

# LANGOSTERIA



## Tasting Menu

Gazpacho  
*Yellow tomato datterino*

Tuna° carpaccio  
*Aubergines, tomato and basil*

Warm seafood salad  
*Prawns~, langoustines~, octopus~, squid~*

Black grouper° chateaubriand  
*Charcoal grilled*

Santa Margherita pansoti  
*With langoustines~ sauce*

Our granita  
*Strawberries and cream*

130 per person  
*The menu is intended for all diners.*

## Oyster Bar

Plateau Royal  
*King Crab~, 10 oysters,  
2 red prawns~, 2 langoustines~,  
2 mazzancolle~, pink shrimps~,  
clams and bulots*

Plateau Langosteria  
*10 oysters, 2 red prawns~,  
2 langoustines~, 2 mazzancolle,  
pink shrimps, clams  
and bulots*

### OYSTERS

Fines de claire	each
Cuvée prestige	each
St. Vaast	each
Gillardeau	each

### SEAFOOD

Red prawns	each
Langoustines	each
Clams	port.
Bulots	port.

## Signature

Pappa al pomodoro  
e vongole  
*Vongole veraci*

Amberjack° ceviche  
*Original recipe*

Tuna carpaccio  
*Aubergines, tomato and basil*

Langoustines~ and foie gras  
*Sauternes reduction*

Warm seafood salad  
*Prawns~, langoustines~,  
octopus~, squid~*

Frittura Langosteria  
*Prawns~, langoustines~, squids~*

King Crab~ 2007  
*Special Edition*

## Dinner

### Entrée

Amberjack° sashimi  
*Jalapeño sauce*

Royal snapper° carpaccio  
*Lime and glasswort*

Tuna° an langoustines~ tartare  
*Yellow datterino coulis*

Red prawns~  
*Marinated zucchini and mimolette*

Fish and shellfish carousel  
*Snapper°, amberjack°, tuna°,  
langoustines~*

Cuttlefish~ charcoal grill  
*Trumpet zucchini scapece style*

Baccalà° with panzanella  
*Costiera tomato*

Tuna° o-toro  
*Marinated radish*

Gazpacho with langoustines~  
*Yellow datterino gazpacho*

King prawn~ catalana style  
*Tomato camone, celery  
and onion*

### Robata and Co.

Black grouper°  
chateaubriand *per pers.*  
*Minimum for 2*

Tuna° charcoal grill  
*Perlina aubergine*

Charcoal grilled octopus  
*Spring onion and candied tomato*

Charcoal grill royal prawn~,  
asparagus and salmoriglio  
*Sicilian royal prawn*

John Dory° with Belgian endive  
*Parsley sauce*

Catch of the day  
*Market price*

### Pasta

Paccheri with seabass°, pers  
olives, capers and lemon  
*Minimum for 2*

Tagliatelle damare°  
*Seafood*

Santa Margherita pansoti  
*With langoustines~ sauce*

Pappardelle with rock  
red mullets°  
*Puttanesca style*

Gnocchetti with red prawns~  
*Datterino tomato*

Linguine with blue lobster  
*Breton blue lobster*

### Sides

Cuore di bue,  
cucumber, onion

5 grilled  
vegetables

Artichokes and  
salmoriglio

Chili  
pak-choi

~ Product blast frozen on board by our fishing boats.

° Product blast frozen in accordance with aw n. 853/2004 to prevent the risk of Anisakiasis.

° The fresh product could be blast frozen to -18° to preserve its quality.

🌱 Vegetarian alternative

Dear guest, if you have allergies and/or food intolerances ask for our menu allergens. We will be happy to help you choose the best for your needs.