

## 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.

## CHEF'S SPECIAL

3 - course degustation for € 44,90

**Entrée**

€ 17,90

**Main course**

€ 28,90

**Dessert**

€ 7,90

## CHEF'S SELECTION

4 - course degustation for € 54,90

**Entrée**

€ 17,90

**Pasta**

€ 17,90

**Main course**

€ 28,90

**Dessert**

€ 7,90

*Suggested wine pairing - 24,90€*

## 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!