



# La Petite Langoustine



## AFTERNOON ENGLISH MENU

### Entrée

|  |      |
|--|------|
| <b>CANTABRIAN ANCHOAS NARDIN</b>   | € 20 |
| <i>with burrata, toasted bread, and fresh tomato</i>   |      |
| ANCHOAS NARDIN DEL CANTABRICO<br><i>con burrata, pane tostato e pomodoro fresco</i>  |      |
| <b>CETARA ANCHOVIES ARMATORE</b>   | € 22 |
| <i>Buffalo burrata, roasted artichokes in oil, and pizza bread</i>   |      |
| ALICI DI CETARA ARMATORE<br><i>burrata di Bufala, carciofi arrostiti sott'olio e pan pizza</i>   |      |
| <b>PATA NEGRA CINCO JOTAS</b>  | € 29 |
| <b>"50GR OF WELLNESS" 100% BELOTA</b>  |      |
| <i>Iberian ham with Gattiau bread, toasted bread, and tomatina</i>   |      |
| PATA NEGRA CINCO JOTAS<br>"50GR DI BENESSERE" 100% BELOTA<br><i>Prosciutto Iberico con pane Gattiau, pane tostato e tomatina</i>   |      |
| <b>SMOKED UP STREAM SALMON</b> 170 GR  | € 38 |
| <i>Homemade brioche bread and Normandy butter</i>  |      |
| <i>The prestigious salmon of Claudio Cerati raised in open sea without preservatives or feeds</i>  |      |
| SALMONE AFFUMICATO UP STREAM<br><i>Pan brioche fatto da noi e burro di Normandia</i><br><i>Il prestigiosissimo salmone di Claudio Cerati allevato in mare aperto senza conservanti o mangimi</i>                                   |      |
| <b>MARINATED SARDINES</b>  | € 17 |
| <i>toasted hazelnuts, pecorino cheese, mint, and lemon zest</i>  |      |
| SARDONCINI MARINATI<br><i>nocciole tostate, pecorino, menta e zest di limone</i>   |      |
| <b>PISARONI VEGETABLE PICKLE</b>   | € 16 |
| <i>with gattiau bread and our toasted cereal bread</i>   |      |
| LA GIARDINIERA PISARONI<br><i>con pane gattiau e il nostro pane ai cereali tostato</i>   |      |
| <b>SUMMER BREAD SALAD</b>  | € 14 |
| <i>with addition of steamed local prawns +€8</i>   |      |
| <i>Our rustic and burnt wheat bread, cucumbers, fennel, marinated red onion, carioca tomatoes, red basil, and radishes</i>   |      |
| PANZANELLA ESTIVA<br><i>con aggiunta di mazzancolle nostrane a vapore +8€</i><br><i>Il nostro pane rustico e al grano arso raffermo, cetrioli, finocchio, cipolla rossa marinata, pomodori carioca, basilico rosso e ravanelli</i> |      |

### Caviar

|  |       |
|--|-------|
| <b>PRUNIER CAVIAR HOUSE SELECTION</b> 20 GR  | € 60  |
| CAVALE PRUNIER SELEZIONE CAVIAR HOUSE        |       |
| <b>OSCIETRA CAVIAR HOUSE SELECTION</b> 30 GR | € 135 |
| CAVALE OSCIETRA SELEZIONE CAVIAR HOUSE       |       |
| <b>BELUGA CAVIAR HOUSE SELECTION</b> 30 GR   | € 230 |
| CAVALE BELUGA SELEZIONE CAVIAR HOUSE         |       |

### Seafood Crudites

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|--|--------------|
| <b>OYSTER TASTING</b>  | € 45         |
| <i>La Pleiade Poget (France) 2 pcs</i>   |              |
| <i>La Royale by Davide Herve Charente Maritime (France) 2 pcs</i>  |              |
| <i>Ostra Regal Selection "Gold" La Famille Boutrais (Ireland) 2 pcs</i>  |              |
| DEGUSTAZIONE DI OSTRICHE<br><i>La Pleiade Poget (Francia) 2 pz</i><br><i>La Royale di Davide Herve charente maritime (Francia) 2 pz</i><br><i>Ostra Regal la selection "Or" La famille Boutrais (Irlanda) 2 pz</i> |              |
| <b>LA PERLA DEL DELTA OYSTER (Italy)</b>   | EACH € 8     |
| OSTRICA LA PERLA DEL DELTA (Italia)  |              |
| <b>OSTRA REGAL SELECTION "GOLD"</b>  | € 10         |
| OSTRICA REGAL LA SELECTIONE "OR"   |              |
| <b>THE GRAND PLATEAUX</b>  | € 39         |
| <i>red shrimp from Mazara del Vallo, small scampi, local prawns, pink shrimp, local mantis shrimp, cuttlefish carpaccio, red mullet with rosemary, tuna, and sole</i>  |              |
| IL GRAN PLATEAUX<br><i>gamberi rossi di Mazara del Vallo, scampetti, mazzancolle nostrane, gambero rosa, canocchia nostrana, carpaccio di seppia, triglie al rosmarino, tonno e sogliola</i>                       |              |
| <b>RED PRAWN CARPACCIO</b>   | € 22         |
| <i>black truffle, almond cream, green apple, and sprouts</i>   |              |
| IL CARPACCIO DI GAMBERI ROSSI<br><i>tartufo nero, crema di mandorle, mela verde e germogli</i>   |              |
| <b>RAW SCAMPI</b> 120-140 g / piece  | EACH € 25/30 |
| GLI SCAMPONI CRUDI   |              |
| <b>CARABINEROS</b> 180 gr circa  | EACH € 42    |
| I CARABINEROS  |              |

