

□ MENEGHETTI

RESTAURANT & LOUNGE BAR LUNCH MENU

STARTERS

PREDJELA

Crudo selection for 2 people | Selekcija crudo ribe za 2 osobe – 60 €    
Seabass, salmon, tuna, cuttlefish | Brancin, losos, tuna, sipa
Sommelier's recommendation: Meneghetti Blanc de Blancs 2020

Vitello Tonnato | Vitello Tonnato – 22 €  
Capers, sea fennel, pumpkin seeds | Kapari, motar, bučine sjemenke
Sommelier's recommendation: Meneghetti Malvazija 2025

Carrot chickpea hummus | Hummus od slanutka s mrkvom – 14 €  
Toasted sourdough bread, seeds, crunchy chickpea | Prepečeni sourdough kruh, sjemenke, hrskavi slanetak
Sommelier's recommendation: Meneghetti Reserva 2017

Burrata with roasted beetroot and caramelized walnuts | Burrata s pečenom  
ciklom i karameliziranim orahom – 18 €
Aged aceto balsamico | Odležani aceto balsamico
Sommelier's recommendation: Meneghetti Rose 2025

Local charcuterie selection | Lokalni suhomesnati proizvodi – 23 €
Istrian prosciutto, salami Kosnica, ombolo, pickled vegetables | Istarski pršut, salama Kosnica, ombolo, ukiseljeno povrće
Sommelier's recommendation: Meneghetti Black Label 2022

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

Chef recommended add-on: Black Istrian truffle 20g – 30€
Sommelier's recommendation: Meneghetti Classic 2021

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APPETIZERS

PREDJELA

Creamy chestnut and porcini soup | Kremasta juha od kestena i vrganja – 15 € 

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

Sommelier's recommendation: Meneghetti Moni Emvasis 2021

Fuži pasta with black truffle | Fuži s crnim tartufom – 24 €  

Sommelier's recommendation: Meneghetti Black Label 2022

Mezze maniche pasta | Mezze maniche tjestenina – 18 €    

Basil pesto, stracciatella, guanciale | Pesto od bosiljka, stracciatella, guanciale

Sommelier's recommendation: Meneghetti White 2023

Cuttlefish orzo pasta | Orzo tjestenina sa sipom – 24 €   

Cuttlefish brodetto sauce, spicy bread crumbs | Brudeto od sipe, ljute mrvice

Sommelier's recommendation: Meneghetti Malvazija 2025

MAIN COURSES | FROM „PIRA“ CHARCOAL OVEN

GLAVNA JELA | IZ „PIRA“ PEĆI NA UGLJEN

Seared salmon filet | Pečeni filet lososa – 26 €  

Horseradish aromatized potato, pickled beetroot | Krumpir aromatiziran hrenom, ukiseljena cikla

Sommelier's recommendation: Meneghetti Black Label 2022

Seared squid | Zapečena lignja – 24 €   

Creamy polenta, cacio e pepe sauce | Kremasta palenta, cacio e pepe umak

Sommelier's recommendation: Meneghetti White 2023

Ribeye tagliata | Ribeye tagliata – 48 € 

Leafy salad, Veli Jože cheese | Mišancija, Veli Jože sir

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

Sommelier's recommendation: Meneghetti Red 2020

Braised beef short rib | Sporo kuhano juneće rebro – 21 €  

Celeriac puree, pickled vegetables, crispy quinoa | 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 | Pečeni mladi krumpir s ružmarinom – 10 €  

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

Mixed leaves salad | Miješane lisnate salate – 6 €

DESSERTS

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Apple cake | Kolač od jabuke – 10 €    
Crumble, tonka sauce | Mrvičasti posip, umak od tonke
Sommelier's recommendation: Meneghetti Sweet 2024

Dark chocolate fudge | Fudge sa tamnom čokoladom – 11 €    
Vanilla ice cream | Sladoled od vanilije
Sommelier's recommendation: Osborne 10 YO Tawny Port

Caprese Cake with almonds | Caprese kolač s bademima – 10 €   
Lemon, Chantilly cream | 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 needs consult with their server.
Svim našim gostima s alergijama ili posebnim prehrambenim potrebama preporučamo da se posavjetuju s konobarom .