

ANTIPASTI



Couvert - Couvert — capponata siciliana, butter And basket of assorted breads	26,
Arancini siciliani - risotto ball with melted buffalo mozzarella peas and tomato	42,
Cheeses accompanies basket of homemade breads	
Misto de antipasti - Mixed antipasti — see our antipasti table	86,
Tartar de atum e salmão — tuna and salmon tartar With avocado and caramelized onions	63,
Caprese — buffalo mozzarella With tomato and pesto	55,
Steak tartar — steak tartar, sliced meat	59,
Calamari Grelhado - Grilled calamari — calamari, hot sauce and Sicilian lemon	59,
Burrata mediterranea - mediterranean burrata With pesto, walnuts and parma ham with sicilian capponata	74,
Carpaccio classico — beef carpaccio with rucola, shavings of parmesan cheese with salad and caper	55,
Camarões crocante — crispy shrimp with smoked Orange mayonnaise	76,
Bruschetta - brie, the classic, burrata and smoked salmon	45,36, 49,

INSALATE DEL MERCATO

Salada negresco - salad negresco — salad with burrata, candied Tuna, egg, potato, olive, alici and vinaigrette	69,
Salada de frutos do mar do mercado - seafood salad - shrimp, octopus, squid, Mango, e shitake in mediterranean olive oil	79,
Valentina - marinated salmon with dijon mustard and dill, bouquet of leaves, goat cheese and brazil nuts and citrus sauce	73,
Ciclamino - ciclamino - salad with slices of chicken fillet, Noble leaves, cherry tomatoes, brie, hearts of palm, Mango and parma ham	73,
Figo grelhados - grilled fig salad — grilled fig with grana padano Chips, parma ham, walnuts with honey mustard Vinaigrette and banana chips	69,

PASTE E RISOTTI

Penne pomodoro and basil	57,
Spaghetti porto cervo — spaghetti with garlic pulled shrimp, fragrant olive oil with fresh herbs in white wine And shimeye	98,
Pappardelle com ragu de ossobuco - pappardelle pasta with ossobuco ragu	72,
Rigatoni del "baucha" — rigatoni pasta with funghi Porcini and burrata fonduta roti	68,
Linguini com vongole di santa catarina - pasta linguini with vongole "santa catarina	76,

Massa fresca produrida na casa - Fresh pasta from our production –with grilled shrimp, sicilian lemon pomodoro and rucola	98,
Spaghetti ai fruti di mare - seafood spaghetti –squid, shrimp and octopus	110,
Pulled in sauvignon white wine, tomato, extra virgin olive Oil, basil and garlic perfume	
Spaghetti carbonara - spaghetti carbonara with egg yolk and guanciale–	72,
Risotto de filetto - risotto with –file mignon grilled strips with red	88,
Wine reduction, padano fonduta and brazil nut	
Risotto de gamberi in rosso - risotto whit – shrimp risotto pulled	98,
In white sauvignon wine, basil tomato, garlic perfume And mocha finger	
Risotto vegetariano -vegetarian risotto – with asparagus, sun-dried	84,
Tomatoes, zucchini and mushrooms	
PASTA FRESCA - Produrida na casa	
Raviole di mozzarella di bufala - buffalo mozzarella ravioli al pomodoro And basilico	59,
Tortelli de zucca - zucca tortelli with cremona mustard on donkey and saltia	73,
Tortelli di brie e damasco - brie and apricot tortelli with grana padano	74,
Fonduta with parma crunchy and pinenta jelly	
Raviole de ricota e espinafre - ricotta and spinach ravioli with grana padano	77,
Fonduta and truffle cream	
Gnocchi alessandro e frederico - gnocchi with brie fondue, gorgonzola, grana	73,
Padano and parma ham and walnuts	
Gnocchi moda cheff - Gnocchi, with strips of filet mignon pulled in Flambé onion, madeira	73,
wine and pancetta seasoned With a touch of gorgonzola	
Gnocchi de camarão - shrimp gnocchi flambado with pomodori and	79,
shitaky in prosecco and rucola	
Lazanha della noma gratinada - nonna's lasagna gratin	67,

GRILL

Meat

Filet mignon	105,
black angus prime sirloin	118,
black angus ancho tagliata	118,
chicken breast	72,
	Poivre Mostarda Cimicurry
Padano money risotto or green salad	
or grilled vegetables or backed potatoes whit rosemary	

Fish

Market grilled fish and crustaceans	247,
for two pople	
Salmão fresco - fresh salmon	Citrico Yogurt Mediterraneo
Peixe do dia - fish of the day	98,
	97,
grilled vegetables or green salad	
or Baked potato with rosemary or	
Heart of palm seasoned with oriental sauce	

MEAT AND POULTRY

Oriecchia di elefante - milanese filet, with arugula, cherry tomatoes	88,
And sicilian lemon, served with saffron risoto	
Shoulder of braised lamb with spices and mandoquinha gnocchi in roti and granapadano fonduta	119,
Whit Mashed potatoes and fradinho beans	
Tornador de parma - parma filet mignon with funghi panache, gorgonzola	105,
Fonduta, parma around the filet and donkey Gnocchi and sage -	
Mignon al poivre - mignon with poivre sauce, accompanies, padano Money risotto	105,
La classica piccata - veal scallop with lemon or marsala sauce, served	94,
With fettucine straw and fienobotter end sage	

