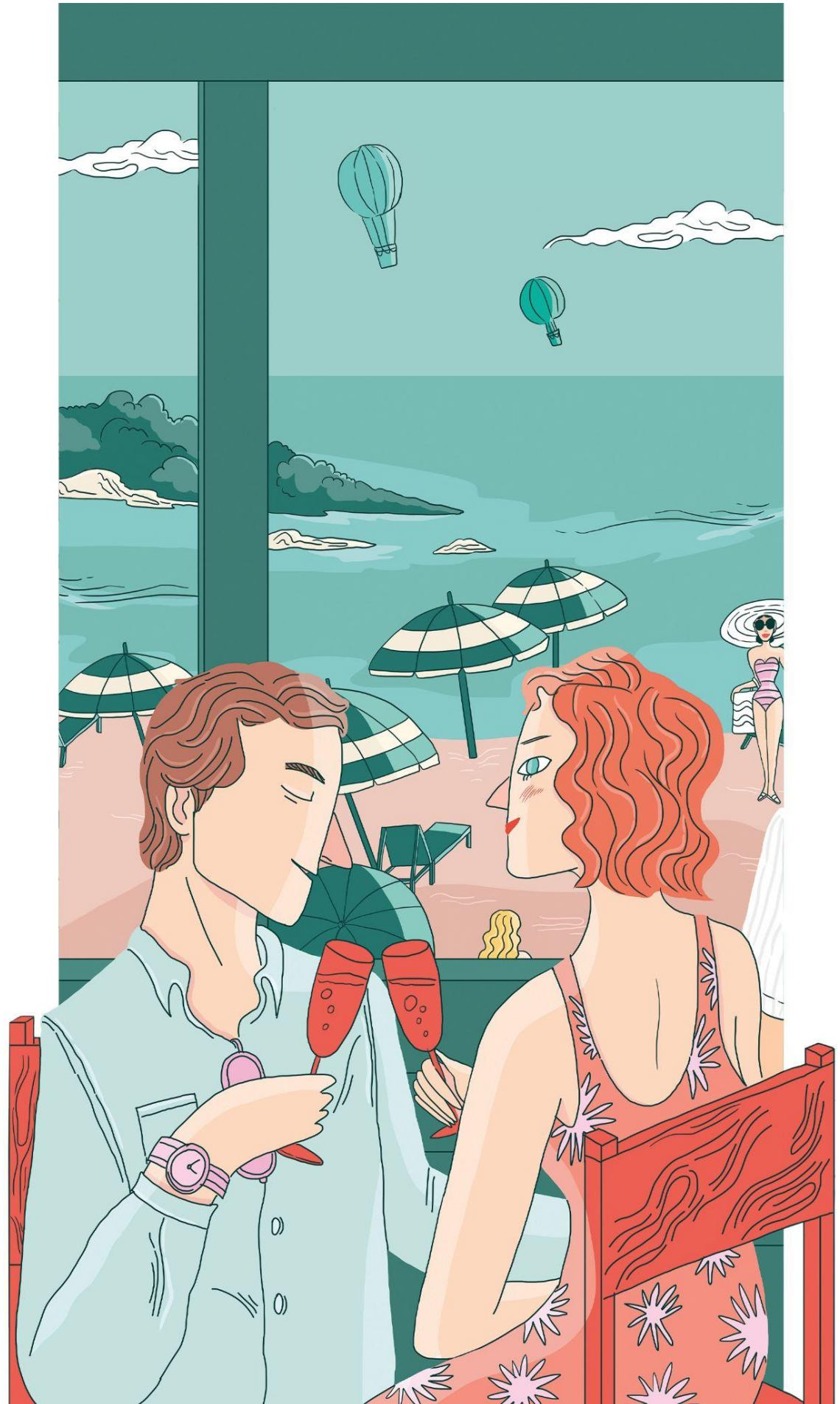


LANGOSTERIA



Cocktails

CHANDON GARDEN SPRITZ

Chandon Brut, bitter orange Valencia, herbs and spices, fresh rosemary.

DOLCE ESTATE

Ketel One Vodka, Campari, salted honey, grapefruit soda.

SPICY MARGARITA

Tequila Casamigos, agave syrup, lime juice, jalapeño.

TROPICAL

Spicy white rum, pineapple juice, passion fruit.

SHIBUYA

Belvedere Vodka, bergamot tea, agave, ginger beer, lime juice.

LA PREMIER

Villa Ascenti Gin, Belsazar dry vermouth, sage, capers.

Wine by the glass

"R"

Ruinart
Champagne

PERLÉ BIANCO RISERVA

Ferrari
Bollicine

LANGHE

Damilano
Vino bianco

SORÈ

Famiglia Cotarella
Vino rosato

ROSÉ

Ruinart
Champagne Rosé

CUVÉE PRESTIGE ROSÉ

Ca' del Bosco
Bollicine

Û PORTUFIN

I Coppelli
Vino bianco

CUVÉE MARGOT

O. Leflaive
Vino rosso

Oyster bar

Plateau Langosteria
10 oysters, 2 red prawns,
2 langoustines, 2 mazzancolle,
pink prawns, clams, bulots

OYSTERS

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

SEAFOOD

Red prawns each.
Langoustines each.
Clams port.
Bulots port.

Bar

Crispy milanese rice
Red prawns[~]

Oysters tempura
Tomato mayonnaise

Squids[~] frittura
Camone tomato mustard

Tuna[~] carpaccio toast
Tomato, bufala and anchovies

Focaccia with anchovies
Candied tomato and stracciatella

Lunch

Signature

Pappa al pomodoro
e vongole
With vongole veraci

Amberjack[°] ceviche
Original recipe

Tuna[°] carpaccio
Aubergines, tomato and basil

Entrée

Amberjack[°] sashimi
Jalapeño sauce

Tuna[°] tartare
Yellow datterino coulis

Royal snapper[°] carpaccio
Lime and glasswort

Red prawns[~]
Marinated trumpet zucchini
and mimosette

Fish and shellfish carousel
Snapper[°], amberjack[°], tuna[°],
langoustines[~]

Robata and Co.

Black grouper[°] per pers.
chateaubriand
Minimum for 2

Charcoal grilled royal prawn,
asparagus and salmoriglio
Royal prawn of Sicily

John Dory[°] with red endive
Parsley sauce

Charcoal grilled tuna[°]
Perlina aubergines

Catch of the day
Market price

Sides

Cuore di bue,
cucumber, onion

5 grilled
vegetables

Artichokes and
salmoriglio

Chili
pak-choi

Warm seafood salad
Prawns[~], langoustines[~],
octopus[~], squid[~]

Frittura Langosteria
Prawns[~], langoustines[~], squids[~]

King Crab[~] 2007
Special Edition

Baccalà[°] with panzanella
Costiera tomato

Salpicon di mare
Seafood salad madrileña style

Charcoal grilled octopus[~]
Spring onion and candied tomato

Roasted langoustines[~]
gazpacho
Yellow tomatoes gazpacho

King prawn[~] catalana style
Tomato camone, celery
and onion

Pasta

Paccheri with seabass[°], per pers.
olives, capers and lemon
Minimum for 2

Pappardelle with rock
red mullet[°]
Puttanesca style

Santa Margherita pansoti
With langoustines[~] sauce


Gnocchetti with red prawns[~]
Datterino tomato

Linguine with blue lobster
Breton blue lobster

[~] 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