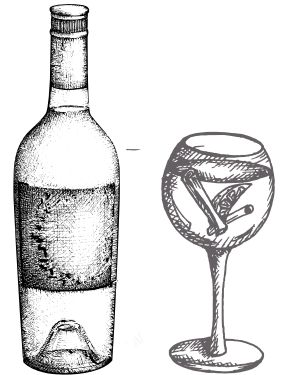


Appetizers

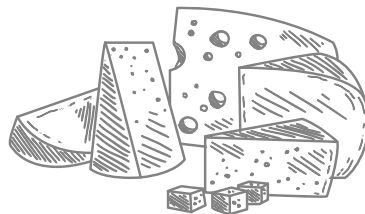
- **Aperol Spritz** 7
(Aperol, sparkling water & prosecco)
- **Hugo** 7
(Elderflower, sparkling water, prosecco & mint leaves)
- **Campari con naranja** 7
(Campari, with orange)
- **Negroni** 6,5
(Campari, gin & vermouth)
- **Limoncello spritz** 7
- **Barracuda** 8
(Rum, Galliano liqueur, lime, pineapple juice & prosecco)
- **Martini blanco & Martini rojo** 5
- **Ricard** 5
- **Bellini** 6
(Peach & prosecco puree)



Antipasti Italiani



- **Vitello Tonnato** 🍷🐟🌱 15,5
(Slices of beef cooked at low temperatura with tuna sauce & caper flower)
- **Melanzane alla parmigiana** 🌱🍄 14
(Baked Eggplant with mozzarella, tomato & basil)
Vegetariano
- **Baked provolone cheese with tomato, herbs & homemade focaccia** 🌱🍄🍷 13,5
Vegetariano
- **Focaccia with mortadela, yellow semi-dried tomato & arugula** 🍷 14
- **Garlic and cheese focaccia** 🌱🍄🍷 11
Vegetariano
- **Marinara focaccia with burrata** 🌱🍄🍷🐟 13
(Tomato, caper, oregano, anchovy, garlic & basil oil)
Vegetariano



All our dishes are made at the moment

From the sea

- **Macerated bluefine toast on seaweed bread, grated truffle & mayowasabi**     9
- **Octopus on the rock**   21
(Octopus on the grill, mini potatoes, paprika mayonnaise, alga & piquillo sauce)
- **Mediterranean bluefine tuna tartare with green apple sorbet & pumpkin seeds**   19,5

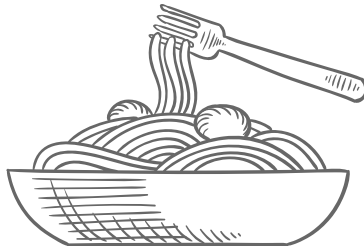
Salads

- **Burrata with creamy roasted eggplant, cherry tomatoes & fig gel**   14,5
Vegetariano
- **Warm seasonal salad**     14
Vegetariano
(Tender sprouts, cherry tomatoes & shrimp sautéed with seasonal vegetables)
- **Ensalada Avanti**     11,5
Vegetariano
(Salad, goat cheese, grilled peach, mix of seeds & homemade vinaigrette)

All our dishes are made at the moment

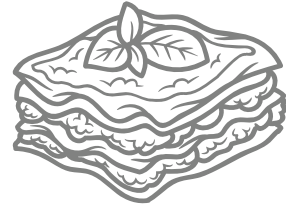
Pastas

- Spaghetti alla carbonara (without cream) **"fresh pasta"** 🌾🥚🍝 13,5
pistachio option 🌰 16
(Guanciale, yolk, pecorino cheese & black pepper)
- Pappardelle alla boloñesa **"fresh pasta"** 🍝🌱🌾 13,5
- Scialatelli with lobster tail & sturgeon pearl **"fresh pasta"** 🌾🦞 24,5
- Rigatoni alla campagnola 🌱🍝 13
Vegetariano
(Tomato, italian black olives & season vegetables)
- Trofie al pesto **"fresh pasta"** 🌾🥚🦞🍝 14,5
(Cream, Pesto, King prawns, Cherry tomato, Burrata & Arugula)
- Scialatelli with pistacho pesto & fresh salmon **"fresh pasta"** 🌾🥚🍝🐟 16,5
- Homemade lasagna bolognese 🌱🌾🥚 14,5



*All our dishes are made at the moment
We have gluten-free pasta*

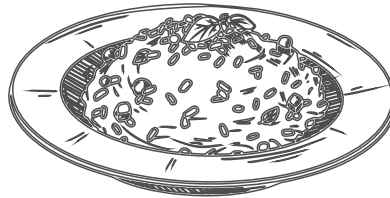
- **Rigatoni amatriciana sbagliata** 🌾🍷 13,5
(Guanciale, red onion, colorful cherry tomato & passata yellow tomato)
- **Pappardelle with tenderloin cubes, seasonal mushrooms & grated truffle “fresh pasta”** 🌾🍷 18
(Demiglace, cream, beef tenderloin tacos, mushrooms & truffle)
- **Tortello relleno de calabacín y gambones “fresh pasta”** 🌾🍷🌊 17
(Nata, calabacín & gambones salteados)
- **Scialatelli al vongole “fresh pasta”** 🌾🌊 16
(Garlic, fresh clam and parsley)
- **Bufala cappellaccio with red shrimp, bisque, cherry tomato & stracciatella burrata “fresh pasta”** 🌾🍷 18,5
- **Fagottini del chef “fresh pasta”** 🌿🍷🌾🍷 15,5
Vegetariano
(Sachets filled with gorgonzola, with cheese cream, walnuts & pear)
- **Zucca panzotti flavored with sage, pecorino and pumpkin seeds**
(Butter, sage, pecorino, pumpkin seeds & crispy ham) 🍷🌾 15



*All our dishes are made at the moment
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Risottos

- Seasonal mushroom risotto, foie escalope and grated truffle 🍄 22
- Risotto with saffron alla milanese, topped with ossobuco 🌿🍖 19
- Risotto with red shrimp, sturgeon pearls & burrata stracciatella 🐟🍷🌊 22,5



All our dishes are made at the moment

Meat

- Ossobuco with baked potatoes 🌿🍷 22
- 350 grilled entrecote with baked potatoes & Padron peppers 24,5
- Veal cheek in its juice truffles parmentier 19,5



Fish

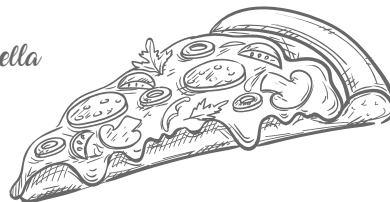
- Cod cooked at low temperature with mussel cream & baked potato 🐟 22
- Red tuna tataki with arugula & cherry salad 🥬🌿🐟 22
- Baked salmon with mashed potatoes & fresh salad apple and beet 🐟 19,5



All our dishes are made at the moment

Classic Pizza

*All our pizzas are made with 100% fior di latte mozzarella
& San Marzano D.O.P tomato*



- **Margarita** (Tomato, fior di latte & basil)    10
- **Prosciuto** (Tomato, fior di latte & cooked ham)   11,5
- **Prosciuto e funghi** (Tomato, fior di latte, cooked ham & mushroom)   12,5
- **Capricciosa** (Tomato, fior di latte, cooked ham, seasoned artichoke black olive & mushroom)   13,5
- **Ham & cheese calzone**   12,5
- **New Recipe Vegetable** (Yellow cherry tomato cream, fior di latte, artichoke flower, cherry tomato & marinated zucchini)    14
- **Diavola** (Tomato, fior di latte & spicy salami)   13,5
- **Tonno** (Tomato, fior di latte, tuna, anchovy, caper & onion)    13,5
- **Boloñesa** (Fior di latte, boloñesa sauce & guanciale)    13,5
- **Carbonara** (Fior di latte, guanciale, egg, pecorino & black pepper)    13,5

Pizza D'autore

*All our pizzas are made with 100% fior di latte mozzarella
& San Marzano D.O.P tomato*



- **Danielle** (Tomato, fior di latte, argula, parma ham & parmesan cheese) 🍕 🍌 16
- **Our 4 quesos** (Fior di latte, burrata, pecorino, gorgonzola, pear & nuts) 🍕 🍌 🍌 🍌 16
Vegetariano
- **Tartufata** (Truffle cream, smoked cheese, fresh sausage & burrata cheese) 🍕 🍌 16
- **Mare New recipe** (Mussels cream, king prawns, mussels & squid) 🍕 🍌 🐟 🍷 16
- **Avanti** (Fior di latte, fresh sausage, smoked cheese and pomodorini gialli & powder olive) 🍕 🍌 16
- **Toscana** (Pistachio cream, fior de latte, burrata cheese, mortadela & powder pistachio) 🍕 🍌 🍌 🍌 16
- **Stella** (Star shapewith two tips stuffed with smoked salmon & burrata and other two with spicy & provolone cheese) 🍕 🍌 🍌 🍌 16
- **Avanti 2.0** (Tomato, fior di latte, piemonte DOP cherry tomato & burrata flavored with basil) 🍕 🍌 16

Winer of the 2nd best pizza award in the Valencian community





FISH



LUPINS



CELERY



PEANUTS



CRUSTACEANS



SULFUR DIOXIDE
AND SULFITES



FRUITS
OF SHELL



CONTAINS
GLUTEN



GRAINS OF
SESAM



EGGS



DAIRY
PRODUCTS



MOLLUSCS



MUSTARD



SOY

Establishment with available information on food allergens and intolerances.
Consult our staff.