

# 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

# IN-SIDES

8€

**Guacamole**  
(Served with carasau chips)

**Green salad**

**Tzatziki sauce**

**Chickpea hummus**

**Mini Cactus Graden**

**Mashed potatoes**

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

# GRAIN

16€  **Paccheri rigati al Pomodoro Supreme**

Paccheri rigati BIO di Gragnano with 5 types of tomatoes, a selection of basil and parmesan reggiano cheese

18€    **Mezze maniche cacio e pepe**

Mezze maniche BIO cacio e pepe with cuttlefish tartare and lemongrass

21€   **Riso mantecato al limone**

San Massimo organic carnaroli rice creamed with Sorrento lemon, sea urchin pulp, buffalo stracciatella and basil extraction

15€   **Cous Cous alla Norma**

Cous Cous of durum wheat flour with Pachino tomato puree Sicilian aubergines and ricotta



15€  **Avocado Gazpacho**

Avocado gazpacho with coconut sorbet, crushed peppers and hulled buckwheat

# FISH

**Tuna tartare**   16€

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

17€   (3 pz.) **Ostriche BBQ**

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

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€   **Vegan burger**

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

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

**Rucola salad**  14€ 18€        **Octopus roll**

Rucola, late chicory, samphire, peaches, blue cheese and pecans

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

**Soncino** 18€ 20€    **Salmon Club Sandwich**

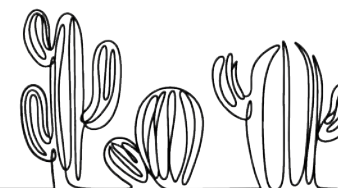
Avocado, coloured tomatoes, fennel, radishes, cucumber, smoked tofu, melon, linseed

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

**Classic AVO Toast**  10€ 15€    **Vegetables sandwich**

5 Cereal Bread (Max. 3)  
· salmon (+€5)  
· eggs (+3€)  
· cream cheese (+2€)  
· chickpea hummus (+2€)  
· black truffle (+€5)

Chickpea hummus, roasted vegetables, fermented leeks



**Cover charge 3€**

Apulian organic olive oil + wholemeal bread from ancient grains with mother yeast

# MENU

## Lunch

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)