



il LIDO

RISTORANTE DI PESCE

We bring the excellence of the Sardinian sea to your table all year long.



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Our homemade artisanal bread, made with simple, high-quality ingredients, is designed to complement the flavors of the sea and

make your moment even more memorable.

Thanks for joining us!

12:30-15:00 19:30-23:00

Feel free to place your order at your own pace until the specified time.

ORISTANO

Piazza Tharros 17

Lun chiusi - chiusi

Mar chiusi - cena

Mer chiusi - chiusi

Gio chiusi - cena

Ven pranzo - cena

Sab pranzo - cena

Dom pranzo - cena

TORRE GRANDE

Piazza della Torre 8

Lun chiusi - chiusi

Mar pranzo - cena

Mer pranzo - cena

Gio pranzo - cena

Ven pranzo - cena

Sab pranzo - cena

Dom pranzo - cena



Special opening hours include holidays, the days leading up to holidays, special weeks, and group requests. You can always check our website for the latest availability.

Tasting Menu for Today

~LIDO'S GRAND MIXED SEAFOOD OF THE DAY WITH 6 STARTERS ~SEAFOOD FREGULA

~MIXED FRIED SEAFOOD: SQUID, PRAWNS, LOCAL FISH ~HOMEMADE POTATOES

Cover charge and fresh bread. Water, house wine, coffee, ciokomir, and amaro (mirto/limoncino/grappa).

Menu available only for the whole table.

€46,50*

+€5 for local red prawns instead of the classic ones

ALSO GREAT FOR GROUPS AND EVENTS

*If you're in a group of 10 or more and you make a menu reservation at least 3 days in advance, the discount is just €43.50.**

You can instantly book through WhatsApp at 3494159529 or request customization.



**+€8 for holidays and the days leading up to holidays like Christmas, Easter, April 25th, Christmas Eve, August 14th, August 15th...*



BUSINESS FISH LUNCH

Available Monday through Friday for lunch, not including holidays.

Just place your order at 3494159529, and we'll have everything set up for you at the table.

SEAFOOD APPETIZER OF THE DAY + MAIN DISH + Cover charge and bread.

You can pick from the following main courses:

~Mussel Chowder ~Mediterranean Octopus ~Homemade Culurgiones with Bottarga and Tomato
~Trofie with Mussels, Cherry Tomatoes, and Bottarga ~Orecchiette with Seafood Carbonara
~Steamed Gulf Sea Bream ~Prawns in Vernaccia di Oristano Wine ~Red Mullet Fillet and
Mediterranean Fish

Allergies: 1, 2, 4, 5, 7, 8, 9, 10, 11, 14, *

Seafood platter and main course for €16.90, drinks are extra.

4 starters and a main course for €23.90, drinks not included.

KIDS' MENU

PENNETTE in white/tomato sauce 1,*. €7.50

COTOLETTA with potato chips 1,*. €13.50

LAND AND VEGAN CHOICES

HOMEMADE BREAD CROSTONI topped with fresh stracciatella, confit, and P.Crudo 1,5,11,*. €13.50

CULURGIONES served with tomato sauce 1,*. €13.50

PREMIUM CHICKEN CUTLET & BAKED POTATOES 1,*. €13.50



VEGHU CROSTONI Kremhù Best Vegan Cheese Awards, Kubì and confit 1,5,6,8,11,*. €13.50

VEG CULURGIONES WITH TOMATO SAUCE 1,4,5,6,8,9,*. €15.00

ORGANIC VEG TAGLIATA Seitan that's both tender and crunchy, served with arugula and cherry tomatoes 1,*. €18.90

HOMEMADE VEG SEADA 1,*. €7.50

DRINKS

-Aperitif: San Bitter - San Pellegrino Cocktail - Campari €3.80

- Soft drinks: Coca Cola - Coca Cola 0 - Fanta - Estaté 0 - Lemon Soda 0 - Peach Juice 0.33 €3.80

- Smeraldina Water €3.60

- Aquamea Water €3.10

- Smeraldina Water 0.33 €1.50

- Beer: Peroni Sardegna 0.33 - Ichnusa Unfiltered 0.33 - Heineken 00 €3.80 - Artisan Nanumoru Russella Blanche 0.33 €8.50

- Coffee: Espresso €1.50 - Macchiato €1.60



RISTORANTE DI PESCE

The map

To wander freely and discover the treasures of the sea.

ANTIPASTI

FRESH VEGETABLES *Common regional dish*

~SARDINIAN OYSTER €4.50 ~SARDINIAN RED PRAWN €5.50 ~SCAMPO €4.50

~SARDINIAN RED PRAWN TARTARE €27.50

We quickly chill our raw ham to keep its flavor and texture intact while making sure it's as safe to eat as possible. 2,14,,**.*



FANTASTIC DIVERSE SEA OF THE LIDO

HERE ARE SOME OF OUR APPETIZERS WE OFFER WITH DAILY VARIATIONS: ~BOTTARGA PÂTE IN GOLD BARS ~MULTIGRAIN CROSTONE WITH STRACCIATELLA CONFIT AND ANCHOVIES ~CRISPY SEAFOOD CULURGIONES ~DRY MARINATED UMBRINA FISH FILLETS ~FRESH SALAD WITH BOTTARGA ~DOUBLE-COOKED ANCHOVIES ~CATALAN-STYLE FISH ~CRUNCHY JOHN DOUGLAS ~SMOKED CABRAS GREAT MULLET FILLETS

€19.90 per person. You'll get to taste 6 appetizers, plus one Gran Misto Seafood platter for each person to really savor the experience. Minimum of 2 people.

