



Antipasti

Appetizers to be passed or set buffet style for up to 1 hour.

Crostini- Olive oil toasts topped with chef's choice seasonal ingredients

Gamberi Croccanti – Crispy baked shrimps in seasoned bread crumbs

Sfogliatina Verdure – Savory vegetables and Montasio cheese in ricotta pastry

Polpette- Pork and beef meatballs in tomato sauce

Frico – Montasio cheese crisp filled with potatoes, leeks and seasonal ingredients

Arancine – Fried risotto balls filled with seasonal ingredients

Fritto Misto – Fried calamari, shrimps and seasonal vegetables

Clams Casino – Fresh clams, roasted pepper, crispy pancetta and chives



Brunch

Antipasti

Your guests will enjoy the following from a buffet:

Freshly Baked Scones, Breads and Sugar Butters
Lidia's Signature Caesar Salad
Arugula and Cherry Tomato Salad
Chef's Choice Seasonal Dish
Seasonal Frittata

Secondi

Your guests will be served the entrée of their choice
(All guests will be offered the Pasta Tasting Trio – our signature dish. Groups of 30 or less please select three additional entrees. Groups larger than 30 should select two additional entrees.)

Pasta Tasting Trio – Sample the Chef's tasting menu of three housemade and imported pastas paired with seasonal sauces. This menu changes daily based on the best available ingredients in the market.

Salmone- Grilled salmon fillet with seasonal side dishes

Pollo Limone – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olives with sautéed spinach

Bistecca – Tenderloin of beef with anchovy-sea salt rub, garlic potatoes and roasted tomato (\$6 upcharge)

Frico – A crisp Montasio cheese pocket filled with a soft cooked egg, potatoes and leeks served with crispy bacon

Dolci

And then help yourself to our dessert table:

Biscotti, Tiramisu and two additional seasonal desserts



Dinner Buffet

Available after 4pm*

Insalata

Lidia's signature Caesar salad
Insalata Mista with artichoke, red onion, roasted tomato
Chef's choice seasonal salad
Sliced salumi platter with giardiniera and condiments

Entrees

(Host selects two entrees)

Salmon – filets of fresh salmon roasted with salt, pepper and fresh herbs
Chicken Cacciatore – braised with tomatoes, peppers and mushrooms
Beef Short Ribs – braised in Barolo
Pollo al Limone– chicken breasts with lemon, capers and olives

Contorni

Host selects two side dishes

Sautéed spinach with garlic and lemon
Oven roasted Roma tomatoes
Swiss chard and sweet potato mash
Garlic mashed potatoes
Yukon Gold potatoes and string beans

Dolci

Housemade Biscotti, Tiramisu and seasonal desserts



The Pasta Tasting

We invite groups of all sizes to enjoy this menu

Insalata

Caesar Salad – Lidia's signature salad tossed with Grana Padano and focaccia croutons

Or

Insalata Mista- House selected mixed greens with roasted artichoke hearts, roasted tomato, red onion (\$2 upcharge)

Secondi

The Pasta Trio

Sample the Chef's tasting menu of three housemade and imported pastas paired with seasonal ingredients. The menu changes daily based on the best available ingredients in the market.

Dolce

Tiramisu – layers of espresso soaked ladyfingers and rum-flavored mascarpone cream.

Or

Torta di Cioccolata- A rich, flourless cake served with housemade whipped cream, chocolate sauce and marinated cherries.

Additional dessert options available upon request



Plated Entrée

For Private Dining Groups of 40 or Fewer

Insalata

Caesar Salad – Lidia's signature salad tossed with Grana Padano and focaccia croutons

Or

Insalata Mista- House selected mixed greens with roasted artichoke hearts, roasted tomato, red onion (\$2 upcharge)

Secondi

All guests will be offered the pasta trio. Please select two additional entrees for your guests to choose from.

The Pasta Trio – Sample the Chef's tasting menu of three housemade and imported pastas paired with seasonal sauces. The menu changes daily based on the best available ingredients in the market

Salmone – Grilled salmon fillet with seasonal side dishes

Pollo al Limone – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olive with sautéed spinach

Bistecca*-Tenderloin of beef with anchovy-sea salt rub, garlic potatoes and roasted tomato

Dolce

Tiramisu – layers of espresso soaked ladyfingers and rum-flavored mascarpone cream.

Or

Torta di Cioccolata- A rich, flourless cake served with housemade whipped cream, chocolate sauce and marinated cherries.

Additional dessert options available upon request



Plated Entrée

For Private Dining Groups of 40 or More

Insalata

Caesar Salad – Lidia's signature salad tossed with Grana Padano and focaccia croutons

Or

Insalata Mista- House selected mixed greens with roasted artichoke hearts, roasted tomato, red onion (\$2 upcharge)

Secondi

All guests will be offered the pasta trio. Please select two additional entrees for your guests to choose from.

The Pasta Trio – Sample the Chef's tasting menu of three housemade and imported pastas paired with seasonal sauces. The menu changes daily based on the best available ingredients in the market

Salmone – Grilled salmon fillet with seasonal side dishes

Pollo al Limone – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olive with sautéed spinach

Bistecca*-Tenderloin of beef with anchovy-sea salt rub, garlic potatoes and roasted tomato

Dolce

Tiramisu – layers of espresso soaked ladyfingers and rum-flavored mascarpone cream.

Or

Torta di Cioccolata- A rich, flourless cake served with housemade whipped cream, chocolate sauce and marinated cherries.

Additional dessert options available upon request



Rustica Buffet

Antipasti

Freshly baked Italian breads and breadsticks
Pesto and black olive purees
Orange and rosemary roasted olives
Lidia's signature Caesar salad
Two additional seasonal salads
Sliced salumi platter with giardiniera
Cured salmon carpaccio with potato, egg and horseradish
Imported Italian cheese platter
Crostini with Italian tuna and cannellini beans
Baked rigatoni marinara with ricotta and fresh basil
Italian sausages, peppers and onions

Dolci

Biscotti, Tiramisu and two additional seasonal desserts



Tablesides Service

Insalata

Caesar Salad- Lidia's signature salad tossed with Grana Padano and focaccia croutons
Or

Insalata Mista- House selected mixed greens with roasted artichoke hearts, roasted tomato, red onion (\$2 upcharge)

Pasta

Gnocchi – Housemade potato dumplings tossed with marinara, basil and mozzarella

Secondi

Choose two entrees for your guests to share family style

Salmone – Grilled salmon fillet with seasonal side dishes

Pollo al Limone- Scallopine of chicken breasts with a sauce of roasted lemons, capers and olive with sautéed spinach

Bistecca – Tenderloin of beef with anchovy-sea salt rub, garlic potatoes and roasted tomato

Porchetta – Herb roasted pork shoulder with swiss-chard mashed potatoes

Costine di Manzo- Beef short ribs slow braised in Barolo with horseradish mashed potatoes

Dolce

Tiramisu – layers of espresso soaked ladyfingers and rum-flavored mascarpone cream
Or

Torta di Cioccolata – A rich, flourless cake served with housemade whipped cream, chocolate sauce and marinated cherries

Additional dessert options available upon request