

# LANGOSTERIA



## Cocktails

### SPRITZ ZEN

*Champagne Cocktail*  
Champagne, Aperol,  
ginger beer, ginger.

### SOUTH SIDE

Tanqueray Gin, lemon  
juice, mint, lemon peel,  
sugar.

### BLOODY MARY

Ketel One vodka, tomato,  
Worcestershire sauce,  
tabasco, salt and pepper.

### AMERICANO

Campari, Vermouth red,  
Belsazar, soda, lemon zest,  
orange.

### SHIBUYA

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

### SUNSET SEA

*Alcohol free*  
Pink grapefruit juice, lemon,  
agave, wild berries, mint.

## Wine by the glass



### EXTRA BRUT EXTRA OLD

Veuve Clicquot  
*Champagne*

### CUVÉE PRESTIGE

Ca' Del Bosco  
*Sparklin*

### PERLÉ ROSÉ

Ferrari  
*Sparkling Rosé*

### SORÈ

Famiglia Cotarella  
*Rosé wine*

### SONDRAIA

Poggio al Tesoro  
*Viognier / White wine*

### VIRÉ CLESSÉ

Comte Lafon  
*Chardonnay / White wine*

### PIAN DI STIO

San Salvatore  
*Fiano / White wine*

### ST. DANIEL

Colterenzio  
*Pinot nero / Red wine*

## Oyster bar

Plateau Langosteria  
*10 oysters, 2 langoustines,  
2 red prawns, pink prawns,  
2 scallops, 2 sea truffle, bulots.*

### OYSTERS

Fines de Claire	each
Gillardeau	each
Legris	each
Saint-Vaast	each
Cuvée Prestige	each

### SEAFOOD

Red prawns	each
Langoustines	each
Scallops	port.
Bulots	port.
Sea truffles	

## Bar

King Crab bao  
*Steamed*

Squids and jalapeño tempura  
*Camone tomato mustard*

Gillardeau oysters **2pcs**  
*Ceviche*

Bread, tomato and anchovies  
*Cantabrian Sea anchovies*

Sockeye salmon croutons **2pcs**  
*Butter and Tropea jam*

## Lunch

### Signature

Pappa al pomodoro  
*With vongole veraci*

Red tuna carpaccio  
*Aubergines, tomato and basil*

Langoustines and foie gras  
*Sauternes reduction*

Warm seafood salad  
*Lemon extra virgin olive oil*

Frittura Langosteria  
*Red prawns, langoustines, squids*

King Crab 2007  
*Special Edition*

### Entrée

Carousel three tastings  
*Amberjack, grouper, red prawn*

White grouper tagliata  
*Tonnato*

Amberjack sashimi  
*Jalapeño sauce*

Tuna and langoustines tartare  
*Yellow datterino coulis*

Red prawns  
*Guacamole and lime sauce*

Galician octopus catalana style  
*Camone, celery and Tropea onion*

Nizzarda style cuttlefish  
*Potatoes, beans, olives, anchovies*

Roasted langoustines gazpacho  
*Yellow datterino*

Royal prawns salpicon  
*Champagne vinegar*

Red tuna o-toro  
*Basil smoked aubergines*

### Main

Baccalà and panzanella  
*Costiera tomato*

Grilled red tuna  
*Scapece zucchini and piquillo*

Grouper, potatoes, taggiasca  
*Rosemary sauce*

Snapper with baby spinach  
*Sauteed clams*

King prawns grilled  
*Perlina aubergines*

### Pasta

Fusillone with sea bass  
*Escarole and anchovies crumble*

Linguine and spillo calamaretti  
*Spicy tomato*

Orecchiette damare  
*Sauteed seafood*

Gnocchetti with red prawns  
*Basil yellow tomato*

Tagliolini and royal langoustines  
*Confit datterino and spring onion*

### Sides

Cuore di bue,  
cucumber, onion

5 grilled  
vegetables

Chili  
pak-choi

Sweet & sour  
radish