

**Educate your  
tastebuds**

# Salads

Let us introduce you to the most unique  
gastronomy love story...



### **FIT SALAD**

Green salad mix, cucumber, avocado, cherry tomatoes edamame, asparagus with citrus dressing and parmigiano vacche rosse



170g **15 €**

### **MEDITERRANEAN SALAD**

Paprika, cherry tomatos, local olives, cucumber, greek cheese and green olive oil



170g **10 €**

### **CAPRESE WITH BURRATA AND TOMATO EMULSION**

Home-made dry cherry tomato with burrata, bread chips and E.V. olive oil



150g **18 €**

### **BURRATA WITH CHERRY TOMATOES**

Burrata, cherry tomato, red onion, sesame oil, green olive oil and balsamic vinegar



250g **20 €**

### **BABY SPINACH SALAD, GRAVLAX SALMON, BEETROOT AND GOAT CHEESE FOAM**

Fresh salmon, spinach, beetroot, goat cheese foam and dry raspberries



170g **21 €**



# Cold starters



### CRUDO LOBSTER WITH PASSION FRUIT

Thin sliced lobster topped with homemade Romeo & Juliet sauce, olive oil and passion fruit sauce



100g **40 €**

### SEA BASS CARPACCIO IN SWEET AND SOUR OIL

Wild sea bass carpaccio in sweet and sour oil, with citrus juice and wakame algae



150g **18 €**

### CRUDO SCALLOPS

Thinly cut caps in coconut milk with the addition of spicy sauce in original shells



120g **19 €**

### ITALIAN STYLE BEEF TARTARE WITH RED CAVIAR AND FOIE GRAS

Small cubes of tenderloin meat combined with marinated cucumber, red onion and quail egg with the addition of foie gras and red caviar



120g **25 €**

### ANTIPASTO SELECTION OF DELICATESSEN AND CHEESE

Selection of Italian cured meat products in combination with the finest Livno cheeses



350g **25€**

### SELECTION OF PREMIUM CHEESE

Livno premium cheeses with domestic olives and cherry jam



150g **16 €**

### VITELLO TONNATO

Roasted tenderloin thinly cut served in tonnato sauce, with the addition of anchovy, caper and parmigiano reggiano



170g **27 €**

### TUNA TARTARE

Fresh tuna, parmigiano 24 months, E.V. olive oil, guacamole and gremolata sauce



150g **22 €**

### SEA BASS AND SALMON TARTARE

Chorizo, sea bass, salmon, rice chips and champagne sauce



120g **22 €**



# Hot starters & soups

...which overcomes  
irreconcilable differences...



### **MUSHROOM POTTAGE**

Creamy pottage with three types of mushrooms and grated truffles



250g **9 €**

### **SICILIAN SOUP**

Authentic Italian spicy gustarosso tomato soup with shrimps, sea bass fillet and stracciatella cheese



250g **18 €**

### **RASPBERRY GASPACHO SOUP**

Stracciatella cheese and concasse topped with cold tomato soup and raspberries



250g **15 €**

### **WARM BEEF SALAD WITH ARTICHOKES AND TRUFFLE DRESSING**

Tenderloin grilled with beef demi-glace, marinated artichokes in olive oil, arugula and anglaise potatoes



250g **24 €**

### **WARM SALAD WITH OCTOPUS**

Octopus, potato, domestic olives, onion marinade, white wine, cherry tomato



350g **31 €**

### **PARMIGIANA DI MELANZANE**

Eggplant, dried tomatoes, concasse vegetables, tomatoes, capers, pesto rosso, pecorino romano, mild goat cheese espuma,



180g **18 €**



# Pasta & Risotto

... and choose carefully to remain authentic...





### TRADITIONAL STYLE TAGLIATELLE ALLA BOLOGNESE

Traditional ragù bolognese from beef meat with Guanciale bacon added in the cooking process, grated parmigiano vacche rosse and home-made tagliatelle



250g **20 €**

### TAGLIATELE ARRABBIATE WITH OCTOPUS

Spicy Italian pelati tomato sauce with grilled octopus and home-made tagliatelle



250g **27 €**

### GNOCCHI COSA NOSTRA

Home-made gnocchi in pistachio pesto sauce with home-made dried tomatoes and truffle slices



250g **25 €**

### BLACK TAGLIATELLE WITH SEAFOOD

Home-made black tagliatelle made with sepia ink, prawns and squid



250g **28 €**

### SPAGHETTI "SENATORE CAPPELLI"

Linguini in butter and Parmigiano reggiano emulsion with sea bass and garlic cream



250g **25 €**

### TAGLIATELE AL LIMONE

Home-made tagliatelle on butter and lemon juice



250g **16 €**

### RISOTTO WITH LANGOUSTINE

Vialone nano rice with Italian pelati tomato sauce, seafood sauce and fresh Langoustine



250g **25 €**

### RISOTTO VACCE ROSSE

Vialone nano rice with confit duck and vacche rosse parmigiano



250g **27 €**

### RISOTTO ROSSO WITH GOAT CHEESE

Vialone nano rice in beetroot juice with mild goat cheese and parmigiano reggiano 24 months old



250g **22 €**

### RISOTTO AL NERO DI SEPPIA

Vialone nano rice with sepia ink, squids, octopus, shrimps and parmigiano reggiano 24 months old



250g **32 €**



# Main course

...combining renowned Italian cuisine with worldwide  
chosen high-quality ingredients...



### NEW ZEALAND LAMB CHOP

Lamb prepared on low temperature with a sauce of roasted and smoked peppers and asparagus



350g **44 €**

### LOBSTER IN CHAMPAGNE

Lobster prepared at a low temperature of 55 degrees, topped with champagne sauce and bay oil



300g **42 €**

### BEEF RIBS WITH CHERRY DEMI-GLACE

Beef ribs baked for 15 hours with leek at a temperature of 90 degrees then browned with peppers and topped with cherry demi-glace sauce



250g **42 €**

### TENDERLOIN "ROSSINI STYLE"

French-style mashed potatoes with spinach, beef steak and foie gras with truffles on top



250g **42 €**

### SEA BASS FILLET

Carefully separated sea bass fillet on ajvar sauce, with zucchini slices and red salmon caviar



170g **33 €**

### ADRIATIC SEA PLATE

Traditional Montenegrin plate with Shrimps, Squids, octopus, chard and potatoe salad topped with garlic infused olive oil



400g **45 €**



# Burgers

...into a globetrotting journey.



### **BURGER CLASSIC**

Butter bun, beef patty, fresh tomato, red Onions,  
pickled Cucumbers, Singature sauce, Cheddar cheese



350g **19 €**

### **BURGER ESTATE**

Black bun with butter, prawns in panko breadcrumbs and almond  
flakes, coleslaw salad, homemade mayonnaise and special sauce



350g **20€**

### **BURGER "R&J"**

Butter bun, beef patty, caramelized onions,  
HM truffle mayonnaise, crispy guanciale and taleggio cheese



350g **28 €**

### **BURGER MEXICAN**

Butter bun, beef patty, guacamole, fresca sauce, nachos,  
jalapeño, cheddar cheese



350g **21 €**

### **PULLED PORK BURGER WITH HOMEMADE BBQ**

Butter bun, pulled pork, salad and BBQ Sauce



350g **21 €**

**Home made butter buns with Petra flour**



# Pizza

## Contemporary Neapolitan Pizza

We do not only  
satisfy the needs...



### **MARGHERITA**

Gustarosso tomato, mozzarella, basil, Parmigiano reggiano,  
Sicilian oregano and E.V. olive oil



450g **13 €**

### **VERACE**

Gustarosso tomato, buffalo mozzarella, arugula,  
dried tomatoes, basil and E.V. olive oil



460g **15 €**

### **VENTRICINA**

Gustarosso tomato, mozzarella, ventricina salami,  
black pepper, oregano, E.V. olive oil



460g **16 €**

### **SAURIS**

Gustarosso tomato, mozzarella, arugula, dried tomatoes,  
Prosciutto di Sauris, Parmigiano reggiano  
24 months and E.V. olive oil



500g **20 €**



### DALL EMILIA ALLA SICILIA

Pistachio cream, mozzarella, ricotta cream, mortadella, crumbled pistachios and E.V. olive oil



450g **18 €**

### DALL EMILIA ALLA SICILIA 2.0.

Basil and pistachio cream, Parmigiano 24 months, burrata, mortadella, pistachio pesto and E.V. olive oil



450g **25 €**

### INOVATIVA

Cherry confit, caramelized onions, gorgonzola, pecorino romano, red onions, spinach, mustard and honey



430g **18 €**





### ANTICA ROMANA

Pecorino Romano, Parmigiano reggiano, mozzarella, crunchy dried pork cheeks, black pepper and egg yolk emulsion, E.V. olive oil



400g **18 €**

### RE NIKOLA

Gustarosso tomato, guanciale, ventricina, squid, parmigiano reggiano 24 months, oregano, basil and E.V. olive oil



540g **32 €**

### ELENA del MONTENEGRO

Cream of kajmak and garlic, Buffalo mozzarella, Montenegrin beef prosciutto, roasted peppers in lime sauce



530g **22 €**

### TONNO

Gustarosso tomatoes, domestic Montenegrin olives, garlic, fresh cooked tuna, artichokes, oregano, basil, red onion, EV olive oil



500g **18 €**



# **Selection of premium food**

... we bring you ...



***FRESH FISH OF THE DAY***

**100 €**

***STEAK OF THE DAY***

Ribeye  
Tenderloin  
Veal  
Striploin

100g **17 €**

***SELECTION OF JAPANESE WAGYU***

Miyoshi Hokkaido Kagoshima  
A-5 BMS 9/12

150g **150 €**



Premium menu by



**ANTONIUS**  
*Caviar*

**SIBERIAN 5\* 30G**

**150 €**

**OSCIETRA 5\* 125G**

**500 €**

**OSCIETRA 6\* 30G**

**190 €**

**OSCIETRA 6\* 50G**

**250 €**

**OSCIETRA 6\* 125G**

**600 €**

**RED SQUARE**

Smoked sour cream, truffle paste, potato confit

120g **20 €**

**ROMEO & JULIET**

Brioche toast, wagyu beef, foie gras

200g **150 €**

**THESE DISHES ARE SERVED WITH SELECTED ANTONIUS CAVIAR**

# Desserts

...the whole experience.



**TIRAMISU WITH PISTACHIOS**

150g **7 €**



**CHOCOLATE BROWNIE WITH  
RASPBERRIES AND WALNUTS**

150g **9 €**



**CHEESECAKE SAINT SEBASTIAN**

150g **7 €**



**MERINGUE ROLL WITH CHERRY COMPOTE  
AND PISTACHIOS PRALINES**

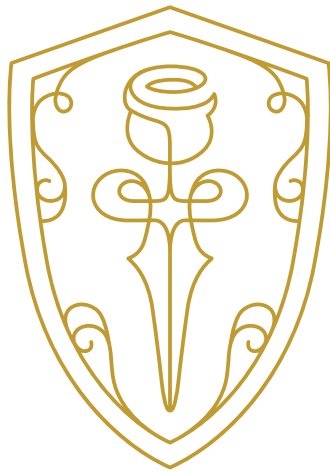
150g **7 €**



**FRUIT PLATTER**

**15 €**





ROMEO  
& JULIET

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Food and theatre