



LUCIANO

RESTAURANT & BAR

LUNCH

Finest local cheese with jam and condiments

24 €

“Luciano” platter

(Istrian cold cuts and cheeses)

34 €

Salad with local cheese and herbs cream, musky octopus carpaccio

22 €

Burrata with pumpkin jam, crispy seeds

19 €

Beef tartare, homemade butter and bread

25 €

Ceviche trout, quail egg mayonnaise, passion fruit

22 €

Creamy sweet potato soup, brioche and panceta granola

11 €

Warm brioche, cream with truffles, duck prosciutto

28 €

Fried prawns, sea fennel aioli, young potato chips

22 €



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San Canzian club sandwich with young potatoes, carrot ketchup
22 €

Pork shoulder croquette, fennel and mustard salad, potato cream
24 €

Risotto with Veli Jože cheese, pear and lemon
17 €

Fuži pasta with black truffles
26 €

Daily catch fish fillet, cabbage, jerusalem artichoke cream
24 €

Lamb shank, Roman gnocchi with walnuts, sauce
32 €

Rump steak, leeks in butter, root vegetables, jus
34 €

DESSERTS

Reconstruction of apple strudel
11 €

Welcome back amaretto sour
14 €

Baklava with olives, almond and lemon
13 €

Ganache, cracker walnut, tangerine gel, tapioca, laurel
12 €



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DINNER

APPETIZERS

Cheesecake with Veli Jože cheese, young peas, mint gel, almonds

28 €

Celery baked in salt, quinoa, pear chutney

24 €

Salted sea bass, salicornia, botarga mayonnaise, kiwi

32 €

Lamb tartare, shallot powder, foie gras butter, mustard, scone

35 €

Istrian curd agnolotti, sour cream sauce, truffles

28 €

Shrimp, rhubarb, bread foam, old bread

34 €

Scallops, goat butter buerre blanc with fava beans, trout roe

35 €

Sweet potato dauphinoise, salted lemon, buckwheat

26 €



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MAIN DISHES

Leek confit, black garlic, sweet and sour sauce, sorghum, proso popcorn

28 €

Octopus, collard greens, potato soup, chili

36 €

Cod fillet with polenta crust, artichoke, pine nut sauce, pine oil

36 €

Quail fillet, kumquat, chanterelle, yellow lentil cream, jus

36 €

Roe deer fillet, fermented plum, offal ragout, horseradish mousse

43 €

Rabbit žgvacet, burnt carrot cream, kulen crumble

36 €

DESSERTS

Green apple and celery sorbet, wasabi powder

16 €

Pear, chamomile cream, seed granola, lemon leaf oil

15 €

Chocolate ganache, black lentils, rosemary foam

17 €

TASTING MENU

4 courses 90 €

Tuttoverde 135 €

Signature Luciano 155 €