€16.90 Trio tasting or a single starter of your choice, depending on what's available that day.

1,2,4,5,6,7,8,9,10,11,14,*.



MEDITERRANEAN-STYLE OCTOPUS

Octopus, potatoes, celery, high-quality olive oil, and fresh parsley.

9,14,* | €18.90

SARDINIAN MUSSEL SOUP IN RED *Common regional dish*

14. | €13.90 Only a few left



OTZIADAS ONE OF A KING TRADITIONAL SEA FOOD *Common regional dish*

Sea anemones harvested from the ocean floor, ground into a powder, and then fried.

1,2,4,14,* | each €3.10



STARTER DISHES

SARDINIAN FREGULA SEAFOOD *Common regional dish*

Sardinian fregula, mussels, squid, prawns, scampi, shrimp, and cherry tomatoes from Sardinia.

1, 4, 12, 13, 14, * | €16.90 per person, minimum 2. + €4 for local Gambero Rosso instead of the classic prawns.



LIDO GRANCHIUS *House favorites*

130g of premium bronze-drawn linguine and 300g of crab (half) along with its roe and Sardinian cherry tomatoes.

1,2,4,9,12,14,* | €25,50



SPAGHETTI WITH CLAMS & CABRAS GOLD *Common regional dish*

Clams, bottarga, and bronze-drawn spaghetti come together in the rich tradition and genuine taste of the Sardinian sea.

1,4,6,14,* | €19,90

FISHERMAN'S SEAFOOD CARBONARA

160g of fresh orecchiette pasta, mussels, fish, and carbonara sauce.

1, 4, 13, 14, * | €16.90. + €5.50 for the local Gambero Rosso addition. Limited availability.

House favorites



THE KING OF THE OCEAN AND THE QUEEN: LOBSTER AND LOBSTER

The juicy and tender pulp, the sautéed Sardinian cherry tomatoes, and the premium bronze-drawn linguine.

LIDO LOBSTER featuring half an American lobster weighing around 300g for €32.00.

BLUE LOBSTER / LOBSTER of your choice, available in the fishing season for €18/€13 per 100g.

1,2,4,9,12,14,*



SECOND COURSES & SIDES



LIDO'S FRIED SEAFOOD WITH MAYO

Small and tender triangular pieces of squid, lightly breaded and gently fried.

FRIED CALAMARI €16.90

MIXED FRIED: calamari, local fish of the highest quality, and prawns €25.00
1,2,3,4,5,9,10,14,*



STEVED FISH FROM ORISTANO SINCE 1500 *House favorites*

Fish prepared using age-old methods: mixed with fresh Vernaccia di Oristano and simmered in its sauce alongside potatoes, cherry tomatoes, Taggiasca olives, and local aromatic herbs.

SEA BREAM FROM THE GULF OF ORISTANO / PREMIUM SELECTION 300/400g €23.90

MULLET FILLETS / FISH €22.90

PREMIUM LOCAL SEA FISH PER KG €8.80 per 100g. Local grey mullet €5 per 100g.
2,4,14,*,**



GRILLED

SEA BREAM GULF OF ORISTANO/TOP QUALITY SELECTION 300/400 €16.90 Also available steamed

LOBSTER AND CATALAN STYLE PER KG per 100g €12 Blue Lobster €13 Lobster €18

TOP QUALITY LOCAL SEA FISH PER KG at €8.80 for 100g. Local grey mullet is €5. It's also available in salt.
2,3,4,5,9,12,19,14,***

SHRIMP WITH ORISTANO VERNACCIA FROM OKM

2,4,14,* | €15.00 for King Prawns / €27.50 for Red Prawns

SIDE DISHES

Green Salad - Baked Potatoes - Chips

* | €5.80



TO FINISH ON A POSITIVE NOTE

COFFEE AND SARDINIAN SEA WATER TIRAMISÙ

Cocoa and coffee crumble, fruit, classic ladyfingers, and fresh cream.
1,3,6,7,* Lactose-free. | €7.50



GRANDMA'S CREAM HOMEMADE RAVIOLINI

Allergy 1,3,7,* | €7.80 Limited stock

House favorite!

HOMEMADE SEADA

Allerg. 1,3,7,* | €7.50

SORBET



LEMON SORBET €4.60

SILVIO CARTA MYRTLE SORBET €6.50 S

ILVIO CARTA LEMONELLO SORBET €6.50





DISTILLED BITTERS AND LIQUEURS AT THE LIDO

BOMBA CARTA

Sardinia - Silvio Carta - Amaro infused with Mediterranean herbs and strawberry tree honey. It's rich and smooth, featuring balsamic and herbal hints, along with a refined, bitter aftertaste. 4cl €4.50 + €1 for an extra 2cl.

