

To start WITH AN APERITIF

„piadina of your dreams“

TRUFFLES & BURRATA

or

STEAK & PINE NUTS

N*1 COLD CUT ...

SHEEP CHEESE from PAG

DALMATIAN smoked ham „PUNTICA“(Best Croatian)

Or SALAD as An APPETIZER

BURRATA & chamomile

Gold CAESAR salad

BEETROOT & gorgonzola

SIMPLE & RUSTIC ...

BEEF CARPACCIO worcestershire ice & our CIPOLLINE

HAND cut MEDITERRANEAN beef file TARTAR

our TUNA tartar

YUMMY ...

Istrian Black TRUFFLE RISOTTO & VEAL stock

GNOCCHI shrimps & beetroot

rich SHELL spaghetti

homemade RAVIOLI & young CHEESE & nuts

MEAT ON THE GRILL careful selected...

LET'S cut in front of you! (Minimum 150 gr per cut)

ARGENTINIAN black ANGUS rib eye

PRIME local beef STEAK

FRENCH CHAROLAIS rib eye

drumlin GOLD IRISH angus striploin

PARAGUAY black angus RIB EYE

FRENCH CHAROLAIS striploin

Sauces: BBQ sauce, blue cheese OR pepper sauce

ON the SIDE

Old style FRENCH fries

SEASON grilled VEGETABLES

sauteed SWISS CHARD

CREAMY mashed POTATOES

SEASON mix SALAD

VERY TASTY

VEAL & SEAWEED

LAMB RACK & mediterranean herbs

THE SPECIAL

24 h LAMB SHANK & creamy mashed POTATO truffles essence

like BEEF TAGLIATTA & arugula PESTO & wild FENNEL

OXTAIL balotines & potato & ROSEMARY

TRY our FISH

Grilled ADRIATIC FISH

TUNA STEAK in the aromatic herbs ashes

OCTOPUS & granny smith APPLE

SEA BREAM cartoccio

SHRIMPS & SHRIMPS

shrimps cake & baked shrimps

JOHN DORRY in butter & CARROT cream & baby SALAD

for CHEESE LOVERS

Istrian TRUFFLE cheese & local HONEY

special SELECTION of 5 cheeses & condiments

SWEETS

chocolate LAVA cake

MILLEFOGLIE young cheese & orange

PANNA COTTA honey & LAVANDER

honey & truffles SEMIFREDDO with chocolate

We have KIDS as well ...

MAINCOURSE + DESSERT

„AS THEY WANT“