



Our house works with plates made from natural and very selected ingredients, bringing to the table the best that the world has to offer.

All our plates are prepared with diferente delicacies, such as Italian truffles, the legitimate Italian Mascarpone, Black and Red Angus cuts, legitimate cod Gadus Morhua. Our focaccia and sardela are made by hand, guaranteeing fresh and tasty products.

Dal Giardino is a typically Italian house created of the dream of gathering, in an extremely cozy atmosphere, a well-elaborated gastronomy and several wine labels from all the main wine producing regions of the world (visit our cellar!).

We wish you all to be very welcome and to enjoy the most of this experience.





Menu

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Available for dinner only

Appetizers



**Purely illustrative image*

- 001 | Couvert**  _____ **R\$ 29,90**
Pesto sauce, azapa olives and herb pat . Served with slices of focaccia.
- 002 | Burrata**  _____ **R\$ 69,90**
A soft, white, cow's milk cheese from Italy made from mozzarella and cream. Served with pesto sauce, confit tomatoes and slices of focaccia.
- 003 | Mix of Antipasti** _____ **R\$ 65,70**
Sicilian caponata, Roasted Pepper & Garlic Antipasto, and sardela. Served with slices of focaccia.
- 004 | Carpaccio**  _____ **R\$ 69,90**
Raw meat drizzled with mustard and capers sauce served with arugula and slices of Italian bread.
- 005 | Insalata de Fichi** _____ **R\$ 69,90**
Mixed green leaves, fresh figs, cherry buffalo mozzarella cheese, Parma ham, and walnuts.
- 006 | Chicken Caesar Salad** _____ **R\$ 54,30**
grilled chicken, mixed greens, croutons, cherry tomatoes, olive oil and parmesan.
- 007 | Red Berry Sfogliata** _____ **R\$ 63,20**
Made from puff pastry, filled with Mozzarella Fior de Latte and served with red fruit jelly and honey.

Appetizers



**Purely illustrative image*

- 008 | Bruschetta Dal Giardino** _____ **R\$ 72,30**
Italian bread, brie, garlic, crispy parma ham, confit tomato and balsamic reduction.
- 009 | Brie Cheese and Parma Bruschetta** _____ **R\$ 59,90**
Italian bread, brie cheese, parma ham and arugula.
- 010 | Brie, Fig and Honey Bruschetta** _____ **R\$ 57,20**
Italian bread, brie cheese, figs in syrup and honey.
- 011 | Trio of Bruschetta** _____ **R\$ 67,40**
Trio containing 3 bruschettas in 3 different flavors: Bruschetta Dal Giardino, Bruschetta with brie, fig and honey, and finally, Bruschetta with brie and Parma ham.
- 012 | Langoustine with Sauvignon Blanc** _____ **R\$ 89,90**
Langoustine tails cooked in butter with an herb sauce and finished with Sauvignon Blanc white wine, enhancing its acidity. Served with an artichoke heart.
- 013 | Extra Portion of Bread** 🌿 _____ **R\$ 16,80**
Slices of focaccia.
- 014 | Crostata** 🌿 _____ **R\$ 39,90**
Thin slices of long fermentation dough, baked and served with olive pesto.
- 015 | French Fries** 🌿 _____ **R\$ 64,30**
Portion of french fries (400g) served with barbecue sauce and fine herbs sauce.
- 016 | Arancini** 🌿 _____ **R\$ 69,90**
8 units of Sicilian Style Crispy Fried Dumplings, made from risotto and served with cheese sauce.
- 017 | Fried Gouda Cheese** 🌿 _____ **R\$ 69,90**
300g of fried gouda cheese served with rose sauce and barbecue sauce.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
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Appetizers



**Purely illustrative image*

***Available from Tuesday to Saturday, starting at 6 p.m.**

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|--------------|---|-------------------|
| 018 | Charcuterie boards | R\$ 129,90 |
| | <i>Assembled with parma ham, salami, provolone, gorgonzola and brie cheese, honey, olive azapa, balsamic sauce reduction, walnuts and apricots.</i> | |
| 019 | Mini Porzione di Affettati | R\$ 89,90 |
| | <i>Small portion containing: mozzarella cheese, parmesan cheese, honey, strawberries, azappa olives, salami and parma ham</i> | |
| 020 | Pumpkin Dumpling with Dried Meat | R\$ 69,90 |
| | <i>8 units of a crispy dumpling made from cabotiá pumpkin and dried meat, served with BBQ sauce.</i> | |
| 021 | Coxinha | R\$ 69,90 |
| | <i>8 units of brazilian fried chicken balls, served with garlic mayonnaise.</i> | |
| 022 | Mini Shrimp Pasties | R\$ 79,90 |
| | <i>8 pieces of delicious mini shrimp pasties, made with carefully selected shrimp sautéed with special seasonings and a touch of creamy filling. Served with vinaigrette salsa and chimichurri.</i> | |
| 023 | Mini Beef Pasties | R\$ 59,90 |
| | <i>8 pieces of delicious mini beef pasties, filled with perfectly seasoned, juicy ground beef. Served with vinaigrette salsa and chimichurri.</i> | |
| 024 | Mini Hearts of Palm Pasties | R\$ 69,90 |
| | <i>8 pieces of delicious mini hearts of palm pasties, filled with finely chopped, seasoned hearts of palm in a light and flavorful creamy filling. Served with vinaigrette salsa and chimichurri.</i> | |
| 025 | Mini Cheese Pasties | R\$ 59,90 |
| | <i>8 pieces of delicious mini cheese pasties, filled with melted mozzarella cheese wrapped in a light, extra crispy pastry. Served with vinaigrette salsa and chimichurri.</i> | |

