

You simply feel at home where your language  
is spoken and where the land is so generous.  
The differences, which have generated complexity  
and forged the proud character of people,  
here they fade away.

The Adriatic Sea connects us.

From Udine to Rovinj, from Friuli to Istra  
we are carrying our suitcase  
full of tastes and traditions, so that they can be joined  
to the scents and culture of these places.

## **GODIA**

*Agli Amici:  
ingredients, history and cross-culture*

### **Langoustine**

wild herbs and ramsons sauce  
*(crustaceans, fish)*

### **Jellyfish**

eggplant, pecorino and cuttlefish  
*(fish, milk, soya, mollusks)*

### **Risotto**

with cultured butter and sea water  
*(fish, milk, celery, egg white, shellfish)*

### **Pork**

cucumber, yogurt and mustard  
*(milk, mustard, soja)*

### **Peaches and elderflower**

*(gluten, soya)*

For the tasting menu is required the participation of the entire table

Menu: 1100 kn p. p.

We suggest the pairing with wines: 500 kn p.p.

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p.

## **ISTRA**

*“A north breeze came up from the sea and brought with it the scent of freshly ploughed ground: the scent of red clay, that there is no other like it.” - F. Tomizza*

### **Amberjack**

with miso scapece, yoghurt and sea herbs  
*(fish, milk, soya)*

### **Zucchini flower**

bread crumbs, almonds and parsley  
*(gluten, almond, soya)*

### **Ravioli**

with scallop „saor“ and brown butter  
*(gluten, shellfish, butter)*

### **Kanfanar lamb**

fennel pollen, sheep ricotta and black truffle  
*(milk)*

### **Fruit and vegetables**

tonka bean, white chocolate cream  
*(milk, celery, almond)*

For the tasting menu is required the participation of the entire table

Menu: 1000 kn p. p.

We suggest the pairing with wines: 450 kn p.p.

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p.

## Postcards from **ROVINJ**

*batanas are rocking on the waves, time has stopped*

### **Lobster**

lovage celery and milk

*(crustaceans, eggs, milk, celery, nuts)*

### **Spaghetti with sea herbs**

*(gluten, fish, butter, egg)*

### **Croacker**

peas, elderflower and lemon

*(fish, milk)*

### **CioccoRapa**

Guanaja chocolate, beetroot and yoghurt

*(gluten, egg, milk)*

For the tasting menu is required the participation of the entire table

Menu : 850 kn p.p.

We suggest the pairing with wines: 350 Kn p.p.

Extra menu: local cheese selection, pan brioche and chutneys: 150 Kn p.p