

# CENA

## ANTIPASTI

CALAMARI FRITTI E ZUCCHINE calamari   shrimp   zucchini	14
TONNO PICCANTE yellow fin tuna   crispy rice   sriracha	16
SOUFFLE DI CARCIOFI artichoke souffle   gorgonzola fondue	15
ZUPPA DI POMODORO tomato soup   buffalo mozzarella	10
ZUPPA DI BORLOTTI radicchio   borlotti bean	10
POLIPO E LENTICCHIE grilled octopus   lentils   roasted tomato	16
CESAR SALAD romaine   parmesan souffle   anchovy dressing	14
BURRATA E BARBABIETOLE roasted heirloom beets   burrata	16
NIZZARDA sicilian tuna   green beans taggiasca olives	16

## PIZZETTA

PIZZETTA TARTUFO E CAPRINO black truffle   goat cheese	30
PIZZETTA SAN DANIELE prosciutto   arugula   parmigiano	16
PIZZETTA CON BURRATA burrata   tomato sauce	14
PIZZETTA ZUCCA pumpkin puree   smoked mozzarella   bacon	16

## PASTA E RISOTTO

ORECCHIETTE manilla clams   eggplant   candy tomatoes	16
SPAGHETTI CACIO E PEPE pecorino cheese   black pepper	16
ZUCCA RAVIOLI pumpkin   butter   sage   fava bean	16
POTATO GNOCCHI braised lamb ragu	16
RISOTTO RADICCHIO gorgonzola   amarone wine	16

## SECONDI

SALMONE E MELANZANE grilled salmon   roasted organic eggplant	26
BRANZINO ACQUA PAZZA sea bass   zucchini   white wine   roasted tomato	26
POLLETTO ALLA DIAVOLA classic chicken diavola	26
BRACIOLINE AL NAPOLETANA rib eye   tomato sauce   pine nuts grilled polenta   green beans	24
COSTINE AL FORNO braised beef short ribs   spicy escarole	28

“A TAVOLA NON SI INVECCHIA MAI”

oliverio  
AT AVALON HOTEL

Parties of six or more automatic 18% gratuity.  
Menu items served raw or rare, including meat, seafood, shellfish, or eggs may increase foodborne illness.