

COLD APPETIZERS

Sea and land

/dry age beef fillet filled with lobster, marinated in an emulsion of olive oil, orange juice, lemon zest and thyme, with arugula, orange segments /

34,50 EUR

Sea flower

/adriatic octopus Carpaccio in marinade of olive oil, lemon juice and honey, with arugula, Grana Padano/

33,00 EUR

Prsutto di tono

/smoked tuna ham with fresh argula, sherry tomatoes, truffle cream, istrian fresh truffles/

32,50 EUR

Land carpaccio

/dry age beef fillet, dried figs and apricots, in wine sauce, mustard, and olive oil/

32,00 EUR

HOT APPETIZERS

Shrimp & Asparagus

/homemade ravioli filled with fresh ricotta cheese, scallops, asparagus, Adriatic shrimp, on the cream of scampi and saffran, truffles /

36,00 EUR

Drunk mussels

/stewed mussels with onions, garlic, fresh chilly, cherry tomatoes, parsley, anchovies, wine and lemon juice/

33,50 EUR

Risotto " tutto bene "

/risotto with Adriatic shrimp and clams, fresh leeks in cream of saffron/

39,50 EUR

Rovinj tagliata

/gently sautéed pieces of beef with arugula, cherry tomato salsa, crispy bacon, sauce of reduced acetyl balsamic and truffle/

35,00 EUR

FISH DISHES

Masked octopus

/octopus cooked ala stew in Mediterranean herbs and red wine with aromatic Istrian noodles/

41,00 EUR

Tuna in three robes

/triple wrapped grilled tuna steak – in pistachio / tris seed / fresh dill - with tomatoes placed on avocado cream /

44,00 EUR

Fish in a letter

/fresh fish fillet wrapped in crispy pastry with marinated julien vegetables, on the betrot cream and mayonnaise with garlic/

38,50 EUR

Sea bream in the paper

/sea bream fillet with boiled potatoes, julien carrots, zucchini and celery, red ground pepper, sparkling wine in the oven, served in paper frames with olive ,herbs/

39,50 EUR

Marine noodles

/homemade tagliolini with clams, shrimps, mussels, semi-dry cherry tomatoes, capers in a sauce of white wine, garlic, extra virgin olive oil/

44,00 EUR

MEAT DISHES

Smoked pork

/pork medallions grilled with smoked cheese, crispy bacon, the cream of potato and sauce of sage/

41,00 EUR

Beefsteak Teran

/beef fillet in Teran wine sauce, thyme with Roman gnocchi/

48,50 EUR

Dry age rib eye - 400 g

/dry age rib eye steak grilled with Mediterranean potatoes, rosemary and olive oil, chef's butter/

55,50 EUR

SOUPS

Gazpacho

/refreshing cold soup made of local tomatoes, peppers and cucumbers, with a drop of gin, black olives powder/

13,50 EUR

SALADS

Seasonal salad

/arugula, cucumbers, cherry tomatoes, lemon dressing and olive oil/

13,00 EUR

Caprese salad

/sauteed tomato and buffalo mozzarella salad with homemade pesto of basil, rucola /

28,50 EUR

Spicy Tuna

/roasted pieces of tuna marinated in balsamic vinegar, chilly with cherry tomatoes on a basket of crisp lettuce/

31,50 EUR

DESSERTS

Panna cotta

/with seasonal fruits on vanilla cream/

12,50 EUR

Cream brulle

12,50 EUR

Servings of bread

6,50 EUR