

LANGOSTERIA



THE CHARM OF THE SEA ON THE SHORES OF PIAZZA DUOMO

An evening in the centre, a discrete getaway, the suffused light of the elegant patios, the electric atmosphere.

The seats at the bar are like the galleries at La Scala, Langosteria's kitchen is an opera. The bar at the center of the room and the one on the corner produce astounding drinks. The spectacle of an evening at the Café is enhanced by the quality of the service and the attention to even the tiniest details. Our traditional specialties, the raw seafood, the shellfish, an open-view wine cellar and the specials of the day with which the chefs make the most of the seasonal produce.

The Langosteria experience is the utmost in taste, quality and energy. Make yourselves comfortable and enjoy your dinner!

SPECIALS

Turbot and pumpkin tempura with *taggiasche* olives sauce

Red snapper and langoustines tartare with yuzu sauce

Grilled sea scallops with chilli jerusalem artichoke

Mediterranean amberjack with artichokes and thyme sauce

Smoked spaghetti with pink lobster and Amalfi lemon
Pink South African lobster

SCORPION FISH

cherry tomatoes confit with basil, capers from Pantelleria and Taggiasca olives

LANGOSTERIA PLATEAU

6 Fine de claire oysters, 4 Spécial de Claire oysters, 2 langoustine, 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

Raw fish and shellfish
Tuna sashimi, seabream carpaccio, grouper tartare and red prawns battuto

Sea bream *tagliata*, crunchy capers and Amalfi lemon

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

Mediterranean 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

All the allergens are available, ask the staff

ENTRÉE

Bread, confit tomato and Cantabrian sea anchovies

NEW Sockeye salmon with salted butter and Tropea onion jam

Pappa al pomodoro with clams

Roasted calamaro with artichokes and smoked EVO

Grilled octopus with paprika, mashed potatoes and salicornia

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

Fried red prawns, langoustines and *cacciaroli 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 squids*

"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 Red mullet with confit red *datterino* tomatoes, taggiasca olives and capers

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 sauteed clams

PASTA

NEW Paccheri with red prawns *per person*
Minimum for 2

Fusillone with sea bass, 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

NEW Gnocchetti with langoustines, red mullet and yellow confit *datterino*

SIDES

5 mixed vegetable

Artichokes with roasted salmoriglio

Chilli turnip greens

Sweet and sour *perline* aubergines

Product blast frozen on board by our fishing boats

Cover charge