## **BLUE LOBSTER**

FRANCIACORTA BAR · RISTORANTE



# RISTORANTE

Available every day from 12:00 until late evening

#### Antipasti

Tonno e melograno 8 Sashimi tuna fillet dressed with pomegranate and orange

Arancino con Astice 7.5 Lobster rice balls coated in breadcrumb

Orata con zenzero 7.5 Lemon marinated sea bream with crispy ginger Astice alla catalana 10 Marinated lobster tossed in "catalana" salad

Insalata di polipo 7 Octopus salad tossed with celery, carrots, onions, served with chive mayo

> Cozze 6 Freshly picked mussels

### Lobster & Oyster

Fresh oyster 3 each Freshly shucked oysters. Pair with Franciacorta wine for a perfect aperitivo

Lobster Half 20 | Whole 40 Our signature lobster, served with garlic buttered potatoes Capesante e Pancetta 8 Seared scallops with peas and wasabi purée and streaky bacon

Tagliere di salumi9Selection of Italian fine cured meats

Involtini di melanzana (v) 6 Grilled aubergines rolled with tomato and mozzarella

Oyster chef selection 15

Sharing platter of 6 oysters

Lobster Burger 15 Lobster burger with avocado, mango, cucumber, lime and "Brava" sauce

Pasta

Linguine all'aragosta 23 Linguine with lobster tossed with extra virgin olive oil and cherry tomato

Spaghetto alle vongole 14 Spaghetti with wild clams, white wine and garlic Gnocchetti astice 15 Homemade dough dumplings with lobster, tomato, aubergines and wild clams

Tagliolini Carbonara di Tonno (v) 16 Homemade tagliolini pasta with tuna, black pepper and pecorino cheese

#### Main Course

Fried calamari with battered courgettes and chive mayo

Rombo in crosta croccante 17 Oven baked turbot served with crunchy potatoes and aioli sauce Coda di Rospo 19 Monkfish tail with streaky bacon, Italian radicchio, brandy and cream sauce

Fillet steak 23 Fillet with truffle and bacon sauce. Served with mashed potatoes Penne funghi e peperoni (V) 12 Penne pasta with mushroom, and red peppers

Spaghetti bolognese 11 Traditional dish from Bologna with ragu sauce

Tagliata di tonno 20 Tuna steak with "salmorigano" dressing. Served with potatoes

Insalata (v) 11 Mixed oak leaves, strawberry & avocado salad with poppy seed dressing Choose between grilled tuna or walnuts and pine kernels (vegan)

Barbary duck breast 22 Honey, orange and thyme glazed duck breast. Served with roasted potatoes

Grigliata mista 20 | 40 Selection of daily catch, grilled by our Italian chef. Single or to share

Sides

Zucchine fritte (v) 3 Fried courgettes Patate al forno (v) 3 Roasted potatoes Asparagi burro e aglio (v) 3.5 Garlic and butter salted asparagus

> Patate fritte (v) 3 French fries

**Bread & olives taggiasche (v) 3.5** Bread basket with juicy olives taggiasche

> Insalata (v) 3 Mixed leaf salad

Some of our dishes may contain nuts and other allergens, if you have any special dietary requirements or allergies, please speak to a member of our team.