FILU FERRU

Sardinia - San Martino - This pomace brandy has a bold and elegant character, showcasing flavors of ripe grapes, aromatic herbs, and a hint of spice. It's warm, intense, and leaves a lasting impression on the palate. 4cl €4.50 + €1 for an extra 2cl.

MIRTO DEL FONDATORE

Jack Daniel Distillery - Tennessee, USA - This liqueur blends Tennessee Whiskey with honey. It's smooth and comforting, featuring hints of honey, vanilla, caramel, and dried fruit, leading to a sweet and well-balanced finish. 4cl €4.50 + €1 for an extra 2cl.

LIMONELLO

Sardinia - Silvio Carta - This liqueur is crafted from Mediterranean lemon peel. It's fresh and aromatic, bursting with vibrant citrus notes, and offers a smooth, well-balanced, and lasting flavor. 4cl €4.50 + €1 extra for 2cl.

LIQÙ

Sardinia - Silvio Carta - This licorice liqueur boasts a rich, velvety taste. It features balsamic and pure licorice hints, finishing smoothly with a lasting, delightful aroma. 4cl €4.50 + €1 for an extra 2cl.

MONTENEGRO

Emilia-Romagna - Montenegro Group - This classic Italian amaro has been around since 1885, crafted from a blend of herbs and spices. It's smooth and well-balanced, featuring hints of citrus, vanilla, and sweet spices, all wrapped up in a subtly bitter finish. 70%. 4cl €4.50 + €1 extra for 2cl.

FROM AROUND THE GLOBE

Baileys - Sambuca - Disaronno | 4cl for €4.50, plus an extra €1 for 2cl

SPECIAL

PONTIS PASSITO

Sardinia - Contini Winery. This is a sweet wine crafted from overripe Vernaccia and Moscato grapes. It boasts a rich aroma of honey, dried apricots, raisins, almonds, and hazelnuts. The taste is sweet and velvety, leading to a long, smooth finish. 6cl €8 + €2.50 for an extra 2cl.

RUM CUBANEY & CIOCCOLATE

Dominican Republic - This is a barrel-aged rum elixir infused with Pedro Ximénez grapes. It's smooth and enveloping, featuring flavors of raisins, vanilla, caramel, and cocoa, with a sweet and lasting finish. It's served with shavings of 70% dark chocolate. 4cl €12 + €2.50 for an extra 2cl.

LAPHROAIG 10 Year Old Whisky

Laphroaig Distillery - Islay, Scotland - Single Malt Scotch Whisky: Bold and smoky, featuring hints of seaweed, iodine, vanilla, and oak. It has a long, lingering finish that's rich in smoke. 4cl €7.50 + €2.50 for an extra 2cl.

Jack Daniel's Tennessee Honey

Jack Daniel Distillery - Tennessee, USA - This liqueur blends Tennessee Whiskey with honey. It's smooth and rich, featuring flavors of honey, vanilla, caramel, and dried fruit, leading to a sweet and well-balanced finish. 4cl €6.50 + €2.50 for an extra 2cl.

ALLERGENS AND DETAILS

Cereals that have gluten, like wheat, barley, rye, oats, spelt, kamut, and their derivatives.

2. CRUSTACEANS AND RELATED PRODUCTS

3. EGGS AND RELATED PRODUCTS

4. Seafood and Seafood Items

5. PEANUTS AND RELATED PRODUCTS

6. SOY AND RELATED PRODUCTS

7. DAIRY AND DAIRY PRODUCTS (INCLUDING LACTOSE)

8. NUTS LIKE ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, AND PEPPER-CAN, BRAZIL NUTS, PISTACHIOS, QUEENSLAND NUTS AND THEIR PRODUCTS

9. CELERY AND RELATED PRODUCTS

10. MUSTARD AND RELATED PRODUCTS

11. SESAME SEEDS AND RELATED PRODUCTS

12. SULFUR DIOXIDE AND SULPHITES AT LEVELS EXCEEDING 10MG/KG EXPRESSED AS SO₂

13. LUPIN AND PRODUCTS MADE FROM LUPIN

14. MOLLUSCS AND MOLLUSK-BASED PRODUCTS *. IF FRESH PRODUCT IS UNAVAILABLE, THE PRODUCT MAY BE FROZEN **. If there are any product shortages, we will use a top-quality product that is equal to or better than the original. Our team will keep you updated whenever needed.

Hey there, customers! Just a quick reminder to let us know if you have any food allergies or intolerances. Also, keep in mind that our dishes might have traces of the allergens listed below.

We'd like to let you know that while we take precautions, we can't guarantee that our dishes are free from cross-contamination. So, our dishes might include the allergens listed in the legend according to EU Regulation 1169/11.

All fish products, whether served raw or cooked, go through a quick blast chilling process to maintain quality and safety, as outlined in the HACCP plan according to EC Regulation 852/04 and EC Regulation 853/04.