

CRUSTACEAN FROM THE GRILL

ARAGOSTA ROYAL <i>Lobster Royal</i>	32 / 100g
ASTICE BLU <i>Royal Blue Lobster</i>	24 / 100g
KING CRAB <i>King Crab</i>	50 / 100g
SCAMPI NORVEGIA <i>Norwegian scampi</i>	27 / 100g
GAMBERI ROSSI <i>Red Prawns</i>	24 / 100g



RAW BAR

OSTRICHE <i>Oyster tarbouriech n°3</i>	10
SCAMPI DI SICILIA <i>Sicilian scampi</i>	20 / 100g
GAMBERI ROSSI DI MAZARA DEL VALLO <i>Mazara del Vallo red prawns</i>	24 / 100g
TARTARE DI SPIGOLA <i>Seabass tartare with avocado and lime</i>	34
TARTARE DI TONNO E SCAMPI <i>Red tuna tartare and scampi</i>	42
CARPACCIO DI SPIGOLA CON SALICORNIA <i>Seabass carpaccio with salicornia and lime</i>	29
OUR SELECTION OF CAVIAR <i>Beluga 50gr / 125gr</i>	360 / 920
<i>Oscietra 50gr / 125gr</i>	200 / 440

CATCH OF THE DAY

SPIGOLA Salt Crusted Grilled Oven Ligure Guazzetto <i>Seabass</i>	16 / 100g	GALLINELLA Guazzetto Acqua Pazza Cacciatora <i>Gurnard</i>	18 / 100g
SCORFANO Guazzetto Acqua Pazza Cacciatora <i>Scorpion Fish</i>	18 / 100g	SOGLIOLA Grilled Mugnaia <i>Dover Sole</i>	20 / 100g
ROMBO Grilled Oven Ligure Guazzetto <i>Turbot</i>	16 / 100g	ORATA Salt Crusted Grilled Oven Ligure Guazzetto <i>Sea Bream</i>	16 / 100g

PASTA

TAGLIOLINI ALL'ASTICE O ARAGOSTA <i>Homemade tagliolini with lobster, cherry tomatoes and fresh basil</i>	24-32 / 100g	SPAGHETTI HOMEMADE ALLA FLAVIO <i>Homemade spaghetti with garlic, olive oil, chilli, cherry tomatoes and fresh basil</i>	29
TAGLIOLINI CON PESCATO DEL GIORNO <i>Homemade tagliolini with catch of the day, cherry tomatoes and fresh basil</i>	45	SPAGHETTI ALLE VONGOLE <i>Spaghetti with clams</i>	41
SPAGHETTI ALL'ASSASSINA <i>Homemade spaghetti with spicy tomato sauce, baby squid and crumble</i>	38	CASARECCE SPIGOLA LIMONE E PARMIGIANO <i>Casarecce with seabass, lemon and parmesan</i>	39
GNOCCHETTI GAMBERI ROSSI, POMODORINI E PECORINO <i>Gnocchetti with red king prawns, cherry tomatoes, basil, pecorino cheese</i>	45	TAGLIATELLE ALLA BOLOGNESE <i>Homemade tagliatelle with beef ragout</i>	38

SALADS

QUINOA SALAD CON VERDURE DI STAGIONE E AVOCADO <i>Quinoa salad with seasonal vegetables and avocado</i>	29	ROSE DES VENTS SALAD <i>Salad mesclun, asparagus, enoki mushrooms, beetroot, tomatoes and miso dressing</i>	29
INDIVIA SALAD <i>Indivia salad, honey and mustard dressing, caramelized nuts, raisins</i>	29	POMEGRANATE GARDEN SALAD <i>Cherry tomatoes, cucumbers, red onions, pomegranate and walnuts</i>	29
GREEK SALAD <i>Red endives, black olives, feta mousse, cherry tomatoes, cucumber and pecans</i>	31	GREEN SALAD <i>Seasonal fresh green leaves dressed with clarified butter and lemon</i>	25
BEETROOTS & GOAT CHEESE MOUSSE <i>Roasted beetroot salad with goat cheese mousse</i>	29		

STARTERS

WAGYU BROCHETTES <i>Japanese Wagyu skewers with charred pearl onions</i>	44	CARCIOFO ALLA ROMANA <i>Roman-Style Artichoke</i>	31
POLPO GALIZIANO CON CREMOSO DI PATATE <i>Octopus, potatoes puree, salicornia, chives, candied tomatoes and spicy crumble</i>	38	TACOS DI MANZO <i>Angus Beef Tacos with Sweet Chili & Soy Sauce</i>	26
CARPACCIO DI MANZO <i>Beef carpaccio with parmesan</i>	30	KING CRAB TACOS <i>King crab, spicy mayo and tobiko sauce, served in a crispy corn shell</i>	33
TEMPURA DI GAMBERI <i>Spicy yuzu mayo</i>	27	BURRATA <i>Burrata pugliese with datterini tomatoes and basil</i>	28

MAIN COURSES

LOBSTER ROLL <i>Butter bread, lobster, guacamole and citrus mayo</i>	34
MILANESE DI VITELLO <i>Veal milanese</i>	49
BLACK ANGUS ENTRECÔTE <i>Black angus ribeye</i>	65
CATALANA DI ASTICE O ARAGOSTA ROYAL <i>Lobster, boiled potatoes, cherry tomatoes, celery, red onions, black olives, fresh basil and parsil</i>	24 - 32 / 100g
VENTRESCA DI TONNO CON POMODORINI SECCHI E OLIVE <i>Tuna otono with sun-dried tomatoes and olives</i>	45
TRANCIO DI PESCATO DEL GIORNO <i>Catch of the day</i>	50

SIDES

PEPERONI AL FORNO ALL'OLIO D'OLIVA <i>Oven-roasted peppers with olive oil</i>	16
PATATINE FRITTE <i>French fries</i>	14
PATATE AL FORNO <i>Oven-baked potatoes</i>	16
VERDURE GRIGLIATE <i>Grilled vegetables</i>	18



DESSERTS

FRUTTA E FRUTTINI <i>Mix of fresh fruit and fruttini ice cream</i>	37	SORBETTO DEL GIORNO <i>Homemade sorbet of the day</i>	18
TAGLIATA DI FRUTTA <i>Selection of seasonal fruit platter</i>	22	MOUSSE AL CIOCCOLATO <i>Chocolate mousse with cocoa crumble, Maldon salt and extra virgin olive oil</i>	20
FLAN AL PISTACCHIO SICILIANO <i>Pistachio flan</i>	22		

PLAGE DU LARVOTTO
AVENUE PRINCESSE GRACE, 98000 MONACO

