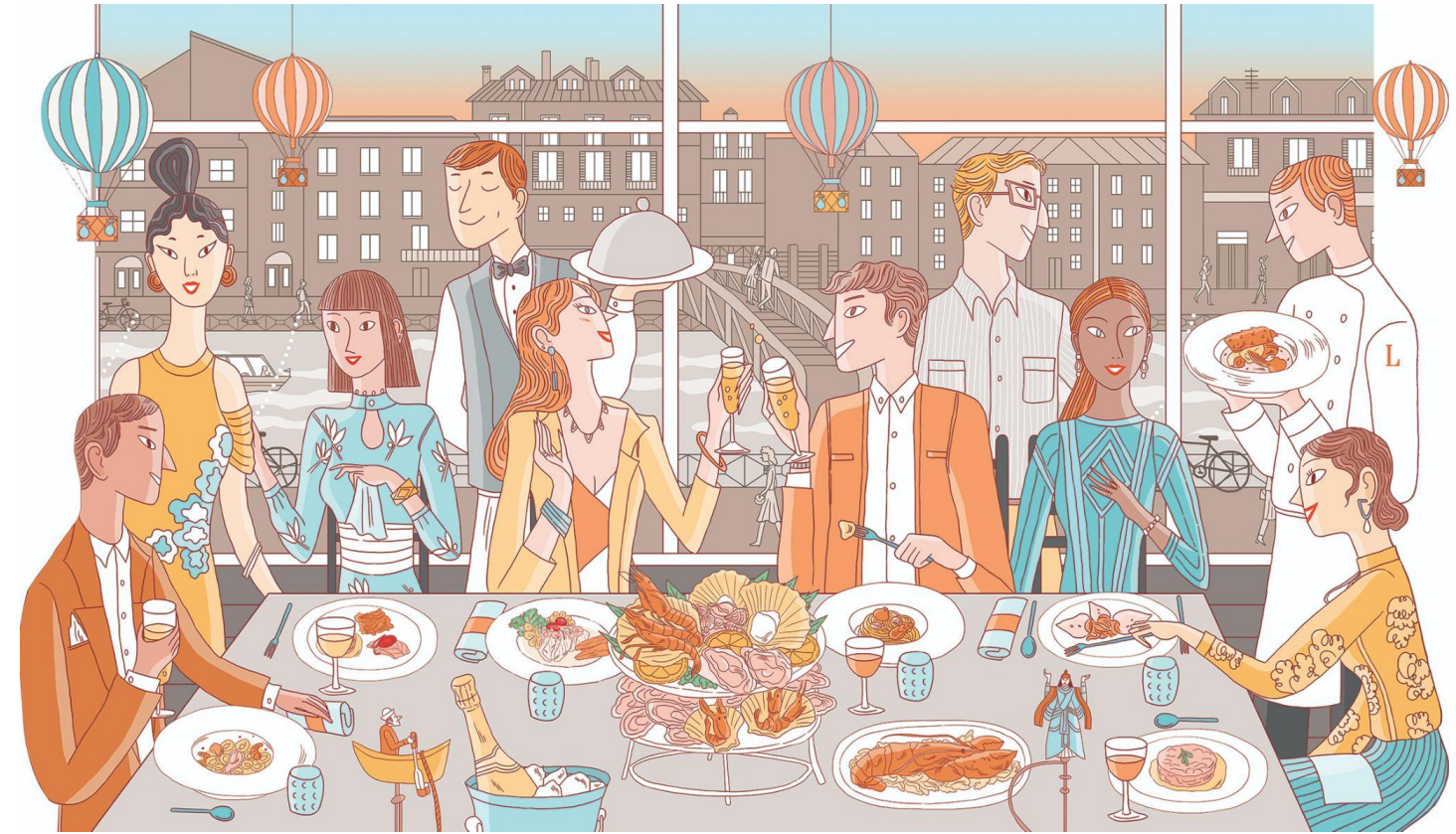


LANGOSTERIA



WINE BY THE GLASS

"R"

