

BLUE LOBSTER

FRANCIACORTA BAR • RISTORANTE



#BLUEALDERLEY



WWW.BLUELOBSTER.RESTAURANT

FRANCIACORTA

It is the finest Italian sparkling wine. To increase its complexity and flavor integration, all the wine is bottle-aged on its lees in a similar way to Champagne.

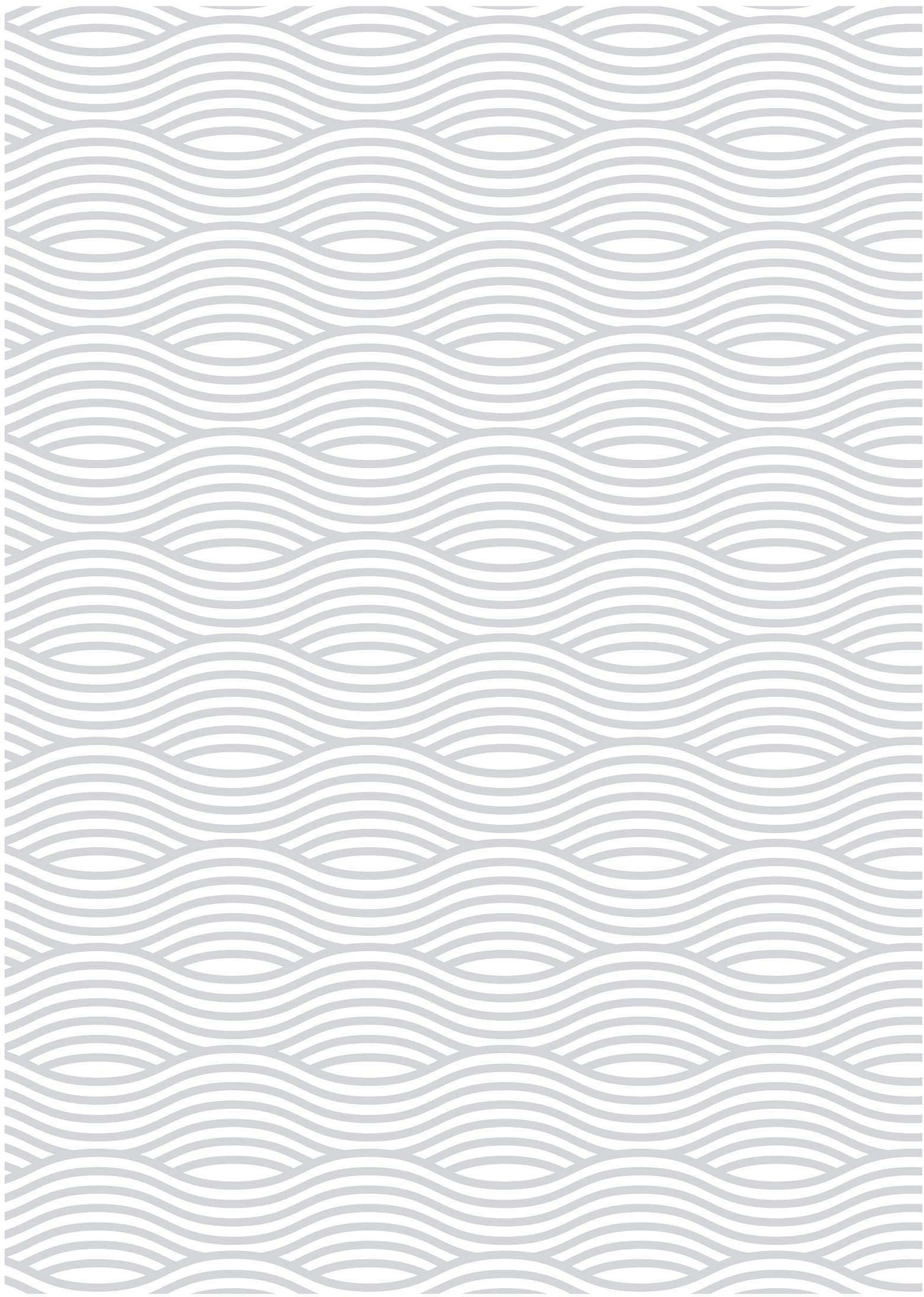
The difference is the particular combination of climate and soil types and the craftsmanship of the relatively small wineries, carefully selected by us in the Province of Brescia (Lombardy), not far from lake Garda.

RISTORANTE

We believe in the true authenticity of Italian cuisine.

We select only the best ingredients to create a perfect dining experience with no compromises on quality.

Our team will be glad to help you choosing your dish.



OTHER DRINKS

COFFEE

Espresso	2.5
Espresso “corretto” (with Sambuca)	3.5
Americano	2.5
Cappuccino	3

ITALIAN LIQUEURS

Limoncello Original Limoncello from Capri	4
Amaretto di Saronno Sweet almond liquor from the North of Italy	4.5
Sambuca Anise liquor with other spices such as liquorice and elderflower	4
Fernet Branca Bitter herbal liquor from Milan	5
Montenegro Traditional liquor from Bologna made using over 40 herbs	5
Grappa Our selected grappa “18 Lune”, aged for 18 months	5.5
Frangelico Hazelnut liquor made near Turin	5
Vecchia Romagna The most popular Italian brandy since 1820	5

APERITIVO

SEAFOOD APPETISERS

Mussels Freshly picked mussels	6
Tonno e melograno Sashimi tuna fillet dressed with pomegranate and orange	8.5
Orata con zenzero Lemon marinated sea bream with crispy ginger	8
Capesante e pancetta Seared scallops with peas, wasabi purée and bacon	8
Aperitivo sharing platter Selection of our best shellfish	25

LOBSTER AND OYSTERS

Fresh oysters Freshly shucked oysters	3 each
Oyster shooter Sweet & salty oyster drink	5
Gin & Tonic Oyster Oyster flavoured with drops of Hendricks and tonic	5 each
Aperol Spritz Oyster Oyster soaked in Aperol and Franciacorta	5 each
Oyster Chef selection Sharing platter of 10 oysters	22
Rum Lobster Half lobster with rum & mint dressing	20
Half Whole Lobster Our signature lobster, served with garlic buttered potatoes	20 40

ITALIAN APPETISERS

Bread and olives taggiasche (v) Bread basket with juicy olives taggiasche from Liguria	3.5
Italian cheese board Selection of regional Italian cheeses	9
Involtini di melanzana (v) Grilled aubergines rolled with olives, tomato and mozzarella	7
Tagliere di salumi Selection of Italian fine cured meats	9

COCKTAILS

ITALIAN COCKTAILS

Aperol Spritz Franciacorta, Aperol, Soda	7.5
Limoncello Spritz Franciacorta, lemon juice, limoncello	8
Campari Spritz Campari, Franciacorta	8
Negroni Campari, gin, Martini rosso	9
Negroni Sbagliato Campari, Franciacorta, Martini rosso	9
Bellini Franciacorta Franciacorta, peach puree	9

HOUSE COCKTAILS

Milano 75 Franciacorta, gin, fresh lemon juice, sugar	8
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Italian Mojito Rum, raspberries, sugar, lime, mint, topped with Franciacorta	8.5
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Collins Limoncello Limoncello, gin, fresh lemon juice, sugar, topped with soda	8
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Blue Lobster Tequila, blue curacao, agave syrup, lime juice	10
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From Messico with Love Tequila, grapefruit juice, agave syrup, topped with soda	9
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Fish House Punch Cognac, Rum, creme de peche, lime juice, gomme syrup	11
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BEERS SELECTION

BEERS AND CIDERS

Peroni Pint Half pint	3 5
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Curious Brew Pint Half pint	3.2 5.5
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Cider Apple / strawberry / plum	5.5
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Bellerose IPA	4.5
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Blue Moon	5.5
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Curious Porter	5.5
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CRAFT BEERS

Collesi Bionda Strong aromas of hop flowers, malt and fruity notes, with fragrances of yeast, vanilla and honey	7
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Collesi Rossa Great character and sweet flavour, distinguished by intense aromas of caramel, malt and hazelnuts, with spicy notes.	8
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Collesi Ambrata Intense and glowing taste, with warm and rounded notes, distinguished by a robust flavour of hops that deepens the rich bouquet of cereals and fruits	7.5
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WINES

