

# LANGOSTERIA



## Cocktails

### SORRENTO

London dry gin, sherry fino, *peschiole*.

### POMODORO & MEZCAL

Amalfi tomatoes, spices, lime, mezcal.

### DOLCEAMARO

Campari, gin, moscato, citrus scent.

### SPRITZ ZEN

Aperol, Franciacorta, ginger beer, ginger.

### PASSIONADE

Rum, Franciacorta, passion fruit, oregano syrup, verjus.

### ROSE GALANTE

Gin, blanche de Normandie, verjus, raspberries & hibiscus.

## Wine by the glass

### CUVÉE PRESTIGE

Ca' del Bosco  
*Bollicine*

### CHARDONNAY

Damilano  
*Vino bianco*

### ROSSO DI MONTALCINO

Biondi Santi  
*Vino rosso*

### BLANC DE BLANCS / ROSÉ

Ruinart  
*Champagne*

### CHABLIS

Jean-Pierre Grossot  
*Vino bianco*

### CHOREY-LES-BEAUNE

D. MALLARD & FILS  
*Vino rosso*

## Oyster bar

Plateau Langosteria

*10 oysters, 6 Sicilian crustaceans, clams, sea truffle, almonds, bulots*

Oyster Perle Noire n.3

*Cadoret*

Oyster Régal n.3

*Famille Boutrais*

Oyster La Lune n.3

*Cadoret*

Langoustine

*Sicily*

Gambero rosso

*Sicily*

## to share

King Crab sandwich with avocado and pickles

*Potatoes chips*

Crispy rice *milanese* style

*With gambero rosso*

Bread, tomato, anchovies

*Cantabrian Sea*

Red tuna tacos

*Mediterranean sauce*

Frittura of calamari

*Tomatoes mustard*

Bruschetta San Marzano

*With salty ricotta*

## Lunch

### Entrées

Amberjack sashimi

*Jalapeño sauce*

Sea bass carpaccio

*Sicilian style*

Royal sea bream tagliata

*Tomatoes and basil*

The three tartare

*Fish and shellfish*

Sicilian gamberi rossi

*Capers and lime*

Red tuna salad

*mixed greens and lemon oil*

Seafood salad

*Champagne vinegar*

Seppia e piselli

*Roasted cuttlefish and green peas*

Galician octopus charcoal grilled

*Potatoes and paprika*

Mazzancolle catalana style

*Sicilian prawns*

### Mains

Charcoal grilled black grouper chateaubriand *pers.*

*Minimum 2 persons*

Red tuna charcoal grilled

*Spring onions, yellow datterino*

Royal sea bream gratinée

*Peppers and vongole veraci*

Blue lobster nature

*Citrus oil, fermented chili*

Paccheri with sea bass, *pers.*

*capers, olives and lemon*

*Minimum 2 persons*

Smoked spaghetti and vongole

*Roasted datterino*

Black grouper agnolotti

*Caciucco sauce*

Tagliatelle royal langoustines

*Spring onions and basil*

### Signature

Red tuna carpaccio

*Aubergines and San Marzano*

Langoustines tartare

*Foie gras and Sauternes*

Tiepido di mare

*Langoustines, gambero rosso, octopus and cuttlefish*

King Crab 2007

*Special Edition*

Linguine with blue lobster

*Brittany blue lobster*

Frittura Langosteria

*Wasabi mayonnaise*

### Sides

Roasted peppers

*Corno di bue*

Roasted

aubergines

Zucchini à la

scapece

5 vegetables

charcoal grilled