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Pastas



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|---|-------------------|
| 100 Conchiglie with Rose Sauce and Shrimps | R\$ 109,70 |
| <i>Short pasta in the shape of small shells, sautéed with shrimps and rosé sauce.</i> | |
| 101 Whole Wheat Pasta with Mushroom Sauce | R\$ 89,90 |
| <i>Whole wheat pasta (Fusilli) served with roti sauce and mushrooms.</i> | |
| 102 Fettuccine Alfredo 🌿 | R\$ 69,90 |
| <i>Fettuccine pasta served with bechamel sauce, parmesan cheese and black pepper.</i> | |
| 103 Spaghetti Alla Carbonara | R\$ 103,40 |
| <i>Spaghetti pasta, parmesan cheese, bacon and egg yolks.</i> | |
| 104 Tagliatelle ao Formaggio | R\$ 89,90 |
| <i>Tagliarini pasta served with parmesan cheese and italian prosciutto crudo.</i> | |
| 105 Grana Padano ao Tartufo Bianco Ravioli | R\$ 113,70 |
| <i>Fresh pasta stuffed with Grana Padano cheese, Fior di Latte cheese and mascarpone. Served with sage, bechamel sauce and Tartufo bianco oil.</i> | |
| 106 Brie, Honey and Goat Cheese Sorrentino | R\$ 129,60 |
| <i>Fresh pasta stuffed with fig, honey and goat cheese. Served with bechamel sauce and topped with almonds and apricots.</i> | |
| 107 Crayfish Ravioli with Champagne Reduction and Fine Herbs | R\$ 139,90 |
| <i>Pasta stuffed with crayfish tail and mascarpone, finished with a light White sauce made with sparkling wine and clarified butter.</i> | |
| 108 Lasagna all'Emiliana | R\$ 129,90 |
| <i>Lasagna made with spinach pasta, red meat, tomato sauce, four-cheese sauce, cream, small slivers of Italian black truffle, and tartufo bianco olive oil.</i> | |
| 109 Lamb Ravioli with Orange Sauce | R\$ 119,60 |
| <i>Ravioli filled with lamb confit, served with a red wine and orange reduction.</i> | |

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Risotto



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- 200 | Shrimp Risotto** _____ **R\$ 116,80**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, medium and large shrimps and tomato sauce.
- 1201 | Risotto alla Milanese with Filet Mignon Medallion** _____ **R\$ 99,30**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, saffron powder and a filet mignon medallion.
- 1202 | Mushrooms Risotto with Filet Mignon Medallion** _____ **R\$ 104,60**
Arboreal rice with parmesan cheese, white wine, vegetable broth, butter, Paris, Shiitake and White Beech mushrooms, served with a filet mignon medallion.
- 1203 | Asparagus Risotto with Filet Mignon Medallion** _____ **R\$ 107,20**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, asparagus and a filet mignon medallion.
- 204 | Mignon Risotto with Black Truffles and Cured Parmesan** _____ **R\$ 179,90**
Grilled beef tenderloin cubes, small amount of sliced truffles, tartufo bianco olive oil, topped with cured parmesan cheese.
- 205 | Risotto Brasile** _____ **R\$ 104,70**
Shredded Beef Rib Risotto served with Caramelized Onion and Curd cheese.
- 206 | Blue Velvet Risotto** _____ **R\$ 103,20**
Creamy risotto with fresh blueberries, finished with mascarpone and parmesan, revealing a velvety texture and a delicate balance between sweetness and acidity. Served with a filet mignon medallion.

Vegan



250 | Vegetable and Plantain Moqueca (vegan) _____ **R\$ 87,30**

Plantain and vegetable Moqueca served with palm oil farofa and white rice.

Nutritionist's recommendation @heloisalopesnutri

251 | Golden Tilapia _____ **R\$ 79,90**

Tilapia fillet served with a mix of vegetables (carrot, broccoli, and hearts of palm) and mashed potatoes and cassava. A nutritionist's choice full of flavor and balance without straying from your meal plan!

252 | Yellowtail Fish with Butternut Squash & Ginger _____ **R\$ 89,60**

Yellowtail fillet served with butternut squash and ginger cream.

253 | Tropical Chicken _____ **R\$ 78,30**

Chicken in mango and lime sauce, served with rustic potatoes and vegetables (broccoli, carrots and tomatoes).

Meat



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1300 | Tapa de Cuadril _____ **R\$ 199,90**

Grilled picanha with smoked garlic cream and crispy Brazil nut farofa.

301 | Filet Parmegiana _____ **R\$ 97,40**

Filet mignon à parmigiana, served with white rice, french fries and tomato sauce.

