

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*

Scampi Orient Express

citrus and salt

(crustaceans, fish, sesame)

Jellyfish

green sauce, eggplant and mussels

(fish, milk, soya, mollusks)

Risotto

fermented apple, seaweed and cuttlefish

(fish, milk, egg, soya)

Pork

cucumber, yogurt and mustard

(milk, mustard, soja)

Peaches and elderflower

(gluten, milk)

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

Menu: 1100 kn p. p. - € 146,00

We suggest the pairing with wines: 500 kn p.p. - € 66,36

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90

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
(almond, soya)

Gnocchi

Ramsons sauce and caviar
(fish, milk, egg, gluten)

Kanfanar lamb

fennel pollen and goat ricotta
(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. - € 132,73

We suggest the pairing with wines: 450 kn p.p. - € 59,72

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90

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)

Red Snapper

seaweed, sesame and figs
(fish, sesame, milk)

CioccoRapa

Guanaja chocolate, beetroot and yoghurt
(gluten, egg, milk, nuts)

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

Menu: 850 kn p. p. - € 112,82

We suggest the pairing with wines: 350 kn p.p. - € 46,45

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90