



LUNCH

Selection of finest local cheeses with jams and condiments

28 €

Luciano platter

(homemade Istrian cold cuts and cheeses)

36 €

Salad with cream of local cheese and herbs, octopus carpaccio

24 €

Burrata with baked pumpkin, aceto balsamico pearls, crispy seeds

23 €

Smoked fish waffle sandwich, trout caviar, sour cream

24 €

Istrian beef tartar, homemade bread and butter

26 €

Creamy lentil soup, brioche and prosciutto granola

12 €

Pork knuckle croquette, horseradish foam, fermented cabbage

24 €

Duck rillettes, integral muffin with hazelnut cream

26 €



San Canzian club sandwich, spring potatoes, carrot ketchup

25 €

Homemade mushroom gnocchi, crispy prosciutto, emery velouté

18 €

Black truffles *fuži* pasta

28 €

Shrimp tempura, samphire aioli, potato chips

24 €

Catch of the day fish, cabbage, sunchoke cream

28 €

Slow cooked veal, leeks on butter, onion crumble, sauce

34 €

Rump steak 300 g, peppers and onion chutney, jus

42 €

Warm apple tart, cardamon cream, caramel

13 €

Welcome back amaretto sour

14 €

Rice and milk, prune jam, chocolate

13 €

Couvert – 5 €

*For dietary restrictions, vegetarian, vegan, gluten free
and diabetic options contact the waiter who will be happy to recommend a selection of dishes*



DINNER

Cottage cheese, white chocolate crumble, smoked peas

28 €

Celery baked in salt, pear marmalade, quinoa

26 €

Lobster crudo, passion fruit, bisque mayonnaise

34 €

Deer carpaccio, olives and mushroom tapenade, brown butter brioche

34 €

Polenta otoffillo with black truffles

29 €

Egg and caviar, corn french toast, granola

36 €

Leek confit, seeds velouté, salted lemon gel

30 €

Dried tomato salsa tagliolini, monkfish cheeks, Veli Jože cheese crumble

32 €

Flamed prawns, rhubarb, chips and foam made of bread

38 €



Squid, marinated artichokes, chickpea cream, algae
38 €

Pork croquette and bavette, peppers and onion gel
34 €

Turbot, grilled kale, saffron velouté
36 €

Wagyu A4, chantarelle ragout, radish, jus
56 €

Marinated beetroot, black lentil crème, wild rice
32 €

Chocolate tart, sunchoke crème and chips, citrus syrup
19 €

Hazelnut crème, pork cracklings ice crumble, biscuit
18 €

Apple and basil sorbet, fennel, hemp tuile
17 €

TASTING MENU

4 courses 90 €

Tuttoverde 85 €

***Signature Luciano* 155 €**

Couvert – 8 €

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