



A Cena di Arogosta

Lobster arancini, squid ink mayonnaise

Lobster and scallop tartare, pink grapefruit, carbon cone, lobster and saffron aioli

Lobster and crab chowder, crab and truffle cheese toastie

Handmade lobster agnolotti, coffee cappuccino, lobster oil

Lobster butter roast halibut, lobster tempura, clam and vermouth sauce, samphire,
new potatoes

Or

Half lobster thermidor, skinny fries, baby gem salad

Or

Surf n Turf

4oz Himalayan salt aged fillet steak, half lobster tail, garlic and chilli butter, crispy
garlic, sauté spinach, potato bon bons (+£10)

Limoncello posset

Raspberry and pistachio tiramisu

£99 pp



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Evening Specials

To start :

Lobster and crab chowder, shellfish pate and truffle cheese toastie

12

Handmade lobster agnolotti, coffee cappuccino, lobster oil

18

Pasta sfoglio of Nduja and mascarpone, poached lobster, tomato, spring onion **17**

Main course :

Surf and turf:

Half lobster tail, garlic and chilli butter, seared 4oz Himalayan salt aged fillet steak, wilted spinach, potato bon bon

55

San Pietro lobster thermidor, skinny fries, baby gem salad

Full **59**

Half **36**

Lobster butter roast halibut, lobster tempura, clam and vermouth sauce, samphire, new potatoes

42

For 2 :

Lobster, king prawn, pea and truffle linguine with a bottle of Aragosta
Vermentino di Sardegna DOC or Aragosta Rose wine **£95.00**