REDS

Caruso e Minini 7 | 12 | 36
Selezioni Cutaja 2013
Rich red from West Sicily. Plum, blackberry extract and espresso notes leave a firm finish

Masciarelli 60
Montepulciano Marina Cvetic 2013
Deep, dark, brooding black fruits, earth, truffle and mineral, all surrounded by copious yet ripe tannins and perfect acidity

Monte Dall'Ora - Valpolicella 52
Classico Superiore Camporeno 2014
There is a touch more weight than the Saseti label with notes of hay and richer bitter fruit as long as spice character and minerality

Rosson 85
Amarone della Valpolicella 2009
Hints of port, slow-cooked red fruits and raisins. Smooth and chocolately with notes of liquorice

Cavallotto 95
Barolo Bricco Boschis 2012
Great structure with elegance and complexity. Dry finish with subtle fruit notes

Pian dell'Orino 140
Brunello di Montalcino 2011
Intensely earthy, floral, along with ripe-berry flavors and mineral. A classic of Italian traditions

COCKTAILS

CLASSICS

Whisky Sour 9.5
Bourbon whisky, egg white, lime juice, lemon juice, gomme syrup, angostura

Pornstar Martini 10
Vodka, passion fruit, gomme syrup, orange juice, Franciacorta on the side

Cucumber & Elderflower Martini 10
Hendrick's, elderflower, cucumber, lime juice

Clover Club 9
Gin, lemon juice, gomme syrup, raspberry syrup, egg white

Moscow Mule 9
Vodka, ginger beer, lime juice, gomme syrup, angostura

HAPPY HOUR

Manhattan 7.5
Whisky, vermouth, angostura

Cosmopolitan 7.5
Vodka, cointreau, lime juice, blueberries

Daiquiri 7
Rum, lime juice, gomme syrup

Pina Colada 7
Rum, pineapple juice, coconut cream

ENJOY TWO COCKTAILS FOR 12

- Every day, from 4pm to 6.30pm -

SPIRITS

VODKA

Grey Goose	5.5
Reyka	4.5
Zubrowka	4
Ciroc	5

GIN

Hendrick's	5
Bombay	4.5
Silent Pool	5.5
Copper head	6
Bathtub	6
Tanqueray	4.5

WHISKY

JB	4
Johnny Walker black	5
Woodford reserve	6
Glenfiddich 18YO	9

RHUM

Havana Blanco	4
Bacardi Carta Negra	5
Diplomatico Reserva Exclusiva	5.5

TEQUILA

Sauza Tres Generacion Repo	5
Aqua Riva	4

COGNAC

Cognac Gautier VSOP	5.5
Remy martin Cask finish	9
Hennessy XO	15

**Spirits are normally served in 25ml measures*

WINES

WHITES

Tenuta Masone Mannu
Vermentino di Gallura Petrizza 2014
Ripe style of Vermentino with notes of sweet almond,
pineapple, passionfruit and ginger

38

Montenidoli
Vernaccia di San Gimignano 2014
Full-bodied with herbal and almondy perfumes and a strong
mineral finish

35

San Lorenzo
Marche Bianco 2004
Velvety, mineral and fresh. Complex, nutty

80

Santa Barbara - Verdicchio Classico Superiore "Stefano Antonucci" 2015 Light bodied wine with great drinkability. Fresh and honeyed with ripe peach and apricot	46
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46

Dario Princic
Pinot Grigio 2013
A completely biodynamic "orange" Pinot with no sulphur. Rich
on the palate yet completely bone dry wine

54

Les Cretes
Chardonnay 2016
A little splash of exotic fruit and easy midpalate fruit with a
pinch of white peach

48

ROSÉ

Caruso e Minini
Tasari Syrah 2016
Fresh and vivid rosé. Fruity notes of strawberry, pomegranate
and raspberry

