

# LANGOSTERIA



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

Enrico Buonocore, march 2007

## TASTING MENU

Sea bream *carpaccio*, yellow *datterino*,  
*tacole*, *taggiasche* and basil

Warm seafood salad  
*Lemon extra virgin oil*

🔥 Red tuna belly, *broccolo fioretto*  
and *datterino* tomato

Linguine with pink lobster and  
Amalfi lemon  
*South African pink lobster*

Langoustines tartare and foie gras  
*Sauternes reduction*

*Babà* with lemon cream and  
*mascarpone* sauce

*per person*

*The tasting menu is for all diners.*

## SPECIALS

Red tuna tartare and langoustines  
*Puntarelle and candied tomato*

Sea bass and artichokes tempura  
*Lime sauce*

Breton scallop  
*Jerusalem artichoke and yuzu*

Trocicoli and red prawns tartare  
*Fava beans*

🔥 **GRILLED ROYAL GALICIAN LANGOUSTINES**

🔥 **GRILLED CARABINEROS "GORDO"**

**TURBOT**  
*with rosemary*

**MEDITERRANEAN SEA BREAM**  
*in salt crust*

### PLATEAU ROYAL

Steamed Galician royal langoustines 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

### OYSTERS

Fines de Claire	each
Gillardeau	each
Saint-Vaast	each
Belon "00"	each
Sélection D'Or	each

### SEAFOOD

Sicilian red prawns	each
Sicilian langoustines	each
Sea urchins	each
Bulot	per portion
Sea Truffles	per portion

## RAW FISH

Carousel of raw fish and shellfish  
*2 courses*

🔦 Mediterranean amberjack sashimi  
*Jalapeño sauce*

Grouper tartare and Viola prawn with datterino tomato coulis

🔦 Langoustines tartare and foie gras  
*Sauternes reduction*

## Carpaccio

Red tuna carpaccio  
*Mediterranean sauce*

Sea bream *carpaccio*, yellow datterino, taccole, taggiasche and basil

Royal snapper carpaccio with citronette and glasswort

**NEW** Viola prawn carpaccio with fava beans and finger lime

## ENTRÉE

Bread, confit tomato and Cantabrian Sea anchovies

Crispy rice milanese style with red prawn

**NEW** Sauteed baby squids with Spello's chickpeas and EVO rosemary oil

Cuttlefish and white asparagus with *taggiasche* olives and salmoriglio

🔦 Assassina style baby squids  
*Spicy tomato sauce*

🔦 Warm seafood salad  
*Lemon extra virgin oil*

🔦 Red prawns, langoustines, cacciaroli squids tempura with wasabi mayo

**NEW** Red tuna belly, broccolo fioretto and roasted datterino tomato

Catalana style roasted langoustines with three tomatoes coulis

## FISH AND SHELLFISH

🔦 King Crab 2007  
*Special Edition*

Blue lobster *catalana* style  
*Breton blue lobster*

Turbot, with turnip greens and clams sauteed

**NEW** Grilled king prawn, chili pumpkin and cardoncelli mushrooms

**NEW** Monkfish, wild chicory and mugnaia sauce

## 🔥 Robata grill

Grilled king crab  
*Lemon and rosemary sauce*

Grilled viola king prawns, ash potatoes and pak-choi

🔦 Galician sea bass *supreme*  
*Minimum for 2*

Grilled red tuna with sweet & sour endive and black lemon

Grilled galician octopus, paprika, potato cream and glasswort

## PASTA

Paccheri with Breton blue lobster  
*Minimum for 2*

🔦 Orecchiette, fava beans cream and seafood

Tagliatelle with gurnard fish and basil San Marzano tomato

Linguine with pink lobster and Amalfi lemon  
*South African pink lobster*

Smoked spaghetti with clams, *calamaretti spillo* and *bottarga*

Gnocchetti with Viola prawns  
*Cuttlefish ink gnocchetti*

## SIDES

Artichokes sauteed

*Fioretto broccolo*  
AOP

Roast potatoes purée

5 vegetables grilled

🔦 Signature

Fresh fish either blast frozen or frozen at catch according to type and/or preparation

Cover charge