

# VEGETABLES

**Panzanella di pomodori** 14€

Different types of tomatoes, cucumber, radishes, sweet and sour onions, basil, breadcrumbs

**Roast-beet** 15€

Barbecued beetroot with lodi raspadura cheese wild rocket sauce, chopped tomatoes, pine nuts

**Cactus Garden** 19€ p.p

15 types of vegetables in different consistencies

**Caprese** 15€

Mozzarella di bufala campana, selection of basil, fresh tomatoes

**Peperoni carpaccio** 14€

Anchovies nostrane, peppers, watermelon, mint and lime dressing

**Garda Egg** 18€

Egg cooked at low temperature with red potato mousse and black truffle

# GRAIN

16€ **Paccheri rigati al Pomodoro Supreme**

Paccheri rigati BIO with 5 types of tomatoes selection of basil and parmesan cheese

18€ **Mezze maniche cacio e pepe**

Mezze maniche BIO cacio e pepe with cuttlefish tartare and lemon grass

**Red shrimp ravioli** 22€

Fresh egg pasta ravioli filled with red shrimps with avocado textures turmeric and black garlic

18€ **Spaghetto with Veraci clams**

Spaghetto di Gragnano BIO with Veraci clams

**Riso mantecato al limone** 21€

San Massimo organic Carnaroli rice riserva San Massimo mantecato with Sorrento lemon, sea urchin pulp, buffalo stracciatella and basil extraction

26€ **Tagliolini with porcini mushrooms and black truffle**

Fresh egg pasta tagliolini with summer porcini mushrooms and Norcia black truffle

**Avocado Gazpacho** 15€

Avocado gazpacho with coconut sorbet, crushed peppers and hulled buckwheat

# IN-SIDES

**Guacamole** 8€  
(Served with carasau chips)

**Green salad**

**Tzatziki sauce**

**Chickpea hummus**

**Mini Cactus Graden**

**Mashed potatoes**

· Black truffle (+€3)  
· Black garlic (+2€)

# FISH

**Tuna tartare** 16€

With pantelleria capers, goji berries, smith apple and celery maio

17€ **Ostriche BBQ** (3 pz.)

Smoked oysters and Franciacorta

**Amberjack ceviche** 19€

With leche de tigre, peaches, red onion ice, edamame, coriander extraction

24€ **Salmon Tataki**

Oro King salmon, mashed escarole, miso dressing cashew nut crumble

**Scallop carpaccio** 20€

With cucumber and ginger buttermilk, mango gel and pumpkin and linseed crumble

prezzo da chiedere **Market fish**

Daily selection of fresh fish (ask the staff)

**Oysters** (3 pz.) 15€

Gillardeau N°3 served with shallot vinegar, Normandy butter and pan brioche

# ..AND MORE

**Caesar salad with shrimps** 19€ 15€

Shrimps, quail eggs, carrot bacon, nostrane anchovies, whole wheat croutons, dressin caesar

**Vegan burger**

Smoked veg cheddar, tomato marinda, pickled cucumber, carrot bacon, soy mayonnaise.

**Classic AVO Toast** 10€ 18€

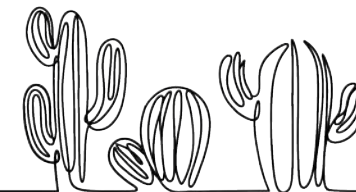
5-grain bread (max. 3)  
· salmon (+€5)  
· eggs (+3€)  
· spreadable cheese (+2€)  
· chickpea hummus (+2€)  
· black truffle (+€5)

**Octopus roll**

Homemade potato bread, roasted octopus caramelised onion, wasabi mayonnaise, coriander pumpkin seeds

20€ **Salmon Club Sandwich**

Smoked salmon, crème fraiche baked tomato, curly lettuce, sliced avocado



## Cover charge 3€

Apulian organic olive oil + wholemeal bread from ancient grains with mother yeast  
\*extra bread service 2,50€

# MENU

## Dinner

List of allergenic ingredients used in this exercise and listed in Annex II of EU Reg. no. 1169/2011 - "substances or products causing allergies or intolerances".

1		Cereals containing gluten (such as barley and oats)
2		Crustaceans (such as prawns, crabs and lobsters)
3		Eggs
4		Fish
5		Peanuts
6		Soia
7		Milk
8		Tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).
9		Celery
10		Mustard
11		Sesame
12		Sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million)
13		Lupin
14		Molluscs (such as mussels and oysters)