

Corsican Fish Glossary

Here is a glossary of fish that you may find on Corsican menus – in French, English and Corsican. I have compiled it because I always have difficulty in restaurants and so do the serving staff when it comes to explaining. You may like to print a copy of this glossary to take with you when you eat out in Corsica.

Often, if freshly caught Mediterranean fish are concerned they will show you a platter of what is available and you may recognise the creatures or at least let your eye tell you which one you'd enjoy eating.

Français

English

Corsu (season)

Anchois	anchovy	<i>anchjuva/anchjua</i> (autumn & winter)
Anguille	eel	<i>anguilla</i> (winter)
Araignée	sea spider	<i>zicca/grancella/crinta</i> (spring & winter)
Bonite	Mediterranean tuna	bonite/skipjack tuna (summer & autumn)
Calmar	squid	<i>tòtanu/calamaru/calamaghju</i> (spring & winter)



Chapon **bony white fish - tastes like lobster** *cappone* (spring & summer) this fish is also known as Rascasse Rouge (scorpion fish); it has a huge head and has its habitat among rocks and can live as deep as 500m below the surface! It tastes much better than it looks. Try it when in Corsica.

Coquille St Jacques	scallop	
Crevettes	shrimps	<i>gàmbaru</i>
Denti	dentex	(spring, summer & autumn)



Dorade & Daurade Royale **sea bream** pink *muvrone (Bastia) or uchjonu (Ajaccio)*; grey *tannuta/ochjonu*

Espadon	swordfish	<i>spadone/pesciuspada</i> (summer & autumn)
Friture	whitebait	<i>frittura</i>
Hommard	lobster	
Huitres	oysters	<i>òstrice/òstricia</i> (all seasons)
Langouste	rock lobster	<i>arigosta/aligosta</i> (spring & summer)
Langoustines	Dublin bay prawns	<i>aligustina</i> (all seasons)
Liche	leer fish	<i>leccia</i> (spring & summer)
Lotte	monkfish¹	<i>bùticu (Bastia)/bodru (Ajaccio)</i> (spring, summer & autumn)
Loup	bass/catfish	<i>ragnola (Bastia)/luvazzu (Ajaccio)</i> (winter)
Merlan	whiting	<i>merlanu(Bastia)/stocafisciu(Ajaccio)/nasellu</i> (summer/autumn)
Mérou	grouper	<i>lucerna</i> (summer & autumn)
Moules	mussels	<i>mùsculu/mùscula</i> (all seasons)
Muge	mullet	(summer & autumn)
Murène	moray eel	

¹ But bear in mind as with a lot of these fish, they have several names in French, English and Corsican; for instance *lotte* can be any of the following in English: angler, anglerfish, bullmouth, devilfish, frogfish, goosefish, monk, monkfish.

Mustelle/Mustèle	rockling (if that helps!)	
Oblade	black tail/silver bream	(summer& autumn)
Oursin	sea urchin	<i>ricciu di mare</i> (autumn & winter)
Pageot	sea bream	<i>paragu (Calvi)/pagillu (Bonifacio)</i> (spring/summer/autumn)
Pageot Marbré	pandora	<i>mermora (Bastia)/murmura (Ajaccio)</i> (autumn)
Poulpe	octopus	<i>polpu/pulpe</i> (all seasons)
Praire	clam	
Rascasse	scorpion fish	<i>scorpina</i> (summer & autumn)
Raie	skate	<i>raza/pesciu rùgnulu</i> (spring, summer & autumn)
Requin	shark	
Rouget	red mullet	<i>russicciu/triglia</i>
Sabre	scabbard fish/frost fish/cutlass fish	<i>sciàbula</i> (all seasons)



Saint Pierre **John Dory** (spring & summer)

Sar	silver bream	(autumn)
Sardine	sardine	<i>serdella (Bastia)/bianchettu (Ajaccio)</i> (autumn & winter)
Seiche	cuttlefish	<i>seppia</i> (spring & autumn)
Thon	tuna	<i>tonnu</i> (summer& autumn)
Truite	trout	<i>trùita/truta/pescia</i>

Other Corsican fish, for which I have yet to collect details, are *Jarret, Sévèreaux & Spinarolu*

Some fish from other seas that you may see on menus include:

Aiglefin/Églefin)	haddock	(though Fynnon Haddock is normally <i>haddock</i>)
Bar	bass	
Barbue	brill	
Brochet	pike	
Cabillaud/morue	cod	
Flet	flounder	
Flétan	halibut	
Hareng	herring	
Limande	dab	
Merlu	hake	
Sole	sole	
Turbot	turbot.	

If you want to look up fish you may have eaten while on holiday in Corsica visit www.gastromer.ch - a good website pointed out to me by friends at Gloria Maris, Corsica's biggest fish farmers. Some of the translations may be of no help whatever, because the fish are not known to you, then you're on your own and in the hands of the restaurateur! I have never heard of scorpion fish, but they are jolly good to eat (with a good sauce) – they are some kind of prevalent rock fish that can be caught from the rocky shores of Corsica.

Please help me to help others by letting me have further precisions on any of the above, especially if you are a chef, fisherman or fishmonger!

William Keyser: Corsica Isula: March 2005: mac@corsica-isula.com: