



DEGUSTACIJSKI MENU  
TASTING MENU

*Samo za večeru*

*Dinner only*

130,00 €

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### BELLINI

Gambero rosso, morska voda, breskva

Gambero rosso, sea water, peach

### TARTARE DI TONNO

Tuna, pistacija, bagna cauda

Tuna, pistachio, bagna cauda

### LINGUINE ALLE VONGOLE

Linguine, vongole, vlasac

Linguine, cross-cut carpet shell, chives

### PACCHERI ALLA VITTORIO

Tjestenina s umakom od tri vrste rajčica, Parmigiano

Reggiano ZOI Gennari, svježi bosiljak

Pasta with sauce made from three types of tomatoes,

Parmigiano Reggiano PDO Gennari, fresh basil

### ROMBO ALLA SICILIANA

File romba, krema od kruha, slanutak, pinjoli, grožđice,

umak od rajčice

Turbot fillet, cream bread, chickpeas, pine nuts, raisons,

tomato sauce

### JOGURT, MEDITERANSKE TRAVE

YOGHURT, MEDITERRANEAN HERBS

Sorbeto od mediteranskih trava sa pjenicom od jogurta

Mediterranean herb sorbet with yoghurt foam

HLADNO-TOPLA  
PREDJELA  
COLD AND WARM  
APPETIZERS

## CRUDO D'AMARE

Bellini / Gambero rosso, morska voda, breskva

Kamenica Gin tonic / Kamenica, majoneza od ljutike,  
gin tonic (pjenica)

Tartare di tonno / tuna, bagna cauda, pistacija

Bellini / Sea water, gambero rosso, peach

Gin tonic oyster / Oyster, shallot mayonnaise, gin tonic (foam)

Tartare di tonno / tuna, bagna cauda, pistachio

45,00 €

## TARTAR OD BOŠKARINA BOŠKARIN BEEF TARTARE

Boškarin, endivija, tostirani kruh

Boškarin beef, chicory, toasted bread

20,00 €

## PARADA PREDJELA ASSORTED ANTIPASTI

Capelli d'angelo tjestenina, datterino rajčica, škamp, kavijar

Moscardini u tempuri / mini muzgavci na kremastoj palenti

sa gelom od limuna, salsom od peršina i bosiljka

Capelli d'angelo pasta, datterino tomato, shrimp, caviar

Moscardini in tempura / baby musky octopi on creamy polenta

with lemon jelly, parsley and basil salsa

55,00 €

## BRODETTO MIRAMARE

Škamp, gambero rosso, kapesante, dagnje, krumpir,

zarda (umak)

Langoustine, shrimp, scallops, mussels, potato,

zarda (sauce)

48,00 €



SALATE  
SALADS

## CAPRESE

Pet vrsta rajčica (datterino crveni, datterino žuti, piccadilly, volovsko srce, San Marzano), mozzarella, bosiljak

Five types of tomatoes (datterino red, datterino yellow, piccadilly, oxheart, San Marzano), mozzarella, basil

16,00 €

## ŠKAMPI

### LANGOUSTINE

Mješavina lisnatih salata, škampi, popcorn, jaje, naranča, istarska panceta

Mix of green salads, scampi, popcorn, egg, orange, Istrian pancetta

25,00 €



TJESTENINE I RIŽOTI  
PASTA AND RISOTTO

LINGUINE SA VONGOLAMA  
LINGUINE WITH CLAMS

Linguine s vongolama, botargom od tune, vlascem  
i limunom

Linguine with cross-cut carpet shells, tuna bottarga,  
chives and lemon

26,00 €

PACCHERI ALLA VITTORIO

Tjestenina s umakom od tri vrste rajčica,  
Parmigiano Reggiano ZOI Gennari, svježi bosiljak

Pasta with sauce made of 3 types of tomato,  
Parmigiano Reggiano PDO Gennari, fresh basil

23,00 €

RAVIOLI S H LAPOM  
LOBSTER RAVIOLI

Ravioli s hlapom, burrata sirom i pjenicom od pjenušca  
Ravioli filled with lobster and burrata cheese, sparkling  
wine foam