302 | Chicken Parmegiana _____ **R\$ 69,99**

Chicken parmigiana, served with white rice, french fries and tomato sauce.

1303 | Biffe Wellington _____ **R\$ 119,90**

Tradicional english recipe prepared with medium rare filet mignon, pasta, proscuitto crudo, fresh mushrooms and mustard. Served with asparagus, red wine sauce, grilled mushrooms and rustic potatoes. If you want to change the degree of steak doneness, please inform the waiter.

Carni



**Imagem meramente ilustrativa.*

1304 | **Beef Fillet in Croissant** _____ **R\$ 121,30**

Beef fillet wrapped in pastry, stuffed with Parma ham and mushrooms, served with creamy risotto with lightly sautéed radicchio (red cabbage), finished with provolone cheese.

1305 | **Filet Mignon Tournedos with Brie** _____ **R\$ 112,30**

Filet mignon medallion wrapped in Parma ham with Brie sauce, served with fettuccine Alfredo.

1306 | **Ossobuco alla Milanese** _____ **R\$ 89,90**

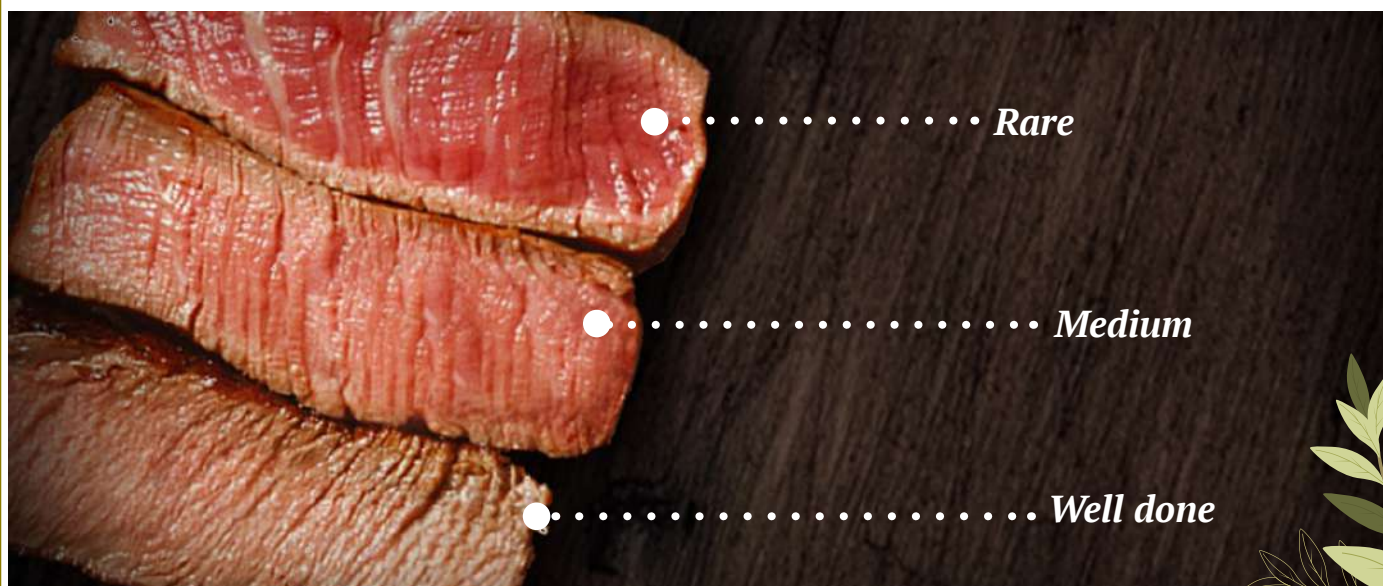
Bone-in beef shank, marinated in red wine and spices. Served with roti sauce and Bergamasca polenta, a traditional specialty from the Bergamo region of Italy.

1307 | **Ossobuco with Funghi Risotto** _____ **R\$ 99,90**

Bone-in beef shank, marinated in red wine and spices. Served with roti sauce and mushroom risotto.

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*Utilizamos em nossos pratos itens de decoração tais quais: salsinha, salsa crepa, pimenta inteira, alecrim e tomilho.
No momento do pagamento, por gentileza confira sua conta. Não serão aceitas reclamações posteriores.*

