

# LANGOSTERIA



*“Let's take off the tie on the fish...”*

Enrico Buonocore, march 2007

## TASTING MENU

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Milan crispy rice style  
with red prawns

Warm seafood salad with langoustines,  
red prawns, octopus and cuttlefish tagliatelle

🔥 Grilled red tuna belly and radicchio  
and yuzu sauce

Spaghetti with lobster  
and Amalfi lemon

Langoustines tartare and foie gras  
with Sauternes reduction

Babà with lemon cream  
and mascarpone sauce

*per person*

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*The tasting menu is for all diners*

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## SPECIAL

John Dory and friggiteLLi tempura with mediterranean vinaigrette

Tuna and langoustines tartare with lime guacamole

🔥 Grilled red tuna belly and radicchio with yuzu sauce

Linguine with baby squids, clams and mullet roe bottarga

**NEW GRILLED GALICIAN ROYAL LANGOUSTINES**

🔥 **GRILLED CARABINEROS "GORDO"**

🔥 **CATCH OF THE DAY** *from small boats*

### PLATEAU ROYAL

King crab and steamed royal prawns with 10 oysters assortment, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 sea truffles, 2 clams and bulots

### PLATEAU DEGUSTAZIONE

10 oysters assortment, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 sea truffles, 2 clams and bulots

### OYSTER BAR

Fines de Claire  
Gillardeau  
San Michele  
Sélection D'Or  
Tarbouriech

### SEAFOOD

Sicilian red prawns  
Sicilian langoustines  
Bulot  
Sea Truffles

## RAW FISH

Carousel of raw fish and shellfish  
*2 course*

Sea bream tagliata with crunchy capers and Amalfi lemon

Amberjack sashimi with jalapeno sauce

Tuna carpaccio, smoked aubergine and basil candied tomato

**NEW** Grouper and red prawns tartare with yellow datterino tomato coulis

**NEW** Pounded red prawns with marinated zucchini and mimolette

Langoustines tartare, foie gras and Sauternes reduction

## TO SHARE

Bread, confit tomato and cantabrian sea anchovies

**NEW** Milan crispy rice style with red prawns

🔥 Roasted octopus with paprika, mashed potatoes and glasswort

**NEW** Roasted cuttlefish and white asparagus, Taggiasche olives and salmoriglio

Assassina style baby squids

Red prawns, langoustines and cacciaroli squids tempura with wasabi mayonnaise

## STARTERS

**NEW** Amberjack, finferli mushrooms and parsley sauce

**NEW** My style Dover sole with celeriac and horseradish

Yellow datterino tomato gazpacho with red prawns

Warm seafood salad with langoustines, red prawns, octopus and cuttlefish tagliatelle

**NEW** Catalan-style roasted langoustines with three tomatoes coulis

## PASTA

Borage gnocchetti, clams and red prawns

**NEW** Tagliatelle with scorpionfish and San Marzano with basil

Linguine with Favignana bottarga and raw langoustines and lime

Spaghetti with sea urchins  
*Subject to availability*

Paccheri with blue lobster and spring onion

Spaghetti with lobster and Amalfi lemon

## MAIN

**NEW** Catalan-style Breton blue lobster

King Crab 2007  
*Special edition*

🔥 Grilled red prawns and porcini mushrooms with jalapeno pesto

**NEW** Galician turbot with artichokes gratin and basil sauce

**NEW** Black grouper with chard and Piennolo tomato coulis

🔥 Grilled Mackintosh red tuna with candied spring onion and Port sauce

## SIDES

Grilled white asparagus

5 grilled vegetables

Chard, garlic, oil and chili pepper

Artichokes in sauté