ACQUA ALISEA SPARKELING WATER (75 CL)	€	2,00
ACQUA PANNA STILL WATER (75 CL)	€	3,50
ACQUA SAN PELLEGRINO SPARKLING WATER (75 CL)	€	3,50

SOFT DRINKS

Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemonsoda, thè limone/pesca, Chinotto	€	3,00
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DRAFT BEER

NASTRO AZZURRO PICCOLA (20 cl) 5,1% Vol.	€	3,00
NASTRO AZZURRO GRANDE (40 cl) 5,1% Vol.	€	6,00
SAINT BENOIT AMBRÉE (20 cl) 5,9% Vol.	€	4,00
SAINT BENOIT AMBRÉE (40 cl) 5,9% Vol.	€	7,00

BIRRE IN BOTTIGLIA

NASTRO AZZURRO	€	3,50
HEINEKEN	€	3,50
BECK'S	€	3,50
PERONI LEMON	€	3,50
RAFFO	€	3,50
RAFFO GREZZA	€	4,50
ICHNUSA NON FILTRATA	€	4,50
AGRICOLA	€	4,50
CORONA	€	5,00
TENNENT'S	€	5,00
CERES	€	5,00

COFFEE AND DIGESTIVES

CAFETERIA

Espresso	€	1,50
Decaffeinated / Ginseng / Orzo	€	2,00
Cappuccino	€	2,00
Iced Coffee	€	2,00
Iced Coffee with Almond Milk	€	3,00
Coffee Ice-cream	€	3,50
Nocciolino (peanut ice-cream)	€	5,00

DIGESTIVES – LIQUEURS

Amari / Mirto / Limoncello	€	4,00
Local Artisan Liqueurs	€	5,00

DIGESTIVES - LIQUEURS

Grappa Bianca / Barricata / Gran di Bassano 24	€	4,00
Premium Digestives	starting at €	6,00

DISTILLATES

starting at	€	6,00
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