DEGREES OF STEAK DONENESS



Sea Food



**Purely illustrative image*

- | | | |
|--|-------|-------------------|
| 400 Bacalhau à Portuguesa | _____ | R\$ 139,70 |
| <i>A portuguese style cod recipe cooked with Gadus Morhua Cod Fish, potatoes, red and yellow peppers, eggs, Chilean olives and confit tomatos. Served with white rice.</i> | | |
| 401 Tupinambá Cod | _____ | R\$ 142,99 |
| <i>Gadus Morhua cod fillet, shrimp, Mediterranean seasonings, coconut milk and plantain gnocchi.</i> | | |
| 402 Shrimp in Garlic Sauce | _____ | R\$ 129,60 |
| <i>Large pink shrimps served with garlic sauce, Moroccan rice (cooked with apricots, walnuts, raisins, garlic and sliced almonds) and mashed cassava.</i> | | |
| 403 Moqueca - Brazilian Sea Bass Stew | _____ | R\$ 124,30 |
| <i>Sea bass supreme., brazilian sea bass stew (cooked with tomatoes, bell peppers, pepper, onion and coconut milk), served with palm oil farofa and white rice.</i> | | |
| 404 Grilled Salmon with Sicilian Lemon Risotto | _____ | R\$ 94,70 |
| <i>Salmon supreme served with Sicilian lemon risotto.</i> | | |
| 405 Polvo à Lagareiro | _____ | R\$ 133,40 |
| <i>A Portuguese Style Octopus Recipe cooked with Octopus tentacles accompanied by mashed potatoes, fried garlic and tomato confit.</i> | | |
| 406 Shrimp Risotto in Pineapple | _____ | R\$ 127,30 |
| <i>Shrimp and pineapple risotto, served in the fruit itself, with 3 large pink shrimp and 4 medium shrimp.</i> | | |
| 407 Abadejo à Caiçara | _____ | R\$ 119,90 |
| <i>Abadejo supreme, served with shrimp rice, mashed plantains, farofa and heart of palm sauce.</i> | | |

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Sea Food



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408 Yellowtail al Belle Meunière _____ R\$ 108,60

Grilled yellowtail fillet, served with belle meunière sauce (brown butter, lemon, capers and parsley), accompanied by vegetable rice (broccoli, corn and carrots) and rustic potatoes.

409 | Fettuccine al Nero di Seppia with Shrimps _____ R\$ 159,90

Durum wheat pasta made with squid ink and served with large shrimps, small shrimps, confit tomatoes, crispy farofa and garlic sauce.

410 Salmon with Passion Fruit _____ R\$ 109,90

Grilled salmon with a sesame crust, served with passion fruit sauce and spinach risotto.

411 Salmão Solaris _____ R\$ 116,60

A creamy kabocha pumpkin risotto, served with a grilled salmon fillet and topped with a delicate citrus sauce made with orange, sparkling wine, honey, and a hint of orange pepper. Accompanied by caramelized orange slices and pink peppercorns.

412 | Salmone al Champagne _____ R\$ 119,30

Grilled salmon served with truffled Peruvian parsnip purée, a light rosé sparkling wine sauce, and crunchy farofa.

413 | Salmão Al Pistacchio _____ R\$ 128,90

Pistachio-crusted salmon served with Peruvian parsnip purée and citrus sauce.

414 | Linguine Nero with Langoustine _____ R\$ 109,60

Black pasta prepared in herb butter, mild bisque, served with crayfish tails.

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Kids



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501 | Chicken with Fries _____ **R\$ 49,90**

Rice served with grilled chicken fillet and fries.

502 | Filet Mignon with Tomato Sauce Pasta _____ **R\$ 49,90**

Tomato sauce pasta (spaghetti) served with filet mignon cubes.

503 | Filet Mignon with White Sauce Pasta _____ **R\$ 49,90**

White sauce pasta (spaghetti) served with filet mignon cubes.

504 | Filet Mignon with French Fries _____ **R\$ 49,90**

French fries, White rice and filet mignon escalope.

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Desserts



**Purely illustrative image*

600 | Positano Milk and Lemon _____ R\$ 39,90

Dessert inspired by the Sicilian lemons from the Positano region, located in southern Italy. It is served in the shape of a Sicilian lemon, filled with milk cream and a touch of lemon. The dessert comes with chocolate shavings and almonds. We use yellow food coloring for production.

Suggestion: try it with a shot of Limoncello for R\$ 59,90

601 | Sfera di Cioccolato e Frutta _____ R\$ 39,80

Chocolate sphere flambéed with cognac, filled with a strawberry, mango, kiwi, banana and blueberry tartlet.

602 | Milk Pudding _____ R\$ 33,60

Classic Brazilian condensed milk pudding, creamy texture and golden caramel sauce.

603 | Papaya Cream _____ R\$ 36,40

Light and refreshing blended papaya cream, served with a touch of cassis liqueur.

Flip to see more!



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Desserts



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- 604 | Panna Cotta** _____ **R\$ 33,60**
Typical Italian recipe based on cream, milk and vanilla, served with red fruit sauce.
- 605 | Tiramisù** _____ **R\$ 34,20**
Traditional Italian dessert based on coffee and cocoa.
- 606 | Chocolate Mousse** _____ **R\$ 35,60**
Creamy dessert made with semi-sweet chocolate and finished with red fruit jelly.
- 607 | Petit Gâteau** _____ **R\$ 34,60**
Chocolate cake with creamy filling, accompanied by vanilla ice cream.
- 608 | Brownie** _____ **R\$ 32,50**
Chocolate Brownie accompanied by vanilla ice cream.
- 609 | Pear with Wine** _____ **R\$ 38,30**
Pear cooked in wine and served with mint jelly and vanilla ice cream.

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Pizzas

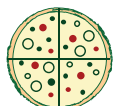
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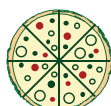
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**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|---|---|------------------------------------|
| 700 Mushrooms ★ | Homemade tomato sauce, shitake, shimeji and paris mushrooms, confit cherry tomatoes and basil. | R\$79,61 : R\$113,72 |
| 701 Mushrooms & Mozzarella | Homemade tomato sauce, shitake, shimeji and paris mushrooms, mozzarella, confit cherry tomatoes and basil. | R\$88,40 : R\$117,32 |
| 702 Garlic | Homemade tomato sauce, sautéed garlic, parmesan cheese, oregano and mozzarella. | R\$53,21 : R\$80,26 |
| 703 Artichoke | Homemade tomato sauce, mozzarella, artichoke heart and ham royale. | R\$62,37 : R\$89,10 |
| 704 Black Garlic ★ | Italian tomato sauce, buffalo mozzarella, sweetgrape tomatoes, roasted black garlic, leeks and a thin layer of olive pesto. | R\$79,53 : R\$113,62 |
| 705 Anchovy ★ | Homemade tomato sauce, mozzarella, persimmon tomatoes, parmesan, anchovy fillets and oregano. | R\$84,62 : R\$116,60 |
| 706 Mediterranean Tuna | Ciao sauce, mozzarella, tuna and onion | R\$78,49 : R\$107,12 |
| 707 Cod Fish ★ | Thin slices of Italian tomato, mozzarella, codfish flakes with cream, stracciatella, tomato sauce and a touch of nutmeg. | R\$99,61 : R\$133,72 |

Pizzas

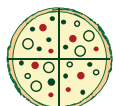
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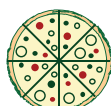
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**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | | |
|--|---|------------------|------------------|
| 708 Eggplant | | R\$64,12 | R\$93,16 |
| <i>Homemade tomato sauce, grilled eggplant, garlic, mozzarella, parmesan and oregano.</i> | | | |
| 709 Eggplant Parmesan | | R\$69,58 | R\$96,69 |
| <i>Mozzarella, breaded eggplant, tomato sauce and parmesan cheese.</i> | | | |
| 710 Biella | | R\$71,17 | R\$99,10 |
| <i>Homemade tomato sauce, mozzarella, catupiry, Royale ham, figs in syrup, honey and oregano.</i> | | | |
| 711 Brie & Apricot | ★ | R\$72,30 | R\$106,36 |
| <i>sauce, mozzarella base, Brie cheese, apricot and honey.</i> | | | |
| 712 Broccoli | | R\$64,18 | R\$91,69 |
| <i>Homemade tomato sauce, dried tomatoes, fried garlic, mozzarella, broccoli, parmesan and oregano.</i> | | | |
| 713 Burrata drizzled with Tartufo Bianco Olive Oil | ★ | R\$100,03 | R\$142,89 |
| <i>Homemade tomato sauce, buffalo mozzarella stuffed with stracciatella (creamy cheese derived from mozzarella), basil pesto, cherry tomato confit and Tartufo Bianco oil.</i> | | | |
| 714 Caprese Especiale | ★ | R\$73,40 | R\$107,20 |
| <i>Mozzarella, persimmon tomato, artisanal buffalo mozzarella, giant basil leaves and black olive pesto sauce.</i> | | | |
| 715 Brazilian Pepperoni | | R\$71,17 | R\$99,10 |
| <i>Homemade tomato sauce, mozzarella, Brazilian pepperoni, onion, olives and oregano.</i> | | | |
| 716 Dried Meat | ★ | R\$73,59 | R\$104,55 |
| <i>Homemade tomato sauce, mozzarella, shredded dried meat, catupiry, onion, peppers and oregano.</i> | | | |

Pizzas

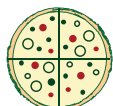
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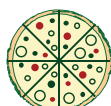
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**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|------------------------------------|---|-----------------------|
| 717 Catupiry | Homemade tomato sauce, catupiry, olives and oregano. | R\$69,57 : R\$99,10 |
| 718 Shrimp ★ | Homemade tomato sauce, shrimp, catupiry, mozzarella and oregano. | R\$104,60 : R\$149,72 |
| 719 Sicilian Shrimp ★ | Ciao sauce, mozzarella, cream cheese, small shrimp and mango vinaigrette. | R\$99,96 : R\$138,60 |
| 720 Carbonara e Tartufo ★ | Mozzarella, eggs, crispy bacon, pecorino romano cheese, italian black truffle and Tartufo Bianco oil. | R\$143,64 : R\$205,20 |
| 721 Carbonara ★ | Homemade tomato sauce, mozzarella, homemade pancetta, pecorino cheese, eggs and black pepper. | R\$74,38 : R\$106,55 |
| 722 Neapolitan Crust | Homemade tomato sauce, fresh tomatoes, mozzarella, prosciutto crudo and parmesan cheese. | R\$74,32 : R\$107,26 |
| 723 Dal Giardino | Homemade tomato sauce, mozzarella, parma ham, arugula, homemade pepper jelly. | R\$69,18 : R\$99,69 |
| 724 Dallas | Homemade tomato sauce, ham, corn, fresh peas, egg, mozzarella, heart of palm and oregano. | R\$73,30 : R\$105,10 |
| 725 Chicken and Catupiry | Homemade tomato sauce, mozzarella, shredded chicken, catupiry and oregano. | R\$72,17 : R\$103,32 |

Pizzas

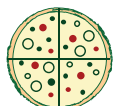
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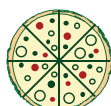
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**Special
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**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

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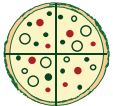
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| 726 Grana Padano ★ | | R\$114,87 : R\$159,67 |
| <i>Homemade tomato sauce, mozzarella, Italian tomato, fine herbs, parmesan, Grana Padano and oregano.</i> | | |
| 727 Livorno | | R\$69,03 : R\$99,48 |
| <i>Homemade tomato sauce, parmesan, khaki tomatoes, buffalo mozzarella, arugula pesto, basil and oregano.</i> | | |
| 728 Canadian Bacon | | R\$71,17 : R\$99,10 |
| <i>Homemade tomato sauce, mozzarella, Canadian bacon, catupiry and oregano.</i> | | |
| 729 Canadian Bacon & Catupiry | | R\$75,24 : R\$104,18 |
| <i>Homemade tomato sauce, Canadian bacon, red onion, catupiry cheese, parmesan cheese and oregano.</i> | | |
| 730 Margherita | | R\$64,01 : R\$93,10 |
| <i>Homemade tomato sauce, buffalo mozzarella, parmesan, tomato, basil and oregano.</i> | | |
| 731 Mignon Formaggio | | R\$79,99 : R\$119,60 |
| <i>Strips of filet mignon, mozzarella cheese, cheese sauce, red onion, and broccoli.</i> | | |
| 732 Mortadella com Stracciatella ★ | | R\$84,15 : R\$119,08 |
| <i>tomato sauce, mozzarella, slices of Italian mortadella, stracciatella, Sicilian lemon zest, pistachios and arugula.</i> | | |
| 733 Mozzarella | | R\$59,27 : R\$84,67 |
| <i>Homemade tomato sauce, mozzarella and oregano.</i> | | |
| 734 Bufalo Mozzarella | | R\$64,03 : R\$91,48 |
| <i>Homemade tomato sauce, bufalo mozzarella and oregano.</i> | | |

Pizzas

**Available for dinner only*



**Purely illustrative image*

★ Special Flavours	 Gourmet 4 slices	 Big 8 Slices	Gourmet 25cm	Big 35cm
735 Palm Heart			R\$71,70	R\$99,85
<i>Homemade tomato sauce, heart of palm sautéed in butter, catupiry, mozzarella, khaki tomatoes, parmesan and oregano.</i>				
736 Turkey Breast with Leek			R\$73,38	R\$99,99
<i>Homemade tomato sauce, turkey breast, leek, catupiry and oregano,</i>				
737 Pepperoni			R\$74,48	R\$103,25
<i>Homemade tomato sauce, mozzarella, pepperoni, parmesan and oregano.</i>				
738 Pepperoni & Basil Pesto			R\$75,43	R\$104,80
<i>Basil pesto, mozzarella, parmesan, pepperoni and honey.</i>				
739 Pescara			R\$79,02	R\$109,60
<i>Homemade tomato sauce, French tuna, gorgonzola dolce, mozzarella and oregano.</i>				
740 Pollo & Panceta			R\$72,17	R\$103,22
<i>Homemade tomato sauce, shredded chicken, cream cheese, cubed bacon, oregano and olives.</i>				
741 Portuguese			R\$71,70	R\$99,85
<i>Homemade tomato sauce, ham, boiled egg, onion, mozzarella, black olives and oregano.</i>				
742 Four Cheese			R\$71,03	R\$99,48
<i>Homemade tomato sauce, mozzarella, catupiry, gorgonzola dolce, parmesan and oregano.</i>				
743 Ravena			R\$69,80	R\$99,70
<i>Homemade tomato sauce, khaki tomatoes, zucchini and eggplant grilled in olive oil and garlic, mozzarella, parmesan and oregano.</i>				

Pizzas

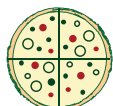
**Available for dinner only*



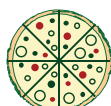
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**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

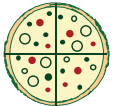
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| 744 Roma | <i>Homemade tomato sauce, mozzarella, pork sausage, barbecue di guava sauce and oregano.</i> | R\$71,70 : R\$99,85 |
| 745 Aragula | <i>Homemade tomato sauce, mozzarella, arugula, dried tomatoes, parmesan and oregano.</i> | R\$69,80 : R\$99,70 |
| 746 Escarole & Mozzarella | <i>Homemade tomato sauce, fresh escarole, mozzarella, bacon strips and black olives.</i> | R\$67,44 : R\$96,34 |
| 747 Siena ★ | <i>Tomato sauce, mozzarella, pepperoni ragu with tartufo oil, parmesan and oregano.</i> | R\$75,24 : R\$104,18 |
| 748 Toscana | <i>Homemade tomato sauce, heart of palm, mushrooms, parmesan, mozzarella and oregano.</i> | R\$71,70 : R\$99,85 |
| 749 Veneza | <i>Thin slices of tomato, slices of smoked turkey breast, mushrooms, bacon, catupiry, tomato sauce and oregano.</i> | R\$73,22 : R\$99,88 |
| 750 Zucchini | <i>Homemade tomato sauce, zucchini slices drizzled with extra virgin olive oil, mozzarella, parmesan and oregano.</i> | R\$67,06 : R\$95,80 |

Sweet Pizzas

**Available for dinner only*



**Purely illustrative image*

★	Special Flavours	 Gourmet 4 slices	 Big 8 Slices	Gourmet 25cm	Big 35cm
752	Pineapple _____ <i>Pineapple slices, condensed milk, powdered sugar and cinnamon.</i>			R\$69,03	R\$99,48
753	Banana _____ <i>Sliced bananas, condensed milk, sugar and cinnamon powder.</i>			R\$68,84	R\$98,49
754	Banofee _____ <i>Dulce de leche, banana and whipped cream.</i>			R\$71,84	R\$99,99
755	Brazilian Brigadeiro _____ <i>Creamy and granulated chocolate.</i>			R\$62,49	R\$91,27
756	Brownie ★ _____ <i>Brigadeiro, walnuts and crumbled brownie pieces.</i>			R\$92,61	R\$133,72
757	Hazelnut Cream with Almonds ★ _____ <i>Hazelnut cream with laminated almonds.</i>			R\$89,61	R\$129,20
758	Black & White Chocolate _____ <i>Bittersweet chocolate ganache, white chocolate ganache and fresh strawberries.</i>			R\$68,30	R\$98,02
759	Red Fruits with Chocolate ★ _____ <i>Dark chocolate dough, white chocolate, blueberry, strawberry and red fruit syrup.</i>			R\$74,60	R\$107,90
760	Ganache & Strawberry _____ <i>Ganache with selected fresh strawberry pieces.</i>			R\$65,70	R\$93,85
761	Ninho with Strawberry _____ <i>White chocolate cream with Ninho milk and strawberry.</i>			R\$71,50	R\$99,99
762	Minas Gerais Peanut Candy _____ <i>Cream, dulce de leche and peanut crisps - peanut candy.</i>			R\$73,38	R\$101,70
763	Prestige _____ <i>Bittersweet chocolate ganache, grated coconut and condensed milk.</i>			R\$69,87	R\$94,60
764	Cheese and Guava _____ <i>Mozzarella and creamy guava paste.</i>			R\$69,03	R\$99,48

Cocktails



**Purely illustrative image*

800 | Caipirinha _____ **R\$ 37,90**

Cachaça Sagatiba, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.

801 | Caipiroska _____ **R\$ 39,40**

Vodka, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.

802 | Caipiroska Vodka Absolut _____ **R\$ 49,90**

Absolut vodka, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.

803 | Saquerinha _____ **R\$ 37,90**

Sake, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.

804 | Citric Gin _____ **R\$ 43,00**

Gin, lemon wedge, Sicilian lemon, orange, rosemary, tonic water and ice.

805 | Red Fruit Gin _____ **R\$ 41,00**

Gin, blackberry, raspberry, strawberry, tonic water and ice.

806 | Apple Gin _____ **R\$ 41,00**

Gin, mint, green apple, tonic and ice.

807 | Mojito _____ **R\$ 39,80**

Rum, lime juice, mint, soda water and ice.

Cocktails



**Purely illustrative image*

- | | |
|---|------------------|
| 808 Amarula Cream | R\$ 54,30 |
| <i>Amarula, cream ice cream, vodka, whipped cream and condensed milk.</i> | |
| 809 Moscow Mule | R\$ 39,90 |
| <i>Ginger Schweppes, vodka, lemon juice and ginger foam.</i> | |
| 810 Kir Royale | R\$ 32,00 |
| <i>Brut sparkling wine, cassis and cherry liqueur.</i> | |
| 811 Pinã Colada | R\$ 43,00 |
| <i>Bacardi Rum, pineapple juice, coconut milk and condensed milk.</i> | |
| 812 Cosmopolitan | R\$ 38,90 |
| <i>Vodka, Cointreau liqueur, lemon juice and cranberry syrup.</i> | |
| 813 Negroni | R\$ 49,00 |
| <i>Vermouth, Campari, gin and orange.</i> | |
| 814 Aperol Spritz | R\$ 39,00 |
| <i>Aperol, sparkling wine, orange and sparkling water.</i> | |

Non-alcoholic

- | | |
|---|------------------|
| 815 Mango Cocktail with Sicilian Lemon | R\$ 29,60 |
| <i>Mango, Sicilian lemon and mint.</i> | |
| 816 Red Fruit Cocktail | R\$ 34,70 |
| <i>Blackberry, blueberry, raspberry and strawberry.</i> | |

Doses



**Purely illustrative image*

817 | Cointreau Liqueur _____ **R\$ 39,90**

Fine liquor distilled in France, made from a unique blend of sweet and bitter orange peels, in a controlled process. World recognized product.

818 | 43 Liqueur _____ **R\$ 39,90**

The number 01 Spanish liqueur in the world! Produced in Spain by Diego Zamora, this famous liqueur is the result of a secret family recipe. Licor 43 is made with Mediterranean citrus fruits, selected botanical ingredients and vanilla, guaranteeing a unique flavor!