Ruinart

CUVÉE PRESTIGE ROSÉ

Ca' del Bosco

PERLÉ BIANCO

Ferrari

ALTA MORA ETNA BIANCO

Cusumano

SOENTE VIOGNIER

Famiglia Cotarella

CORTE DEL LUPO ROSSO

Ca' del Bosco

COCKTAILS

SPRITZ ZEN

Our vision of the classic Spritz cocktail

SOUTH SIDE

Suburbs Chicago gin sour

BLOODY MARY

Dedicated to Pickford or Mary of England

SHIBUYA

Our vision of the classic Moscow Mule

AMERICANO

The undiscussed king of the aperitif

SUNSET SEA

The analcoholic on the seashore

Gillardeau oysters
tempura

Focaccia with red tuna,
escarole and confit tomato

Baccalà and zola cheese
bonbons

SPECIALS

Anchovies and zucchini tempura with piquillo sauce

Amberjack ceviche
Original recipe

"A modo mio" Dover sole with celeriac cream and horseradish

Fusillone with monkfish and basil spring onion

RED SNAPPER

with grilled artichokes, pine nuts and taggiasche olives

SCORPION FISH

with salicornia and extra virgin oil datterino coulis

PLATEAU LANGOSTERIA

6 oysters Fines de Claire, 4 oysters Spéciales de Claire, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 venus clams, 2 clams and bulots

SEAFOOD

Red prawns	each.
Langoustines	each.
Scallops	each.
Sea urchins	each.
Bulots	portion
Clams	portion
Venus clams	portion

OYSTER BAR

Fines de Claire	each.
Gillardeau	each.
Legris	each.
Saint-Vaast	each.
Cuvée Prestige	each.

RAW FISH

NEW Red tuna sashimi, amberjack tartare and red prawn *battuto*

Sea bream *tagliata* with crunchy capers and Amalfi lemon

Tuna *carpaccio*, smoked aubergines and basil candied tomato

Mediterranean amberjack sashimi with jalapeño sauce

Grouper and langoustines tartare, candied tomato and Favignana *bottarga*

NEW Red prawns *battuto* with marinated endive and mimolette cheese

Langoustines and foie gras tartare with Sauternes reduction

TOAST

Sandwich with Sockeye salmon	Sandwich with red tuna, buffalo mozzarella and anchovies	Sandwich with red prawns and foie gras
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All allergens are available, ask the staff

ENTRÉE

Bread, Cantabrian Sea anchovies and confit datterino tomato

Pappa al pomodoro e vongole

Grilled octopus with candied sweet onion and crunchy celery

Grilled cuttlefish and artichokes with *taggiasche* olives and salmoriglio

NEW Grilled Breton scallops with Jerusalem artichoke

Assassina style baby squids

Fried red prawns, langoustines and *cacciaroli* squids with wasabi mayo

FISH AND SHELLFISH

Warm seafood salad with langoustines, red prawns, octopus, *cacciaroli* squids

NEW Alaskan black cod, purple potatoes cream and basil extra virgin oil

Yellow *datterino* tomato gazpacho with roasted langoustines

Grilled red tuna, *strozzata* escarole and roasted *datterino* coulis

Grilled king prawn with *friggitelli* and tomato crumble

King Crab 2007
Special edition

Grilled langoustines *battuto*, mashed potatoes and green olives tapenade

NEW Turbot with *trombetta* zucchini and basil sauce

NEW Seabass with *friarielli* and chili pepper sauce

PASTA

Smoked spaghetti with *vongole veraci* and roasted *datterino* tomato

Tagliatelle, raw seafood, *bottarga di muggine* and lemon extra virgin oil

NEW Capunti with *canocchie*, yellow *datterino* tomato and basil crumble

Paccheri with sea bass, capers, olives and lemon
per person
Minimum for 2

Gnocchetti with red prawns and basil yellow *datterino* tomato

NEW Linguine AOP with *cime di rapa* and raw langoustines

SIDES

5 grilled vegetables	Grilled artichokes with salmoriglio	<i>Strozzata</i> escarole	Chili pepper <i>friarielli</i>
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Fresh, blast chilled or frozen fish on board, according to the type and/or preparation

Cover charge