



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 Pisoni 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€ 36
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.