819 | White Horse Whiskey _____ **R\$ 39,90**

Composed of over 35 malts, one of the highest proportions of malt in scotch whiskeys.

820 | Chivas Regal Scotch Whiskey (12 years old) _____ **R\$ 44,00**

The differential of the product is that it contains ingredients such as water, malt and grains in its formula, which guarantees a unique flavor in each sip.

821 | Whiskey Jack Daniel's Old _____ **R\$ 44,00**

Its differential is to contain in the formula ingredients such as rye, corn and barley malt.

822 | Whiskey Johnny Walker Red Label _____ **R\$ 39,00**

It is a combination of vibrant, sweet and fresh flavors derived from a unique blend of malt and grain beverages.

823 | Whiskey Jhonnie Walker Black Label (12 years old) _____ **R\$ 47,00**

It is a blend with a deep, smooth and complex character. An impressive Whiskey to share on any occasion.

824 | Amarula _____ **R\$ 41,00**

The only liqueur in the world produced with the marula fruit, typical of the South African savannah region.

825 | Frangélico Liqueur _____ **R\$ 39,90**

Golden in color, Frangelico is a liqueur with an intense aroma of hazelnuts. On the palate it is smooth and with a rich texture, the hazelnut flavor is pronounced yet delicate.

826 | Steinhaeger _____ **R\$ 29,00**

Steinhaeger is a type of Gin from the small region of Germany called Steinhaeger. It is an aromatic drink distilled from grains and juniper.

827 | Jose Cuervo Gold Tequila _____ **R\$ 41,00**

Tequila was born from the combination of the distillation process introduced by the Spanish in colonial times, added to a very ancient plant from Mexican lands: the Blue Agave.

Beverages



**Purely illustrative image*

828 Water	R\$ 7,90
829 Sparkling Water	R\$ 7,90
830 Acqua Panna water (505ml)	R\$ 28,70
831 Perrier sparkling water (330ml)	R\$ 26,20
832 San Pellegrino sparkling water (505ml)	R\$ 33,30
833 Coke	R\$ 9,80
834 Diet Coke	R\$ 9,80
835 Soda Guarana	R\$ 9,80
836 Guaraná Itubaína (lata 350ml)	R\$ 9,80
838 Schweppes Citrus	R\$ 9,80
839 Tonic Water	R\$ 9,80
840 Orange Juice	R\$ 14,70
841 Fruit Juices <i>(lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint)</i>	R\$ 15,70
842 Swiss Lemonade	R\$ 19,90
843 Red Grape Juice	R\$ 16,90
844 Espresso Coffee <i>Suggestion: try it with a shot of Liquor 43 for R\$ 39,90</i>	R\$ 8,90
845 Corkage Fee (per 750ml bottle)	R\$ 80,00

Beer Menu



*Purely illustrative image

Long Necks



- 848 | **Heineken (Long Neck 330ml)**  **R\$ 14,90**

It is a Pale Lager beer with 5% alcohol by volume, produced by the Dutch brewery Heineken Internacional. Its highlight is the green bottle and its simplified formula with: pure malt, hops and crystal clear water. The result is a very characteristic flavor, lightness and freshness. IBU 18, TA 5%



- 849 | **Heineken Zero (Long Neck 330ml)**  **R\$ 14,90**

Heineken zero brings the Heineken flavor we already know and without alcohol!! Made with natural ingredients, it features fruity and softly malty notes.



- 850 | **Stella Artois (Long Neck 330ml)** **R\$ 13,90**

Over 600 years of brewing experience and tradition has resulted in a very well balanced lager. A beer with an intense flavor and a smooth finish. Stella Artois was created to be savored. (IBU 16; T.A 5%; T.10 -4 C).



- 851 | **Corona Extra (Long Neck 330ml)** **R\$ 14,90**

The classic Corona: perfect to enjoy on the beach with friends, chilled and with a slice of lemon. (IBU 18; T.A 4.6%; T.10 -4 C)



- 852 | **Praya Beer (Long Neck 330ml)** **R\$ 13,90**

Beer Menu



**Purely illustrative image*

Chopp



853 | Chopp Heineken (300ml)



R\$ 14,90



854 Chopp Brahma (300ml)

R\$ 14,90

**Check availability.*

Beer Menu



**Purely illustrative image*

Craft Beers



856 | Baden Baden Pilsen Cristal (600ml)  **R\$ 29,90**

One of the first craft Pilsen beers in Brazil. Balanced and made to accompany any occasion.



857 | Baden Baden Golden Ale (600ml)  **R\$ 29,90**

The perfect combination of beer, cinnamon and red fruits. The result? A striking beer like never before, with unforgettable aromas and flavors.



858 | Baden Baden American IPA (600ml)  **R\$ 29,90**

This differentiated IPA proposal with passion fruit provides us with an aromatic experience like never before. A delicious beer, with intense flavor and citrus notes, brought from the fruit juice in the recipe.



859 | Baden Baden Witbier (600ml)  **R\$ 29,90**

A wheat beer with an orange and coriander seed aroma that will elevate your brewing experience with every sip. No wonder it was voted the best beer in the world in its category by the 2015 International Beer Challenger.