



BELLEZZA

MENU SAMPLE

STARTERS

1 STAKE TATAR

(Balsamic vinegar pearls, toasted bread, grated butter)

2 TUNA TATAKI

(Soy sauce, pickled julienne zucchini, balsamic vinegar, Grana Padano cheese)

3 FUSI WITH SHRIMP AND TRUFFLES*

(Toasted pine nuts, Grana Padano cheese flakes, ash of dehydrated olives)

4 PUMPKIN SOUP

(Toasted pumpkin seeds, flavored croutons with Mediterranean herbs, pumpkin oil)

5 TUNA TARTARE

(Balsamic vinegar pearls, poke sauce, lemon gel)

6 BEEF RISOTTO

(Cream of cottage cheese, leek oil)

7 BRUSCHETTA

(Cherry tomatoes, salty anchovies, pickled arugula)

8 BLACK CUTTLEFISH RISOTTO

(Pumpkin cream, tomato tartare)

* Fusi is a traditional pasta of the Istria region. The pasta dough is rolled into a thin sheet, cut into strips three to four centimeters wide, and placed over each other. The strips are then cut diagonally, producing diamond shapes. Two ends of each diamond are then folded over each other to meet in the middle and pinched together, making the fusi look like a bow



MAIN COURSES

1 LAMB CUTLETS

(Hoisin sauce, cream of parsley root, glazed parsley root, kale chips)

2 WHITE FISH FILLET

(White wine, butter, and caper sauce, soft polenta, brunoise vegetables, dehydrated leek)

3 GRILLED SWORDFISH

(Cauliflower puree with toasted almond flakes, baby carrots)

4 SEA BREAM FILLET STEAMED

(Fish velouté, roasted cauliflower, dehydrated leek)

5 OCTOPUS "ALA PEKA"*

(Potatoes, olives, white wine, tomatoes)

6 CHICKEN

(Stuffed with mozzarella and shrimp, butter rice, mushroom sauce)

7 TUNA "PAŠTICADA"

(Dark vegetable sauce, gnocchi)

8 DALMATIAN DELICACY

(Stew of the daily catch of white fish, shrimp, and squid)



*The word 'peka' comes from 'peći', which means to roast or bake. When one says peka in Croatia, one means a roast meal of either meat or seafood with potatoes and assorted veggies baked to perfection in fireplace embers under a bell-like dome (usually steel or cast iron).

DESSERTS

- 1 LAVA CAKE
(Bourbon vanilla ice cream, wild berry coulis)
- 2 TIRAMISU
- 3 PANNA COTTA WITH STRAWBERRIES
- 4 CHEESECAKE
- 5 PEAR IN WINE
(Cinnamon, bourbon vanilla ice cream)
- 6 NUTELLA CHEESECAKE
- 7 SEMIFREDDO
(Caramelized almonds)
- 8 APRICOT CAKE



Locally Sourced and Prepared to Perfection

with Passion

Treat yourself to exceptional dining experiences meticulously crafted by our renowned chefs using only the finest ingredients.

Menus are customized to accommodate distinguished guests' unique preferences, dietary needs, and tastes. Whether you desire lavish gourmet dishes or prefer health-conscious alternatives, the chef aboard Bellezza ensures that every dining experience is a personalized delight.

Bon Appetit!