

## CRUSTACEAN FROM THE GRILL

ARAGOSTA ROYAL [2] <i>Lobster Royal</i>	32 / 100g
ASTICE BLU [2] <i>Royal Blue Lobster</i>	24 / 100g
KING CRAB [2] <i>King Crab</i>	50 / 100g
SCAMPI NORVEGIA [2] <i>Norwegian scampi</i>	27 / 100g
GAMBERI ROSSI [2] <i>Red Prawns</i>	24 / 100g



## RAW BAR

OSTRICHE [14] <i>Oyster tarbouriech n°3</i>	10
SCAMPI DI SICILIA [2] <i>Sicilian scampi</i>	20 / 100g
GAMBERI ROSSI DI MAZARA DEL VALLO [2] <i>Mazara del Vallo red prawns</i>	24 / 100g
TARTARE DI SPIGOLA [4] <i>Seabass tartare with avocado and lime</i>	34
TARTARE DI TONNO E SCAMPI [4, 2] <i>Red tuna tartare and scampi</i>	42
CARPACCIO DI SPIGOLA CON SALICORNIA [2] <i>Seabass carpaccio with salicornia and lime</i>	29
OUR SELECTION OF CAVIAR [4] <i>Beluga 50gr / 125gr</i>	650 / 1500
<i>Oscietra V20 50gr / 125gr</i>	220 / 550

## CATCH OF THE DAY

SPIGOLA Salt Crusted   Grilled   Oven   Ligure   Guazzetto [4] <i>Seabass</i>	16 / 100g	GALLINELLA Guazzetto   Acqua Pazza   Cacciato [4] <i>Gurnard</i>	18 / 100g
SCORFANO Guazzetto   Acqua Pazza   Cacciatora [4] <i>Scorpion Fish</i>	18 / 100g	SOGLIOLA Grilled   Mugnaia [4] <i>Dover Sole</i>	20 / 100g
ROMBO Grilled   Oven   Ligure   Guazzetto [4] <i>Turbot</i>	16 / 100g	ORATA Salt Crusted   Grilled   Oven   Ligure   Guazzetto [4] <i>Sea Bream</i>	16 / 100g

## PASTA

TAGLIOLINI ALL'ASTICE O ARAGOSTA [1, 2, 3, 9] <i>Homemade tagliolini with lobster, cherry tomatoes and fresh basil</i>	24-32 / 100g	SPAGHETTI HOMEMADE ALLA FLAVIO [1, 3, 9] <i>Homemade spaghetti with garlic, olive oil, chilli, cherry tomatoes and fresh basil</i>	29
TAGLIOLINI CON PESCATO DEL GIORNO [1, 3, 4, 9] <i>Homemade tagliolini with catch of the day, cherry tomatoes and fresh basil</i>	45	SPAGHETTI ALLE VONGOLE [1, 14] <i>Spaghetti with clams</i>	43
SPAGHETTI ALL'ASSASSINA [1, 3] <i>Homemade spaghetti with spicy tomato sauce, baby squid and crumble</i>	38	CASARECCE SPIGOLA LIMONE E PARMIGIANO [1, 3, 4, 9] <i>Casarecce with seabass, lemon and parmesan</i>	43
GNOCCHETTI GAMBERI ROSSI, POMODORINI E PECORINO [1, 2, 3, 9] <i>Gnocchetti with red king prawns, cherry tomatoes, basil, pecorino cheese</i>	45	TAGLIATELLE ALLA BOLOGNESE [1, 3, 9] <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	BEETROOTS & GOAT CHEESE MOUSSE [7, 9] <i>Roasted beetroot salad with goat cheese mousse</i>	29
INDIVIA SALAD [1, 3, 6, 8] <i>Indivia salad, honey and mustard dressing, caramelized nuts, raisins</i>	29	ROSE DES VENTS SALAD [1, 5, 6] <i>Salad mesclun, asparagus, enoki mushrooms, beetroot, tomatoes and miso dressing</i>	29
GREEK SALAD [7, 8, 10] <i>Red endives, black olives, feta mousse, cherry tomatoes, cucumber and pecans</i>	31	POMEGRANATE GARDEN SALAD [8] <i>Cherry tomatoes, cucumbers, red onions, pomegranate and walnuts</i>	29

## STARTERS

LOBSTER ROLL [1, 2, 3, 7, 9] <i>Butter bread, lobster, guacamole and citrus mayo</i>	36	IMPEPATA DI COZZE [14] <i>Peppered Mussels</i>	38
POLPO GALIZIANO CON CREMOSO DI PATATE [1, 7, 14, 9] <i>Octopus, potatoes puree, salicornia, chives, candied tomatoes and spicy crumble</i>	38	TACOS DI MANZO [1, 5, 6, 11] <i>Angus Beef Tacos with Sweet Chili &amp; Soy Sauce</i>	26
CARPACCIO DI MANZO [7] <i>Beef carpaccio with parmesan</i>	30	KING CRAB TACOS [1, 2, 3, 5, 6] <i>King crab, spicy mayo and tobiko sauce, served in a crispy corn shell</i>	33
TEMPURA DI GAMBERI [1, 2, 3, 5] <i>Spicy yuzu mayo</i>	27	BURRATA [7] <i>Burrata pugliese with datterini tomatoes and basil</i>	28

## MAIN COURSES

MILANESE DI VITELLO [1, 5] <i>Veal milanese</i>	49
BLACK ANGUS ENTRECÔTE [1, 6, 3] <i>Black angus ribeye</i>	65
CATALANA DI ASTICE O ARAGOSTA ROYAL [2, 9] <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 [4] <i>Tuna otono with sun-dried tomatoes and olives</i>	45
TRANCIO DI PESCATO DEL GIORNO [1, 4, 9] <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 [5] <i>French fries</i>	14
PATATE AL FORNO <i>Oven-baked potatoes</i>	16
VERDURE GRIGLIATE <i>Grilled vegetables</i>	18
GREEN SALAD <i>Seasonal fresh green leaves dressed with clarified butter and lemon</i>	15



## DESSERTS

FRUTTA E FRUTTINI [3, 7, 8] <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 [1, 7] <i>Chocolate mousse with cocoa crumble, Maldon salt and extra virgin olive oil</i>	20
FLAN AL PISTACCHIO SICILIANO [1, 7, 8] <i>Pistachio flan</i>	22	CROSTATA ALLA CREMA CON FRUTTI DI BOSCO MISTI <i>Mixed berries cream tart</i>	19
TIRAMISÙ <i>Tiramisù</i>	20	CHEESECAKE AL MANGO <i>Mango cheesecake</i>	19

PLAGE DU LARVOTTO  
AVENUE PRINCESSE GRACE, 98000 MONACO

1 GLUTEN | 2 SHELLFISH | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS  
9 CELERY | 10 MUSTARD | 11 SESAME | 12 SULFUR DIOXIDE | 13 LUPINS | 14 MOLLUSCS