48,00 €

MORSKI RIŽOTO NA BIJELO  
WHITE SEAFOOD RISOTTO

Kremasti rižoto s jakobovim kapicama, gambero rosso,  
dagnjama i škampima

Creamy risotto with scallops, gambero rosso,  
mussels and langoustines

29,00 €





GLAVNA JELA  
MAIN COURSES

TROMBONCINO TIKVICA S JOGURTOM  
TROMBETTA ZUCCHINI WITH YOGHURT

Tikvica tromboncino s jogurtom i džemom  
od luka, menta

Trombetta zucchini with yoghurt and onion  
marmalade, mint

25,00 €

TONNATO 2.0

Teleći file, salsa od tune, gljive, celer, demi-glacé  
i zeleno ulje

Veal fillet, tuna sauce, mushrooms, celery, demi-glacé,  
and green oil

38,00 €

RIBA IZ PEĆNICE  
OVEN-BAKED FISH

Riba iz dnevnog ulova u pećnici, pečeni krumpir,  
rajčica i maslina

Oven-baked fish from daily catch, roasted potatoes,  
tomatoes, olives

85,00 € / kg

ROMB NA SICILIJANSKI  
SICILIAN-STYLE TURBOT

File romba, krema od kruha, slanutak, pinjoli,  
grožđice, umak od rajčice

Turbot fillet, cream bread, chickpeas, pine nuts,  
raisins, tomato sauce

42,00 €



JELA S POTPISOM  
SIGNATURE DISHES

*Za dvije osobe*  
*For two persons*

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### CATALANA

Salata od rajčice i mahuna s jastogom, jakobovim kapicama, dagnjama i škampima

Tomato and green beans salad with lobster, scallops, mussels and langoustines

150,00 €

### PESCATORA

Škampi, tjestenina u umaku Zarda, jastog, jakobove kapice, dagnje

Langoustine, pasta in Zarda sauce, lobster, scallops, mussels

150,00 €

### COSTATA BUE ISTRIANO

Odrezak Istarskog goveda s kostima, patlidžan, rajčice, špinat, pire od krumpira, umak Marsala

Istrian beef ribeye steak with bone, eggplant, tomatoes, spinach, mashed potatoes, Marsala sauce

85,00 € / kg

### CRUDO

Sirovi škampi, kozice, tartar od tune, tartar od gofa, carpaccio od brancina s kavijarom, kamenice Gillardeau

Raw scampi, shrimps, tuna tartare, amberjack tartare, sea bass carpaccio with caviar, Gillardeau oysters

120,00 €

PIZZA

## PIZZA NAPOLETANA

### CARBONARA

Mozzarella, guanciale, jaja, sir pecorino

Mozzarella, guanciale, eggs, pecorino

19,00 €

### MATRIMONIO D'ACCIUGA

Umak od rajčice, burrata, inćuni, ulje češnjaka

Tomato sauce, burrata, anchovies, garlic oil

18,00 €

### REGINA MARGHERITA

Umak od rajčice, Parmigiano Reggiano, mozzarella, bosiljak

Tomato sauce, Parmigiano Reggiano, mozzarella, basil

15,00 €

## PIZZA ALLA PALA

### BISMARCK

Dimljeni sir, confit od rajčice, sirove kozice, panceta,

marinirano jaje

Smoked cheese, tomato confit, raw shrimps, pancetta,

marinated egg

37,00 €

### NORMA

Prženi patlidžan, ricotta sir, cherry rajčica, confit

od rajčice, bosiljak

Fried eggplant, ricotta cheese, cherry tomatoes,

tomato confit, basil

19,00 €

### CESARE

Govedi tartar, pistacije, Parmigiano Reggiano, zelena

salata, preljev Caesar

Beef tartare, pistachio, Parmigiano Reggiano, lettuce,

Caesar dressing

29,00 €

## PIZZA NUVOLA

### MORTAZZA

Burrata, mortadela Bologna i sjeckane pistacije  
Burrata, Bologna mortadella, chopped pistachios  
24,00 €

### TRE POMODORI

Reducirani umak od rajčice, svježa rajčica, confit  
od rajčice, butarga, burrata, korica limuna  
Reduced tomato sauce, fresh tomato, tomato confit,  
bottarga, burrata, lemon zest  
25,00 €

### TONNATA TATAKI TONNO

Pate od tune, tuna tataki, kapari, limunova korica i maslinovo ulje  
Tuna pate, tuna tataki, capers, lemon zest, olive oil  
22,00 €







DESERTI  
DESSERTS

## TIRAMISU

Biskvit, krema od mascarponea, pjenica od kave,  
tiramisu sladoled

Sponge, mascarpone cream, coffee mousse,  
tiramisu ice cream

14,00 €

## GIN, VERBENA, BOROVNICE GIN, VERBENA, BLUEBERRIES

Krema od limuna i verbene, consomme od borovnica,  
pjenica od gin tonica, crumble arolla

Lemon and verbena cream, blueberry consomme,  
gin tonic foam, crumble arolla

14,00 €

## JOGURT, MEDITERANSKE TRAVE YOGHURT, MEDITERRANEAN HERBS

Sorbeto od mediteranskih trava sa pjenicom od jogurta

Mediterranean herb sorbet with yoghurt foam

14,00 €

## LJETO U HRVATSKOJ SUMMER IN CROATIA

Meringa, sladoled od mente, gel od jagode i kupine,  
pjenica od jogurta, vanilija

Meringue, mint ice cream, strawberry and raspberry  
jelly, yoghurt foam, vanilla

14,00 €

Dragi gosti, želite li saznati više o prisutnosti tvari ili proizvoda koji mogu uzrokovati alergije i intolerancije ili o podrijetlu naše hrane, obratite se našem osoblju koje će vam rado pomoći.

CIJENE U EURIMA - SVI POREZI UKLJUČENI

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Dear Guests, If you would like to learn more about the presence of substances or products that may cause allergies and food intolerances, or about the origin of our food, please ask our staff. They will be happy to assist you.

PRICES IN EURO - ALL TAXES INCLUDED