



CLUB MENU

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## MONTANARINE (three in portion)

Mortadella - Mortadella, pistachio, pesto genovese  
Stracciatella - Stracciatella, anchovy, caviar  
Prosciutto - Prosciutto, Grana Padano cheese  
fondue, thinly sliced melon, truffle pearls

12 € / 14 € / 15 €

## VITELLO GAMBERATO GF

Tanko rezana teletina, krema od kozica, cvijet kapara,  
prah dehidriranih crnih maslina, mrvljene  
pistacije, perle od maslinova ulja  
Thinly sliced veal, shrimp cream, caper flower,  
dehydrated black olive powder,  
crushed pistachio, olive oil pearls

18 €

## TARTARE GAMBERI GF

Kozice, emulzija citrusa, ulje peršina, komorač, chili, kavijar  
Shrimps, citrus emulsion, parsley oil, fennel, chili, caviar

22 €

## BEEF CARPACCIO GF

Biftek, Parmigiano Reggiano DOP, maslinovo ulje, limunov  
sok, Dijon senf, javorov sirup, crni tartuf, perle od tartufa, rikola  
Beef steak, Parmigiano Reggiano DOP, olive oil, lemon juice,  
Dijon mustard, maple syrup, black truffle, truffle pearls, rocket salad

22 €

## TARTARE & FRIES

Beef sa 12 začina, pecivo, lava sol, serviran s pomfritom  
Beef with 12 spices, bun, lava salt, served with fries

26 €

# PIZZA

## MARGHERITA TRADIZIONALE

Domaća salsa, mozzarella, bosiljak, maslinovo ulje  
Homemade salsa, mozzarella, basil, olive oil

14 €

## CAPRICCIOSA CLASSICA

Domaća salsa, mozzarella i provola, gljive,  
masline, artičoke, dimljena šunka, origano  
Homemade salsa, mozzarella and provola,  
mushrooms, olives, artichokes, smoked ham, oregano

15 €

### FABRIQUE

Fabrique umak, cheddar sir, mozzarella fior di latte, mljeveno juneće meso, iceberg salata, origano  
Fabrique sauce, cheddar cheese, mozzarella fior di latte, minced meat, iceberg salad, oregano

17 €

### LA BOMBA DI BOLOGNA

Krema od pistacia i bosiljka, fior di latte mozzarella, mortadela di Bologna, mljeveni pistacio, grčke kalamata masline, origano  
Pistachio and basil cream, fior di latte mozzarella, mortadella di Bologna, ground pistachio, greek kalamata olives, oregano

17 €

### LORENZO v

Mozzarella, crispy roman artichoke, pesto rikula, romanesco umak, Pecorino Romano DOP  
Mpzarella, crispy Roman artichoke, arugula pesto, Romanesco sauce, Pecorino Romano DOP

17 €

### FLAVIO

Vodka umak, mozzarella i provola, rolana panceta, chorizo, ljubičasta kapula, fondue, peperoncini papričice, crveni papar, origano, bosiljak  
Vodka sauce, mozzarella and provola, rolled pancetta, chorizo, red onion, fondue, peperoncini peppers, red pepper, oregano, basil

18 €

### ISABELLA

Domaća salsa, mozzarella i provola, rikola i matovilac, dimljena burrata, aceto perle, pršut, Gruyère, prah crnih maslina  
Homemade salsa, mozzarella and provola, arugula and lamb's lettuce, smoked burrata, balsamic pearls, prosciutto, Gruyère, black olive powder

18 €

### ENZO

Pistachio umak, mozzarella i provola, dimljena šunka, stracciatella, kozji sir s tartufima, pistachio, prah crnih maslina, bosiljak  
Pistachio sauce, mozzarella and provola, smoked ham, stracciatella, goat cheese with truffles, pistachio, black olive powder, basil

18 €

### CHIARA

Domaća salsa, mozzarella i provola, marinirane kozice, rikola i matovilac, dimljeni pršut od tune, Gruyère, maslinovo ulje, prah crnih maslina  
Homemade salsa, mozzarella and provola, marinated shrimp, arugula and lamb's lettuce, smoked tuna prosciutto, Gruyère, olive oil, black olive powder

18 €

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Nadoplata bezglutensko tijesto  
Gluten free dough

2 €

