



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

Curd, chamomile syrup, aged bread

28 €

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

22 €

Tuna noodles, caviar, lemon chutney, sesame sweet, aioli

34 €

Block of foie gras, candied chestnut, truffles

35 €

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

24 €

Cottage cheese gnudi, pumpkin juice sauce, walnut and sage

28 €

Butter poached lobster, bernaise, carrot and orange cream, kulen

38 €

Shrimp and lardo, chicory, prune consomme

36 €



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MAIN DISH

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

28 €

Scallops, cauliflower, wasabi sesame, lime gel

36 €

Turbot fillet, buckwheat, herb buerre blanc, trout caviar

35 €

Lamb shoulder, potato espuma, challot confit, demi glace

39 €

Pork cheeks, croquette, chesnut cream, fennel and coffee

39 €

Roe deer filet, parsley puree, black garlic sauce, fermented cabbage

42 €

DESERTS

***Fermented plum jam, horseradish cream, plum and cocoa cream**

15 €

Baked pumpkin panna cotta, bone marrow caramel, porcini crumble

16 €

Baked chocolate ganache, salted lemon, burned walnut cracker

17 €

TASTING MENU

4 courses 85 €

***Tuttoverde degustation 125 €**

Signature Luciano Menu 145 €