5.5 | 8 | 24

**Our wines are served in 125ml glass*

WINES

WHITES

Caruso e Minini Sicani Grillo 2016 6 | 11 | 33

Dry, delicate and elegant with a hint of oak. Fresh acidity gives it a crisp, clean finish

Caruso e Minini Organic Catarratto 2015 40

Organic white wine from West Sicily. Ripe lemon and juicy nectarine with a tangy finish

Cinzia Bergaglio Gavi di Tassarolo 2015 5.5 | 9 | 27

Fresh and floral. Pleasant aftertaste of toasted almond and hints of apple and sage

Masciarelli Trebbiano Riserva Marina Cvetic 2013 56

Very intense white aged 22 months in oak barrels. Complex notes of papaya, golden peach, lavender, vanilla

Toblino Gewurztraminer 2015 42

Elegant, markedly aromatic, not too heavy

Filippi Soave Castelcerino 2015 32

Aromatic notes of peach, pink grapefruit. A balanced white perfect with shellfish

Caruso e Minini Sicani Zibibbo 2015 6 | 34

Great bouquet with fresh and intense fragrance, showing aromatic and vegetable hints

Guido Marsella Fiano di Avellino 2013 48

Intense, complex notes of peach, saffron and honey with a smoked finish

NON-ALCOHOLIC

MIXERS AND SOFT DRINKS

Coke / Diet Coke 2.5

Fevertree Tonic / Light Tonic / Mediterreanean 2.5

Pago juices Various flavours 3

Gavanina organic soft drinks Lemon / clementine / ruby orange 4

NON-ALCOHOLIC COCKTAILS

Virgin Mojito 3.5
Mint, gomme syrup, lime juice, topped with soda

Strawberry Jam Daiquiri 4
Strawberry puree, strawberry jam and lime juice

Passionfruit Mule 4
Passionfruit puree, lime Juice, honey syrup, topped with Ginger beer

Pomegranate cooler 4.5
Pomegranate juice, Blood orange juice, agave, topped with soda

FRANCIACORTA

Franciacorta, pronounced “*frantfa 'korta*” is the finest Italian sparkling wine.

To increase its complexity and flavor integration, all the wine is bottle-aged on its lees in a similar way to Champagne.

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CA' DEL BOSCO

Annamaria Clementi 200
Extraordinary complex bouquet, exceptionally full and persistent taste. Absolute [Magnum 400]

Annamaria Clementi Rosé 240
Perfection melds with subtlety in the balanced shades from Pinot Nero only. Harmony

Saten 95
Smooth, luxurious, ripe, soft, rounded. Femininity and softness

Dosage Zero 130
The finest expression of its extraordinary terroir. No added liqueur d'expédition. Precision

Cuvee Prestige 8 | 44
Sublime transparency, the essence of Franciacorta; pleasantly fresh and crisp. Identity [Magnum 100]

BELLAVISTA

Alma 52
Vibrant creamy texture with notes of fruits and meringues. Elegant and smooth

Vittorio Moretti 220
Perfectly balanced between minerality and acidity, with complex notes anticipating a long finish. Sparkling excellence in a bottle

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FRANCIACORTA

1701 FRANCIACORTA

Metodo Classico 40
Fresh, light with flavours of white peach and mature citrus notes. Cloudy

Brut DOCG 44
Full palate balanced by marked acidity. Mineral hints softened by fresh fruits and a lingering red apple note

Saten DOCG 58
Blanc de blancs with soft peach aromas delicately paired with notes of balsamic

Rosé 46
Intense yet elegant with dominant notes of small red fruits. Fresh and delicate

Cuvee '61 50
Freshness and zesty acidity with a velvet texture and fine balance

BERLUCCHI

Ruinart blanc de blancs 95
Radiant balance between roundness and smoothness

Dom Perignon 210
The most famous Champagne in the world and for good reason

CHAMPAGNE

PROSECCO

Giusti Asolo Prosecco DOCG Brut 38
Our selected Prosecco DOCG. Fresh and balanced with hints of lemon and apple

Giusti Prosecco DOC Rosalia 32
Fresh, well structured, pleasant and harmonious on the palate. Excellent for aperitif

**Our wines are served in 125ml glass*