



*La Petite Langoustine*



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*afternoon menu  
h. 15/19*



## Entrée

Cantabrian Anchoas Nardin .....€ 17  
With burrata cheese, toasted bread and fresh tomato

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

Pata Negra Emiliano Garcia .....€ 25 per hecto  
Iberian ham with Gottiau bread

Up Stream smoked salmon ..... 170 gr € 34  
Homemade brioche bun and Normandy butter

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

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

## Caviar

Prunier Caviar House selection ..... 20 gr € 45

Oscietra Caviar House selection ..... 30 gr € 130

Beluga Caviar House selection ..... 30 gr € 220

## Crudities from the Sea

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

Oyster La Perla del Delta ..... each € 7  
(Italy)

## Oyster Regal la selection "Or"

La Famille Boutrais .....€ 8  
(Ireland)

The Gran 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 .....€ 18  
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 a price

Carabineros ..... 180 gr each € 40  
Garlic, oil and chili

Lobster .....€ 180 per kg  
Catalan-style

Native lobster .....€ 170 per kg  
Catalan-style

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

## Our first courses

Our Spaghettoni  
with seafood carbonara .....€ 18

Pacchero  
with lobster (half a lobster) .....€ 23

with lobster .....€ 180 per kg

with homegrown lobster .....€ 170 per kg

with king crab .....€ 230 per kg

## Sides

Vinaigrette .....€ 7

The aromatic Mixed salad .....€ 7

## Meats

Free-range cockerel .....€ 20  
At the grill

## The pizzas

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

Pink shrimp Carpaccio pizza .....€ 12  
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.