





# □ MENEGHETTI

## RESTAURANT & LOUNGE BAR LUNCH MENU

### STARTERS



#### PREDJELA

Crudo selection for 2 people | Seabass, salmon, tuna, cuttlefish – 60 €      
**Selekcija crudo ribe za 2 osobe | Brancin, losos, tuna, sipa**

*Sommelier's recommendation: Meneghetti Blanc de Blancs 2021*

Vitello Tonnato | Capers, sea fennel, pumpkin seeds – 22 €    
**Vitello Tonnato | Kapari, motar, bučine sjemenke**

*Sommelier's recommendation: Meneghetti Malvazija 2025*

Carrot chickpea hummus | Toasted sourdough bread, seeds, crunchy chickpea – 14 €    
**Hummus od slanutka s mrkvom | Prepečeni sourdough kruh, sjemenke, hrskavi slanutak**




*Sommelier's recommendation: Meneghetti Reserva 2017*

Burrata with roasted beetroot and caramelized walnuts | Aged aceto balsamico – 18 €    
**Burrata s pečenom ciklom i karameliziranim orahom | Odležani aceto balsamico**

*Sommelier's recommendation: Meneghetti Rose 2025*

Local charcuterie selection | Istrian prosciutto, salami Kosnica, ombolo, pickled vegetables – 23 €  
**Lokalni suhomesnati proizvodi | Istarski pršut, salama Kosnica, ombolo, ukiseljeno povrće**

*Sommelier's recommendation: Meneghetti Black Label 2022*

Pizza a la Romana | Mortadella di Bologna, arugula, cream cheese – 18 €     
**Pizza a la Romana | Mortadella di Bologna, rukola, krem sir**

*Sommelier's recommendation: Meneghetti Classic 2021*

**Chef recommended add-on: Black Istrian truffle 20g – 30€**

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## APPETIZERS

PREDJELA

Creamy chestnut and porcini soup – 15 € 

**Kremasta juha od kestena i vrganja**

*Sommelier's recommendation: Meneghetti Moni Emvavis 2021*

**Chef recommended add-on: Black Istrian truffle 20g – 30€**

Fuži pasta with black truffle – 24 €   

**Fuži s crnim tartufom**

*Sommelier's recommendation: Meneghetti Black Label 2022*

Mezze maniche pasta | Basil pesto, stracciatella, guanciale – 18 €    

**Mezze maniche tjestenina | Pesto od bosiljka, stracciatella, guanciale**

*Sommelier's recommendation: Meneghetti White 2023*

Cuttlefish orzo pasta | Brodetto sauce, spicy breadcrumbs – 24 €   

**Orzo tjestenina sa sipom | Brudeto od sipe, pikantne mrvice**

*Sommelier's recommendation: Meneghetti Malvazija 2025*

## MAIN COURSES | FROM „PIRA“ CHARCOAL OVEN

GLAVNA JELA | IZ „PIRA“ PEĆI NA UGLJEN

Seared salmon filet | Horseradish aromatized potato, pickled beetroot – 26 €  


**Pečeni filet lososa | Krumpir aromatiziran hrenom, ukiseljena cikla**

*Sommelier's recommendation: Meneghetti Black Label 2022*

Seared squid | Creamy polenta, cacio e pepe sauce – 24 €   

**Zapečena lignja | Kremasta palenta, cacio e pepe umak**

*Sommelier's recommendation: Meneghetti White 2023*

Ribeye tagliata | Leafy salad, Veli Jože cheese – 48 € 

**Ribeye tagliata | Mišancija, Veli Jože sir**

*Sommelier's recommendation: Meneghetti Red 2020*

**Chef recommended add-on: Black Istrian truffle 20g – 30€**

Braised beef short rib | Celeriac puree, pickled vegetables, crispy quinoa – 21 €  



**Sporo kuhano juneće rebro | Krema od celera, ukiseljeno povrće, hrskava kvinoja**


*Sommelier's recommendation: Meneghetti Val Gambalera 2015*

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## SIDES

### PRILOZI





Roasted young potatoes with rosemary – 10 €    
**Pečeni mladi krumpir s ružmarinom**

Baked cauliflower | Chickpea hummus, chilli herb dressing – 10 €   
**Pečena cvjetača | Humus od slanutka, dressing od čilija i bilja**

Mixed leaves salad – 6 €  
**Miješane lisnate salate**

## DESSERTS

### DESERTI

Apple cake | Crumble, tonka sauce – 10 €      
**Kolač od jabuke | Mrvičasti posip, umak od tonke**

*Sommelier's recommendation: Meneghetti Sweet 2024*

Dark chocolate fudge | Vanilla ice cream – 11 €      
**Fudge sa tamnom čokoladom | Sladoled od vanilije**

*Sommelier's recommendation: Osborne 10 YO Tawny Port*

Caprese Cake with almonds | Lemon, Chantilly cream – 10 €     
**Caprese kolač s bademima | Limun, Chantilly krema**

*Sommelier's recommendation: Meneghetti Sweet 2024*

 fish  shellfish  crustacean  gluten  soy  nuts  egg  sesame  lactose

**Cijene uključuju PDV. Naknada za uslugu u iznosu od 5% nije uključena u cijenu.**  
Prices are inclusive of VAT. A service charge of 5% is not included in the price.

**We recommend that guests with food allergies or special dietary restrictions consult with their server.**  
Svim našim gostima s alergijama ili prehrambenim restrikcijama preporučamo da se posavjetuju s konobarom.