

LANGOSTERIA



WINE BY THE GLASS

EXTRA BRUT EXTRA OLD
Veuve Clicquot

CUVÉE PRESTIGE ROSÉ
Ca' del Bosco

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SAUVIGNON ANDRIUS
Cantina Andriano

VIRÈ CLESSÈ CHARDONNAY
Comte Lanfon

VERDICCHIO SANTA BARBARA
Stefano Antonucci

CORTE DEL LUPO ROSSO
Ca' del Bosco

COCKTAILS

SPRITZ ZEN
Champagne, Aperol, ginger beer, ginger

SOUTH SIDE
Tanqueroy 10 Gin, lemon juice, sugar, mint

BLOODY MARY
Ketel One Vodka, tomato juice,
Worcestershire sauce, tabasco, salt, pepper

SHIBUYA
Vodka Belvedere, bergamot tea, agave syrup,
ginger beer, lime juice

AMERICANO
Belsazar red vermouth, Campari Bitter, Soda

WINTER KISS
Seedlip Grove 42, agave syrup, raspberry,
Earl Grey Tea, lime juice

Gillardeau oysters
tempura

Cacciaroli calamari and jalapenos
tempura with wasabi mayonnaise

Croutons with langoustines
and Cantabrian sea anchovies

SPECIALS

Anchovies and pumpkin tempura with *taggiasca* olives sauce

Royal snapper and langoustines tartare with yuzu sauce

Grilled sea scallops with chilli jerusalem artichoke

Linguine with clams, baby squid and bottarga

Mediterranean Sea amberjack with artichokes and thyme sauce

LANGOSTERIA PLATEAU

6 Fine de Claire oysters, 4 Spécial de Claire oysters, 2 langoustines, 2 red prawns, pink prawns, 2 raw scallops, 2 sea truffles, 2 clams and bulots

SEAFOOD

Red prawns	each
Langoustines	each
Sea Scallops	each
Sea urchins	each
Bulots	portion
Clams	portion
Sea Truffles	portion

OYSTER BAR

Fines de Claire	each
Gillardeau	each
Legris	each
Saint-Vaast	each
Belon "00"	each

RAW FISH

Tuna sashimi, grouper tartare and red prawns *battuto*

Sea bream *tagliata*, crunchy capers and Amalfi lemon

Tuna *carpaccio*, smoked aubergine, candied tomato and basil

Mediterranean sea amberjack sashimi with jalapeno sauce

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

Red prawns *battuto*, marinated asparagus and ginger sauce

Langoustines and foie gras tartare with Sauternes reduction

ENTRÉE

Bread, confit tomato and Cantabrian sea anchovies

Sockeye salmon with salted butter and Tropea onion jam

Pappa al pomodoro with clams

Cuttlefish with *taggiasche* olives, candied tomato and aromatic vinaigrette

Grilled octopus with paprika, mashed potatoes and salicornia

Fried red prawns, langoustines and *calamari* with wasabi mayonnaise

Catalan style red prawns with *camone* tomato, celery and Tropea onion

FISH AND SHELLFISH

Warm seafood salad with langoustines, red prawns, octopus and *cacciaroli squid*

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

Yellow datterino tomato gazpacho with roasted langoustines

Grilled tuna, *perlina* aubergines and roasted tomato coulis

NEW Cod with greens turnip and chickpeas with rosemary

King crab 2007
Special edition

Grilled red king prawns with radicchio and green sauce

NEW Royal snapper with chilli pumpkin and thyme sauce

NEW John Dory with belgian endive and sautéed clams

PASTA

Fusillone with seabass, escarole and anchovies crumble

Linguine with clams and chilli turnip greens

Orecchiette with fava beans cream and seafood

Tagliatelle, raw fish, mullet bottarga and lemon EVO

Capunti with langoustines, confit yellow *datterino* and spring onion

Gnocchetti with red prawns and basil *datterino*

SIDES

5 mixed vegetable

Artichokes with roasted salmoriglio

Chilli turnip greens

Sweet and sour *perlina* aubergine

All the allergens are available, ask the staff

Product blast frozen on board by our fishing boats

Cover charge