

## RESTAURANTREVIEW *Restaurant serves up European flavor*

by April Love  
Staff Writer

Every so often when one travels downtown, you'll see construction on a new building, renovation on an existing one, or maybe a beautification project underway. Of course, all of these things are serving to attract people to a place full of culture and history, while also trying to implement a sense of relevance residents can relate to.

Lido's has accomplished all of those things. The Eastern European restaurant, which opened last year, boasts traditional European and Russian cuisine including goulash and stuffed cabbage.

The outside seating that has become popular with other downtown restaurants, especially during warm Southern nights, inspired Lido's to do the same.

The walls are covered in calm, soothing tones of green, but if you listen carefully, you'll hear upbeat Euro-pop being played, letting you know it's also a place to have a good time. The seating isn't overwhelming, indicating a homely,

personal touch to the place, and the quaint bar, with exotic looking bottles of top shelf spirits, says the same.

The close proximity of the tables suggests reflects on the interactive European culture. On the other side of the restaurant is a dance floor and stage for nights when patrons want to get up and dance to live music or DJ.

Offerings Greek salads, meatballs, different types of schnitzel and Borsch, and a soup served cold or hot made from a base of beets, the dishes are reflective of Eastern European culture. The appetizers are fairly light, while the main dishes are comprised of heavy sauce laden items. The potato soup seemed like a good start (they were out of Borscht, and ever since I watched Tommy Pickles' grandparents make it on Rugrats I had wanted to try it.)

I ordered the smallest portion to ensure I had room for my entrée. The soup was a hearty serving of potatoes and dumplings in what I wouldn't be considered a broth, but instead, had almost a stew like consistency. Although this wasn't my idea of what a soup should be, it was delicious nonetheless, full of light, pillowy dumplings and firm potatoes and a hint

of spice that warmed the dish up perfectly.

As for my main course, I thought it would be too easy to order stuffed cabbage or goulash, since those are the items many think of being typical Eastern European food; instead I opted for the veal pelmeni. The menu described the dish as two dozen veal stuffed dumplings with sour cream, and although this may sound fairly simple, the taste was anything but. A complicated combination of spices made for tasty veal filling, which was encased in perfectly cooked dumplings and paired with the sour cream. It tasted very much like stroganoff, something that's not too unfamiliar to the American palette.

Overall, my experience at this restaurant was completely enjoyable. Lido's has the type of atmosphere that someone older can enjoy, but is also very welcoming to a younger, more hip crowd looking to step outside of the box and try something new. I would quickly recommend Lido's to anyone looking for a quality, inexpensive, international dining experience.

Lido's Restaurant is located at 102 Person St.

## December 2011 Graduates Yearbook Portraits

- Monday, October 03
  - 12p – 6p
- Tuesday thru Friday
- October 04 – October 07
  - 10a – 6p
- Saturday, October 08
  - 12p – 6p

Cap and gowns will be provided. There is **no** **charge** for the yearbook photo. If you wish to take extended/additional poses, there will be a \$5 & \$10 fee payable at the time of the additional sitting.

### Location of Photos:

Jones Student Center Room 229

### More Information Contact:

Stop by room 234 Student Center / call 672.1704 or email [dmcnair@uncfsu.edu](mailto:dmcnair@uncfsu.edu)

To schedule an appointment: go to [wkmphotography.com](http://wkmphotography.com) / select **YB only pose** **Free** beneath Senior Poster / TEC Network Page appear/ click on FSU Yearbook Photo October 3–8, 2011/ click a Date & Time / complete information / submit confirmed information /