



LUCIANO

RESTAURANT & BAR

LUNCH

Finest local cheese with jam and condiments

26 €

“Luciano” platter

(Istrian cold cuts and cheeses)

36 €

Salad with local cheese and herbs cream, musky octopus carpaccio

24 €

Smoked burrata with tomato marmalade, pine nuts, basil

21 €

Beef tartare, homemade butter and bread

25 €

Ceviche trout, quail egg mayonnaise, passion fruit

22 €

Tomato gazpacho, bruschetta with olive tapenade

11 €

Quiche with young vegetables, truffles, duck prosciutto

28 €



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Fried prawns, sea fennel aioli, young potato chips

24 €

San Canzian club sandwich with young potatoes, carrot ketchup

24 €

Pork shoulder croquette, fennel and mustard salad, potato cream

24 €

Fregola sardine with seafood, motar, lemon

23 €

Fuži pasta with black truffles

27 €

Daily catch fish fillet, savory of vegetables from our garden, parsley cream

26 €

Roasted veal shoulder, confit shallots, Roman gnocchi, sauce

34 €

Rump steak, leeks in butter, root vegetables, jus

36 €

DESSERTS

Reconstruction of apple strudel

12 €

Welcome back amaretto sour

14 €

Matcha breadpudding, fig leaf cream, marinated strawberries

13 €

Ganache, apricots with sage, olive oil powder

12 €

Couvert -5 €

*For dietary restrictions such as vegetarian, vegan, gluten free or diabetic options,
please ask your waiter who will be happy to recommend a selection of dishes.*



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DINNER

APPETIZERS

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

28 €

Fermented beetroot, hummus, plum syrup

28 €

Tuna noodles, caviar, caper leaf, sesame aioli

34 €

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

35 €

Tagliolini, bone marrow, pine nuts, macerated wine, truffles

30 €

Lobster, pepper soffrito, artichokes

38 €

Cuttlefish, Jerusalem artichoke veloute, salted lemon, samphire

36 €

Carrots roasted in salt, apricot gel, crunchy quinoa

28 €



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MAIN DISHES

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

30 €

Octopus, borlotti bean puree, smoked paprika mayonnaise, green bean salad and lemon

37 €

Sea bass, mussel broth, tomato, onion and herbs

36 €

Veal fillet, corn puree, koraba, jus

38 €

Wagyu A4, potato dauphinoise, fermented onion ketchup, kimchi powder

53 €

Pork cheeks, red cabbage gel, barley and saffron

38 €

DESSERTS

Green pepper biscuit, fig cream, buckwheat popcorn, malvasia

17 €

Peach, corn cream, lime

18 €

Hibiscus curd, poppy seeds, pomegranate gel

16 €

TASTING MENU

4 courses 90 €

Tuttoverde 85 €

Signature Luciano 155 €