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*afternoon menu*  
*w. 15/19*

## Entrée

Cantabrian Anchoas Nardin..... €19  
With burrata, toasted bread and fresh tomato

Cetara Anchovies Armatore..... €20  
Bufala burrata cheese, roasted artichokes in oil and pan pizza

Pata Negra Emiliano Garcia..... €27 per hecto  
Iberian ham with Gattiau bread

Up Stream smoked salmon..... 170 gr €38  
Homemade brioche bun and Normandy butter

Marinated sardines..... €17  
Helzenut grits, lemon, pecorino cheese and mint

The Pisoni gardener..... €14  
With warm bread

Panzanella..... €7  
Stale bread, tomato tris, celery, Tropea petals and lime

Shrimp salad artichokes and parmesan cheese..... €18  
Or roe

## Caviar

Prunier Caviar House selection..... 20 gr €60

Oscietra Caviar House selection..... 30 gr €135

Beluga Caviar House selection..... 30 gr €230

## Crudities from thw Sea

Tasting of oysters..... €45  
La Royal by Davide Herve charente maritime (France) 2 pz  
Ostra Regal la "Or" selection La famille Boutrais (Ireland) 2 pz  
La Pleiade Poget (France) 2 pz

Oyster La Perla del Delta..... each €8  
(Italy)

Oyster Regal la selection "Or"  
La Famille Boutrais..... €10  
(Ireland)

The Grand Plateaux..... €36  
Red prawns from Mazara del Vallo, small shrimps, local prawns,  
pink shrimp, cuttlefish carpaccio, Canadian scallop carpaccio,  
tuna and sole

Mazara del Vallo red shrimp carpaccio..... €20  
Black summer truffle, almond cream, green apple and sprouts

Tuna tartare..... €18  
In all sauces

The raw Scamponi..... s.q - s.m  
Ask the wait staff for the price

The Carabineros about 180 gr..... each €40

## Crustaceans

Prawns with coarse salt..... €20

Steamed Mantis shrimp..... €18  
Agretti and raspberry mayonnaise

Scampi buzzara style..... s.q - s.m  
Ask the wait staff for the price

Carabineros..... €40  
Garlic, oil and chili

Lobster..... €190 per kg  
Catalan-style

Native lobster..... €150 per kg  
Catalan-style

King crab..... €230 per kg  
Catalan-style

## Our first courses

Our Spaghettone with seafood carbonara..... €18

Pacchero  
with lobster (half a lobster)..... €24

with lobster..... €190 per kg

with homegrown lobster..... €150 per kg

with king crab..... €230 per kg

## Sides

Vinaigrette..... €7

The aromatic Mixed salad..... €7

## Meats

Free-range cockerel at the grill..... €16

## The pizzas

Up Stream smoked salmon pizza..... €12  
Squacquerone cheese, blackberries and mixed salad

Red shrimp carpaccio pizza..... €14  
Smoked burrata, crushed potato with fennel and arugula

80s Rimini pizza..... €10  
Marinated sardines, tomato paste and parsley oil

Pizza mortadella..... €10  
Burrata and pistachio

## Dessert

The Ice Cream King..... €8  
Pistachio, fiordilatte or mixed

The bread is handmade by us with all the love it takes to make you feel at home.

Cover charge € 3.

Depending on market availability, fresh or frozen raw materials may be used for certain preparations, either frozen at origin or frozen in-house.

Fish intended to be consumed raw or practically raw has undergone abatement treatment against anisakis, in accordance with EC Reg. 853/2004.

Allergens: service personnel remain at your disposal to provide, upon request, any information, including by producing appropriate written documentation.

Wait staff assumes no responsibility for gluten contamination or other allergies.