

# Early Summer Menu



Line-caught tuna sashimi, tomato consomme, homemade ponzu sauce, shiso, wild strawberry	24
Porcini carpaccio, apricots, goat-milk ricotta, egg yolk	23
Local butcher beef carpaccio, truffle garum, saporito delle valli mayo, pickled sea fennel	22
Prosciutto and cantaloupe salad, purple basil, honey and cantaloupe sauce	21
Venison tartare, quail egg, grilled sourdough	19
Istrian Tom-Yum with stuffed zucchini blossoms and morels, adriatic langoustine	31
White asparagus pasutice, roasted kid goat, salad	31
Raviolo al uovo, porcini and chanterelles, truffle miso, fresh black truffle	34
Spider crab lasagnetta, parmiggiano reggiano sauce, artichoke chips	38
Mackerel grilled over charcoal, saffron sauce, buttered swiss chard and poached zucchini	37
Saltimbocca istriana, charcoal grilled pork neck, white asparagus, radicchio and porcini	33
Roe buck fillet with pepper jus, beetroot, blackberries and blackcurrants, fresh morels	36
Suckling pig pithiver, veloute with tarragon and black truffle miso, foie gras	41
Seasonal salad	5
Chocolate and hazelnut tart with chantilly cream, cherry reduction	9
Goat milk ice cream, amarena cherries, first sweet cherries, fig leaf oil	9

For vegetarian and gluten-free options, consult your waiter