



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

Appetizers	03
Pastas	06
Risotto	07
Vegan	08
Meat	09
Seafood	10
Kids	12
Desserts	13
Pizzas*	15
Desserts Pizzas*	21
Cocktails	22
Doses	24
Beverages	25
Beer Menu	26

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\$ 62,10**
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 | Salad**  _____ **R\$ 39,90**
Mix of leaves, carrots, buffalo mozzarella, sweet grape tomatoes, mango, strawberry and herbal sauce.
- 006 | Chicken Caesar Salad** _____ **R\$ 49,90**
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.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Appetizers



*Purely illustrative image

- 008 | Bruschetta Caprese**  _____ **R\$ 49,90**
Italian bread, tomato, buffalo mozzarella and pesto sauce.
- 009 | Bruschetta Dal Giardino** _____ **R\$ 72,30**
Italian bread, brie, garlic, crispy parma ham, confit tomato and balsamic reduction.
- 010 | Brie Cheese and Parma Bruschetta** _____ **R\$ 59,90**
Italian bread, brie cheese, parma ham and arugula.
- 011 | Brie, Fig and Honey Bruschetta** _____ **R\$ 57,20**
Italian bread, brie cheese, figs in syrup and honey.
- 012 | Trio of Bruschetta** _____ **R\$ 67,40**
Trio containing 3 bruschettas in 3 different flavors: Bruschetta caprese, Bruschetta with brie, fig and honey and, finally, Bruschetta with brie and parma ham.
- 013 | Crayfish Broths** _____ **R\$ 89,90**
5 small crayfish broths served in sage butter with artichoke hearts.
- 014 | Brie Empanada with Honey and Truffle** _____ **R\$ 99,90**
Breaded Brie cheese, topped with apricots, pistachios and walnuts, and a balanced truffle honey. Served with Italian bread and pepper jelly.
- 015 | Extra Portion of Bread**  _____ **R\$ 15,70**
Slices of focaccia.

*We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
 Please check your bill at the time of payment. Complaints will not be accepted afterwards.

Appetizers



**Purely illustrative image*

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

- 016 | Crostata** _____ **R\$ 39,90**
Thin slices of long fermentation dough, baked and served with olive pesto.
- 017 | French Fries** _____ **R\$ 52,30**
Portion of french fries (400g) served with barbecue sauce and fine herbs sauce.
- 018 | Arancini** _____ **R\$ 69,90**
8 units of Sicilian Style Crispy Fried Dumplings, made from risotto and served with cheese sauce.
- 019 | Fried Gouda Cheese** _____ **R\$ 69,90**
300g of fried gouda cheese served with rose sauce and barbecue sauce.
- 020 | Charcuterie boards** _____ **R\$ 129,90**
Assembled with parma ham, salami, provolone, gorgonzola and brie cheese, honey, olive azapa, balsamic sauce reduction, walnuts and apricots.
- 021 | Pumpkin Dumpling with Dried Meat** _____ **R\$ 69,90**
8 units of a crispy dumpling made from cabotia pumpkin and dried meat, served with BBQ sauce.
- 022 | Coxinha** _____ **R\$ 59,90**
8 units of brazilian fried chicken balls, served with garlic mayonnaise.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
 Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Pastas



*Purely illustrative image

- 100 | Conchiglie with Rose Sauce and Shrimps** _____ **R\$ 106,70**
Short pasta in the shape of small shells, sautéed with shrimps and rosé sauce.
- 101 | Whole Wheat Pasta with Mushroom Sauce** _____ **R\$ 79,90**
Whole wheat pasta (Fusilli) served with roti sauce and mushrooms.
- 102 | Fettuccine Alfredo**  _____ **R\$ 69,90**
Fettuccine pasta served with bechamel sauce, parmesan cheese and black pepper.
- 103 | Spaghetti Alla Carbonara** _____ **R\$ 97,80**
Spaghetti pasta, parmesan cheese, bacon and egg yolks.
- 104 | Tagliatelle ao Formaggio** _____ **R\$ 89,90**
Tagliarini pasta served with parmesan cheese and italian prosciutto crudo.
- 105 | Grana Padano ao Tartufo Bianco Ravioli** _____ **R\$ 113,70**
Fresh pasta stuffed with Grana Padano cheese, Fior di Latte cheese and mascarpone. Served with sage, bechamel sauce and Tartufo bianco oil.
- 106 | Brie, Honey and Goat Cheese Sorrentino** _____ **R\$ 129,60**
Fresh pasta stuffed with fig, honey and goat cheese. Served with bechamel sauce and topped with almonds and apricots.
- 107 | Lobster Ravioli with Champagne Reduction and Fine Herbs** _____ **R\$ 139,90**
Pasta stuffed with lobster and mascarpone, finished with a light White sauce made with sparkling wine and clarified butter.
- 108 | Lamb Sorrentino with Port Wine** _____ **R\$ 108,70**
Lamb sorrentino with port wine reduction and mint. Served with tomato sauce.

*We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
Please check your bill at the time of payment. Complaints will not be accepted afterwards.