### The Shellfish

|   |              |
|---|--------------|
| <b>PRAWNS WITH COARSE SALT</b>                  | € 24         |
| MAZZANCOLLE AL SALE GROSSO                      |              |
| <b>CARABINEROS</b> 180 g each                   | EACH € 42    |
| <i>with garlic, olive oil, and chili pepper</i> |              |
| CARABINEROS<br><i>aglio, olio e peperoncino</i> |              |
| <b>LOBSTER</b>                                  | € 190 PER KG |
| <i>catalana-style</i>                           |              |
| ARAGOSTA<br><i>alla catalana</i>                |              |
| <b>LOCAL LOBSTER</b>                            | € 150 AL KG  |
| <i>catalana-style</i>                           |              |
| ASTICE NOSTRANO<br><i>alla catalana</i>         |              |
| <b>KING CRAB</b>                                | € 210 PER KG |
| <i>catalana-style</i>                           |              |
| KING CRABS<br><i>alla catalana</i>              |              |

### Our First Courses

|                                    |             |
|------------------------------------|-------------|
| <b>PACCHERO</b>                    |             |
| <b>WITH LOBSTER (HALF LOBSTER)</b> | € 26        |
| ALL'ASTICE (MEZZO ASTICE)          |             |
| <b>WITH SPINY LOBSTER</b>          | € 190 AL KG |
| ALL'ARAGOSTA                       |             |
| <b>WITH LOCAL LOBSTER</b>          | € 150 AL KG |
| ALL'ASTICE NOSTRANO                |             |
| <b>WITH KING CRAB</b>              | € 210 AL KG |
| AL KING CRAB                       |             |

### Sides

|   |      |
|---|------|
| <b>THE GRAND PINZIMONIO</b>   | € 24 |
| <i>selection of seasonal vegetables and fruits</i>  |      |
| IL GRAND PINZIMONIO<br><i>selezione di verdure e frutta scelta di stagione</i>  |      |
| <b>PINZIMONIO...ETTO</b>  | € 12 |
| <b>AROMATIC MIXED GREENS</b>  | € 12 |
| <i>selection of wild herbs, sprouts from Alto Adige, cucumbers, candied green apple, and radishes</i>   |      |
| LA MISTICANZA AROMATICA<br><i>selezione di erbe spontanee, germogli dell'Alto Adige, San Marzano confit, origano di Pantelleria, cetrioli, limone candito e ravanelli</i> |      |

### Meats

|                                   |      |
|-----------------------------------|------|
| <b>GRILLED FREE-RANGE CHICKEN</b> | € 16 |
| GALLETTO RUSPANTE GRIGLIATO       |      |

### Pizzas

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|---|------|
| <b>PATANEGRA PIZZA 50G "CINCO JOTAS"</b>  | € 29 |
| <i>burratina, roasted Gragnano artichokes</i>   |      |
| PIZZA PATANEGRA 50G "CINCO JOTAS"<br><i>burratina, carciofini arrostiti di gragnano</i>   |      |
| <b>TONNARA PIZZA</b>  | € 22 |
| <i>red tuna roast beef, zucchini flowers, zucchini, confit piccadilly tomatoes, and mizuna</i>  |      |
| PIZZA TONNARA<br><i>Roast beef di tonno rosso, fiore di zucca, zucchini, piccadilly confit e mizuna</i>   |      |
| <b>MAZARA RED PRAWN PIZZA</b>   | € 22 |
| <i>Mazara red prawns, stracciatella, pistachios, fresh mountain herbs, lemon zest</i>   |      |
| PIZZA GAMBERO ROSSO DI MAZARA<br><i>gamberi rossi di mazara, stracciatella, pistacchio, erbe fresche di montagna, zeste al limone</i>   |      |
| <b>MEDITERRANEAN PIZZA WITH 3 TOMATOES</b>  | € 18 |
| <i>pressed yellow datterino tomatoes, sliced oxheart tomato, confit San Marzano tomatoes, Pantelleria oregano, Taggiasca olive pesto, pepper, Maldon salt, and feta cheese</i>              |      |
| PIZZA MEDITERRANEA AI 3 POMODORI<br><i>datterino giallo spremuto, cuore di bue a fette, San Marzano confit, origano di Pantelleria, pesto di olive taggiasche, pepe, sale maldon e feta</i> |      |

### Dessert

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|--|-----|
| <b>THE KING OF ICE CREAMS</b>                                | € 9 |
| <i>Pistachio, fior di latte or mixed</i>                     |     |
| IL RE DEI GELATI<br><i>Pistacchio, fior di latte o misto</i> |     |

Cover charge € 3

*The bread is handcrafted by us with all the love needed to make you feel at home.*

*Depending on market availability, some preparations may use fresh or originally frozen ingredients, or ingredients frozen by us.*

*Fish intended to be consumed raw or nearly raw has been treated to prevent anisakis, in accordance with EC Regulation 853/2004.*

*Allergens: our service staff is available to provide, upon request, any information, including through the display of specific written documentation.*

*The service staff does not assume responsibility for contamination from gluten or other allergies.*