



# LUCIANO

RESTAURANT & BAR

## LUNCH

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**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 €

**Creamy pumpkin soup, brioche granola and prosciutto**

12 €



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**Fried prawns, sea fennel aioli, young potato chips**

24 €

**San Canzian club sandwich with young potatoes, carrot ketchup**

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 €

**Rump steak, leeks in butter, root vegetables, jus**

36 €

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## DESSERTS

**Reconstruction of apple strudel**

12 €

**Welcome back amaretto sour**

14 €

**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

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### APPETIZERS

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

28 €

**Fermented beetroot, hummus, plum syrup**

26 €

**Tuna noodles, caviar, caper leaf, sesame aioli**

34 €

**Wild duck liver terrine, tangerine cream, tonka**

30 €

**Cappelletti with duck, boletus veloute**

28 €

**Lobster, lemongrass buerre blanc, parsnip puree, apple**

38 €

**Cuttlefish, Jerusalem artichoke veloute, salted lemon, samphire**

32 €

**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 €

**Trout, almond soup, orange, hemp seed tuile**

32 €

**Pork bavette, caramelized celery, fermented cabbage, jus**

34 €

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

53 €

**Rabbit, orsotto with black trumpets, pickled pumpkin**

36 €

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## DESSERTS

**Carrot panna cotta, salted orange, coffee crumble**

17€

**Candied chestnut, carob foam, kumquat**

18€

**Chocolate and black chickpeas, pear chutney**

16€

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## TASTING MENU

4 courses 90 €

Tuttoverde 85 €

Signature Luciano 155 €