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La Petite Langoustine

afternoon menu
n. 15/19

Entrée

Cantabrian Anchoas Nardin € 20
With burrata cheese, toasted bread and fresh tomato

Cetara Anchovies Armatore € 22
Bufala burrata cheese, roasted artichokes in oil and "homemade" pizza bread

Pata Negra Cinco Jotas "50gr of well-being"
100% belota € 29
Iberian ham with guttiou bread, toasted bread and tomato

Up Stream smoked salmon 170 gr € 38
Homemade brioche bun and Normandy butter
Claudio Cerati's prestigious salmon raised in the open sea without preservatives or animal feed

Marinated sardines € 17
Roasted hazelnuts, pecorino cheese, mint and lemon zest

La giardiniera Pisanoni € 16
With guttiou bread and our toasted cereal bread

Artichoke and shrimp salad € 22
30-month aged grana cheese, steamed local shrimps and citrus oil

Caviar

Prunier Caviar House selection 20 gr € 60

Oscietra Caviar House selection 30 gr € 135

Beluga Caviar House selection 30 gr € 230

Crudities from the Sea

Oysters tasting € 45
La Pleiade Poget (France) 2 pcs
La Royale by Davide Herve charente maritime (France) 2 pcs
Ostra Regal "Or" selection La famille Boutrais (Ireland) 2 pcs

Oyster La Perla del Delta each € 8
(Italy)

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

The Gran Plateaux € 39
Mazara del Vallo red shrimp, shrimp scampi, local prawns, pink shrimp, local mantis shrimp, cuttlefish carpaccio, mullet with rosemary, tuna and sole

Red shrimp carpaccio € 22
Black truffle, almond cream, green apple and sprouts

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

The Carabineros about 180 gr each € 42

Crustaceans

Prawns with coarse salt € 24

Carabineros € 42 180 gr each
Garlic, oil and chili pepper

Lobster € 190 per kg
Catalan-style

Local lobster € 150 per kg
Catalan-style

King crab € 240 per kg
Catalan-style

Our first courses

Pacchero
with lobster (half a lobster) € 26

with lobster € 190 per kg

with local lobster € 150 per kg

with king crab € 240 per kg

Sides

The Grand Pinzimonio € 24
Selection of seasonal vegetables and fruits

Lil' Pinzimonio € 12

Artichoke salad € 9

The aromatic misticanza € 12
Selection of wild herbs and sprouts from South Tyrol

Meats

Free-range cockerel € 24
Grilled, BBQ sauce and roasted early potatoes with rosemary

The pizzas

Pizza patanegra 50 gr "Cinco Jotas" € 29
Burratina cheese, roasted gragnano artichokes

Pizza Morro Oceanico "deel sea cod" € 22
Fennel, orange, and creamy potato salad

Pizza Tonnara € 26
Armatore bluefin tuna ventresca 110gr in oil, squeezed yellow datterino tomato, wild Broccoletti, picadilli confit, Armatore cetara anchovy drippings

Pizza Wagyu and raw prawns € 29
Stracciatella Bufala cheese, sweet and sour dressing and pumpkin chip
"Recommended addition of Prunier caviar" plus 60€

Dessert

The Ice Cream King € 9
Ask the wait staff for the flavours

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 appropriate written documentation.

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