

COLD STARTERS

Seafood tartare € 16,90

Daily selection of premium seafood, delicately prepared.

Beef tartare € 17,90

Hand-cut premium beef, balanced with subtle seasoning.

Carpaccio € 17,90

Thinly sliced, clean flavors and precise balance.

Burrata caprese € 15,90

Creamy burrata with ripe tomatoes and vibrant seasonal notes.

SOUPS & ENTRÉE

Tomato soup € 6,90

Creamy ripe tomato soup with basil and dry cherry tomatoes.

Nonna's soup € 7,90

A warm, comforting soup inspired by the chef's tradition.

Selection of ravioli € 15,90

A seasonal selection of handmade ravioli.

Gnocchi & salsiccia € 15,90

Gnocchi in herb sauce with parmesan and Italian sausage - salsiccia crumble.

TASTING EXPERIENCE

A lighter way to experience our kitchen - € 44,90

Entrée

€ 17,90

Main course

€ 28,90

Dessert

€ 7,90

Suggested wine pairing - € 19,90

SIGNATURE EXPERIENCE

Designed to showcase our kitchen at its best - € 54,90

Entrée

€ 17,90

Pasta

€ 17,90

Main course

€ 28,90

Dessert

€ 7,90

Suggested wine pairing - € 26,90

HOME MADE PASTA

Carbonara € 17,90

Guanciale, eggs, pepper, pecorino, and a touch of parmigiano.

Truffles € 18,90

Istrian specialty. White truffle cream with fresh black truffle on top.

Prawns & porcini € 18,90

A combination of sea and forest. Spectacular pasta.

Aglio & Olio € 16,90

Name says all. Slightly spicy but refreshing pasta. Crostini on top.

Amatriciana € 17,90

Tomatoes, guanciale, lots of pecorino and reduced local Malvasia.

Alfredo € 15,90

Fettuccine Alfredo. Creamy pasta with butter and parmesan.

MAIN COURSE

Pork belly € 26,90

Soft, crunchy and glazed pork belly with caramelized shallots, squash puree and sauce.

Duck breast € 26,90

Crispy duck served with pure, grilled vegetables and shiny sauce.
Recommended: Medium.

Ribeye fillet steak € 29,90

Mr. Ribeye is served with mashed potatoes, glazed shallots and demi glaze sauce. Medium rare at best.

Picanha steak € 28,90

Known as the most perfectly balanced steak. Sides with puree and 3 varieties of peas. Recommended: Medium rare.

Octopus € 29,90

Sous vide octopus leg, grilled crisp, layed on sofrito sauce next to creamy parmesan polenta and some veggies.

Tuna steak € 27,90

Bluefin tuna marinated in soy sauce and black sesame. Seasonal freshness is perfect as a side dish.

Monkfish fillet € 27,90

Grilled fillet basted with butter - placed on a fluffy white polenta. Dehydrated tomatoes and popcorn for garnish.

EXTRAS

Black truffle € 9,90

Sauce € 2,90

Herb butter € 2,90

Butter € 2,00

Grilled prawn € 4,00

Chef's "Hello!" € 0,00

Placemat is charged € 2,50 per person.
All prices include VAT.

BURGERS

Beef cheeseburger € 17,90

Brioche bombette, cheddar, crispy bacon, caramelized onions, red cabbage. Side dish: fries

Beef smash burger € 16,90

Toasted brioche bun, two crispy cheddar patties, fresh tomato and pickles.
Side dish: fries.

UNDECIDED? FOR TWO ...

Steak for 2

Please ask the waiter for the current special.

Surf & turf € 55,90

Ribeye, tuna steak & seared Adriatic prawns. Surf & turf our way. Side dishes: Our puree, mushrooms and veggies.

SIDES

Bread € 2,00

Fried potato € 4,90

House puree € 4,90

Grilled veggies € 5,90

Seasonal salad € 5,90

DESSERTS

Chocolate lava cake € 7,90

Poetry with a scoop of ice cream.

Crème brûlée € 7,90

It is a classic! Pop and dig.

Affogato € 7,90

Double espresso and a scoop of vanilla ice cream with caramel.

Sorbetto € 7,90

Fruity, delicate, refreshing!