

COLD APPETIZERS

Fresh White Fish Ceviche / €23.00

Lightly marinated fish, raspberry sauce, citrus fruit notes and fresh herbs

/ gluten, crustaceans and products thereof, fish and products thereof, nuts, sesame /

Slow-Roasted Octopus Salad / €24.00

Octopus tentacles, sautéed seasonal vegetables, olive oil and gelled citrus

/ molluscs, celery, sulphites /

Beef Tartare / €30.00

Hand-cut beef tenderloin, Dijon mustard, capers, shallots and spicy sauces, enriched with black truffle flakes and dehydrated egg yolks

/ gluten, eggs, nuts, sesame, sulphites, mustard /

Vitello Tonnato / €24.00

Medium-roasted veal served with a silky confit tuna sauce, seasoned with anchovies and capers, garnished with pickled sea fennel

/ gluten, fish and fish products, celery, mustard, dairy products, sulphites, sesame /

SOUPS

Prawn and Shellfish Bisque / €15.00

Seafood soup enriched with wine and tomato sauce

/ gluten, molluscs, shellfish, crustaceans, sulphites /

Traditional Istrian Maneštra / €11.00

Thick bean soup with homemade pancetta, cured pork meat and vegetables

PASTA & RISOTTO

Traditional Istrian Pasta with Fresh Black Truffle / €22.00

Homemade handcrafted pasta in a refined butter sauce with fresh black truffle

/ gluten, dairy products, mushrooms, celery, sulphites, eggs /

Gnocchi with Beef Stew / €20.00

Potato gnocchi in a traditional beef, tomato and vegetable sauce

/ gluten, celery, sulphites, eggs, dairy products /

Homemade Tagliatelle with Adriatic Seafood / €25.00

Fresh pasta in a delicate sauce of tomato, wine, molluscs and shellfish

/ gluten, eggs, dairy products, sulphites, shellfish, molluscs, fish, celery, crustaceans /

Paccheri all'Amatriciana / €17.00

Pasta in a reduced tomato sauce, lightly spicy, enriched with crispy pancetta and pecorino flakes

/ eggs, gluten, sulphites, dairy products, celery /

Roasted Beetroot and Goat Cheese Risotto / €18.00

Creamy risotto with sweet roasted beetroot, finished with soft goat cheese, toasted walnuts and pine nuts

/ sulphites, dairy products, celery, gluten, nuts /

MAIN COURSES

Grilled Sea Bass Fillet / €32.00

Roasted white fish fillet served with asparagus, poached spinach, olives and white wine cream

/ fish, sulphites, dairy products, gluten, legumes /

Grilled Squid / €30.00

Mediterranean squid grilled and marinated in olive oil, served with black lentils, baby spinach and wine cream sauce

/ molluscs, sulphites, gluten, dairy products, celery /

Tuna Steak with Apple and Celery Cream / €34.00

Fresh tuna steak, lightly seared and served on a velvety root vegetable and green apple cream, with a reduced citrus sauce, olive oil, avocado and sun-dried tomatoes

/ fish, celery, sulphites, gluten, dairy products /

Lamb Shank with White Beans / €34.00

Tender lamb meat served with creamy white beans enriched with spices and seasonal vegetables

/ gluten, legumes, celery, mustard, sulphites, dairy products /

Roasted Green Zucchini Sticks / €28.00

Vegetarian dish made with grilled zucchini and ricotta cream, garnished with assorted seeds and olive oil

/ gluten, dairy products, sesame, soy, sulphites, nuts /

Veal Filet Mignon / €38.00

Lightly seared veal fillet coated in a finely chopped fillet mixture, served with crispy layered potatoes, roasted vegetables and demi-glace sauce

DESSERTS

Monumenti Art Cake / €10.00

Layered shortcrust cake with white chocolate, nougat and vanilla cream

/ gluten, dairy products, eggs, sulphites, nuts /

Pavlova Cake / €10.00

Light meringue with delicate vanilla cream, enriched with fresh berries

/ gluten, eggs, sulphites, nuts, dairy products /

Rustic Walnut Cake / €10.00

Moist, rich and aromatic cake - a classic homemade dessert

/ gluten, nuts, sulphites, eggs, dairy products /