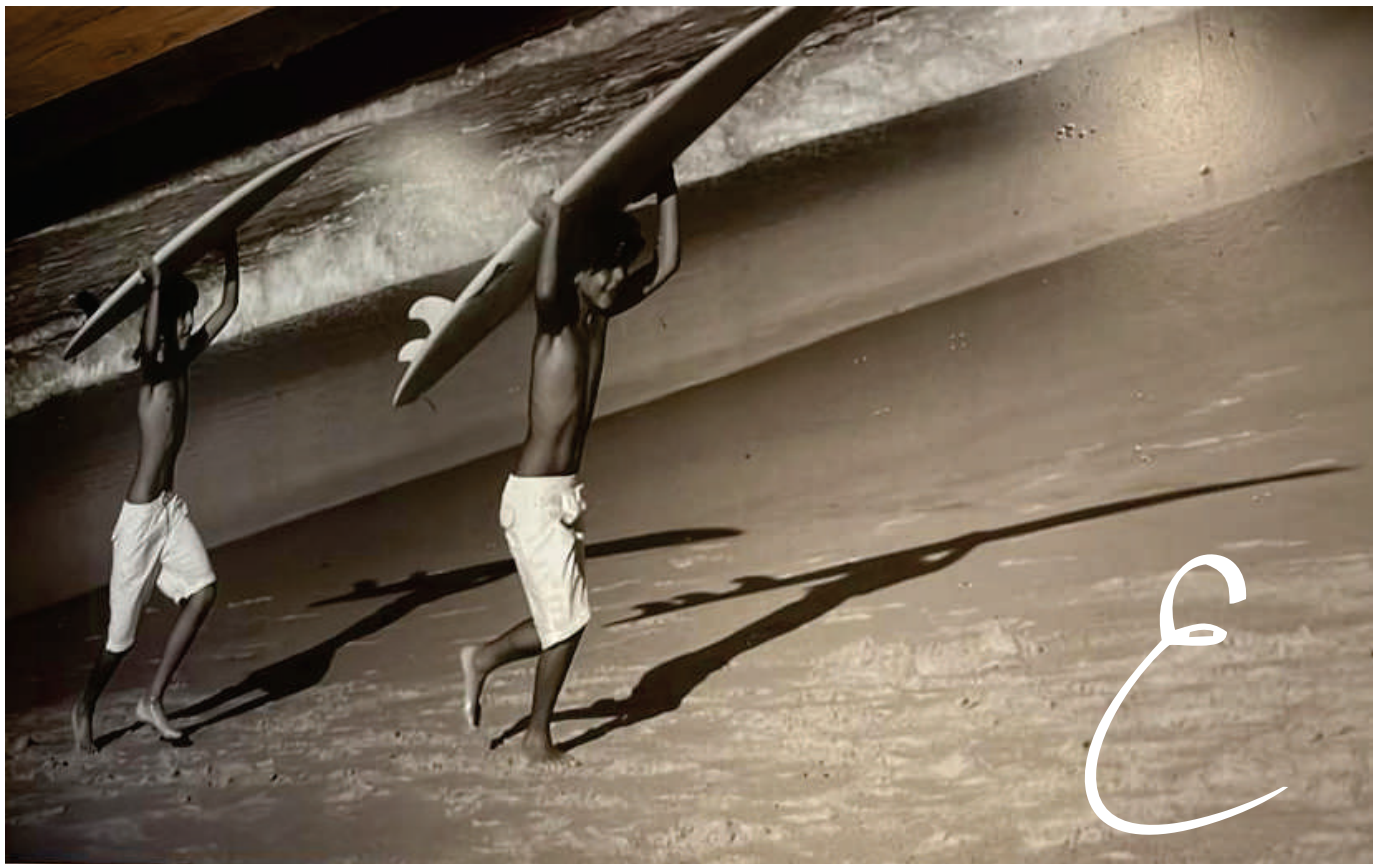
PEIXES E CRUSTÁCEOS - FISH AND CROSTACEI

Polvo a nossa moda - octopus with fresh peach palm Spaguetti sicilian lemon scent	114,
herbal tapenade With sun - dried tomato and sautéed baroa potato Slices with a touch of paprika	
Cherne em crosta de majericão - Grouper in basil crust with, and mandoquinha gnocchi in roti	110,
and granapadano fonduta	
Camarão VG Vodka e maracuja - VG flambé shrimp with vodka in passion fruit reduction	108,
With tagliolini neri	
Peixe do dia - fish of the day with sicilian lemon crust bisque Sauce, shitaky and purple mashed potatoes	97,
Atum em crosta de gergilim - tuna in sesame crust with grilled peach palm, Sicilian flax risotto	94,
with teriyaki sauce	
Carvaquinha a moda do cheff - chef-style carvaquinha with prosecco and truffles accompanies	126,
sicilian lemon risotto	

DOLCI

Panna cotta ai frutti di bosco - panna cotta with Berries with toice chocolate	34,
Profiteroles della casa - profiteroles with ice cream and chocolate rain on the top	39,
Tiramisu classico della mamma "tereza" - classic tiramisu from mamma tereza	37,
Creme broule al pistacchio e praline de frutas citricas - creme brulee with pistachio	38,
and pieces of citrus fruit	
Jojo de new york - belgian chocolate mousse with red fruit	37,
Mousse chocolate belga com gelato - belgian chocolate mousse with red fruit	39,
Syrups and chestnut praline with ice cream	

Alessandro



Frederico