



LUCIANO

RESTAURANT & BAR

LUNCH

APPETISERS

Luciano platter

(Istrian cold cuts and cheeses)

34 €

Cod croquette , musky octopus, tuna, capers salsa, tomato marmalade

27 €

Shrimp tartar, quail egg mayonnaise, rice crackers, motar

34 €

Creamy asparagus soup, corn casserole

12 €

Creamy risotto with Veli Jože cheese, pear with lemon

20 €

Fuži pasta with black truffles

26 €

Homemade pasta with Kvarner scampi, dried tomatoes and capers

32 €



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MAIN COURSES

Musky octopus manestra, beans, olives, sourdough bread

23 €

Daily catch fish fillet, sweet potato cream, vegetable savor from our garden

26 €

Boar shoulder ragu, black trumpets mushrooms, homemade gnocchi

26 €

Beef fillet with wild mushroom ragout, truffles, demi-glace

38 €

Veal loin, leek confit, tonka sauce, black garlic

36 €

DESSERTS

Dark chocolate, miso caramel, granola, chicory foam

12 €

Buckwheat tart, strawberry and lavender, curd and white chocolate cream

12 €

Pistachio biscuit, cherry marmalade, lime cream

14 €

Chef's choice

Shrimp tartare, quail egg aioli, sea fennel

Capelletti with mushrooms, porcini consomme, black chanterelle

Beef cheeks, teran sauce, root vegetables, parsley pesto

Baba in rum, strawberry marmalade, yogurt and honey

4 courses - 75 €

Wine pairing - 40 €



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DINNER

APETIZERS

Smoked yoghurt, stale bread, olives, moscovado syrup

28 €

***Fermented beetroot, borlotti bean cream, raspberry coulis**

22 €

Tuna noodles, caviar, cumquat, sesame sweet, aioli

34 €

Wild duck gable confit, pistachio, corn brioche, plum jam

30 €

Celery lasagne, poached egg, fregola sarda, Istrian prosciutto powder

24 €

Gnudi with wild mint, whey and goat butter sauce, nettle

28 €

Lobster poached in butter, bernaise, carrot and orange cream, kulen

38 €

Shrimp, pear compote, crispy jerusalem artichoke, timut pepper

33 €



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MAIN DISH

***Roasted celery glazed with smoked paprika, bulgur, herbs gel**

28 €

Scallops, smoked crabs soup, capers crumble, citrus foam

35 €

Daily catch fish filet, parsnip velouté, sorghum, lemon marmalade

34 €

Lamb filet with brown butter and egg cream, shallot, lamb thymus

39 €

Pork cheeks, leg croquette, smoked celery, fennel and coffee

38 €

Deer filet, beetroot, cherry syrup, radicchio

42 €

DESERTS

Apple, whey caramel, hazelnut and sage

15 €

***Orange jelly, carrot essence, anise and buckwheat**

16 €

Chocolate, strawberry, rose

17 €

TASTING MENU

4 courses 85 €

***Tuttoverde degustation 120 €**

Signature Luciano Menu 145 €