Risotto



**Purely illustrative image*

- 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\$ 97,60**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, saffron powder and a filet mignon medallion.
- 1202 | Mushrooms Risotto with Filet Mignon Medallion** _____ **R\$ 99,30**
Arboreal rice with parmesan cheese, white wine, vegetable broth, butter, Paris, Shiitake and White Beech mushrooms, served with a filet mignon medallion.
- 203 | Caprese Risotto** 🌿 _____ **R\$ 75,90**
Arboreal rice with parmesan cheese, white wine, vegetable broth, butter, buffalo mozzarella, cherry tomatoes and arugula.
- 1204 | Asparagus Risotto with Filet Mignon Medallion** _____ **R\$ 97,60**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, asparagus and a filet mignon medallion.
- 205 | Coalho Brazilian Grilling Cheese Risotto** _____ **R\$ 87,30**
Arboreal rice, parmesan cheese, white wine, butter, vegetable broth and Coalho Brazilian Grilling Cheese.
- 206 | 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.
- 207 | Shredded Beef Rib Risotto served with Caramelized Onion and Curd cheese** _____ **R\$ 104,70**

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme. Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Vegano



250 | Vegetable and Plantain Moqueca (vegan) _____ **R\$ 83,20**

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

250 | Mushroom Stroganof (vegan) _____ **R\$ 87,20**

Shimeji, shitake and paris mushrooms, tomato sauce, chickpeas and cashew nuts. Served with straw potatoes and white rice.

Meat



**Purely illustrative image*

300 | Ossobuco alla Milanese _____ **R\$ 87,90**

Bone-in veal shanks, marinated in red wine and spices. Served with roti sauce and Polenta Bergamasca (traditional from Bergamo, Italy).

301 | Ossobuco with Mushroom Risotto _____ **R\$ 97,90**

Bone-in veal shanks, marinated in red wine and spices. Served with Porcini Mushroom Risotto.

1302 | Ancho di Angus  _____ **R\$ 112,90**

Certified Angus beef cut, served with crispy bacon farofa, rustic potatoes and white rice.

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

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

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

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

1305 | Pollo Alla Senape _____ **R\$ 78,30**

boneless chicken thigh served in mustard sauce with yam mousseline and roasted tomatoes.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Meat



**Purely illustrative image*

1306 | Bife Wellington _____ R\$ 119,90

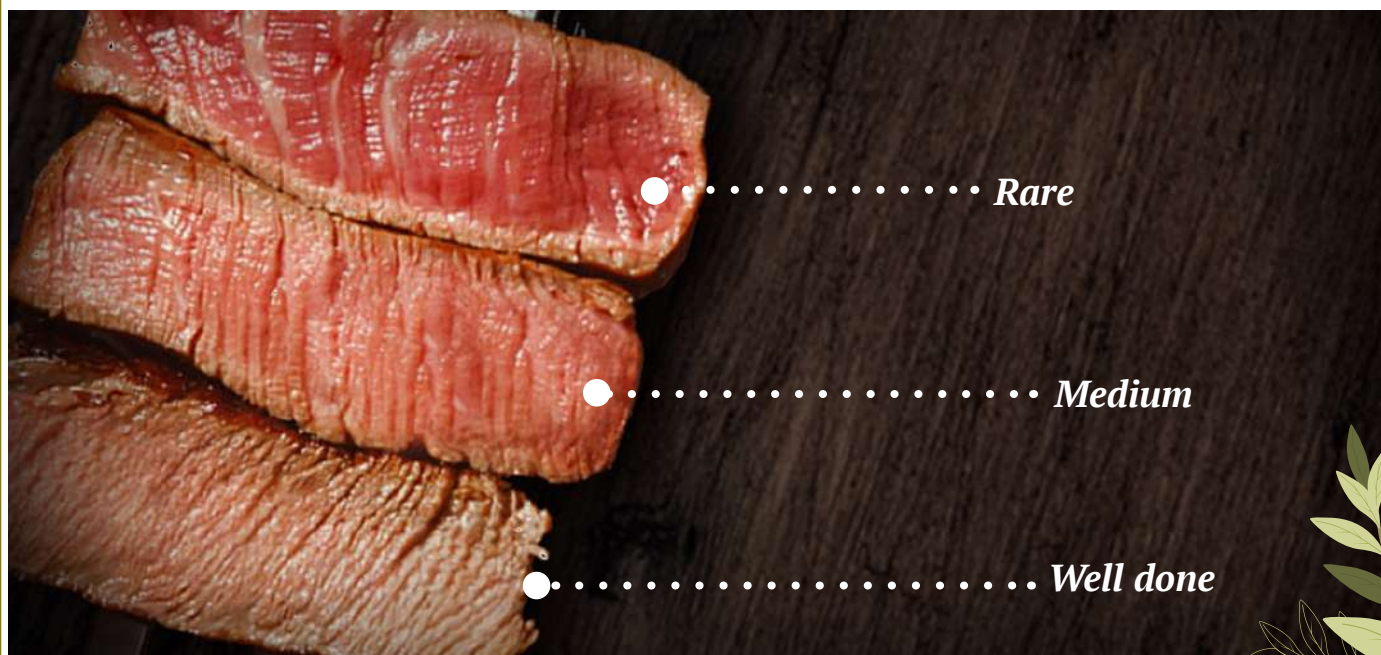
Tradicional english recipe prepared with medium rare filet mignon, pasta, proscuitto crudo, fresh mushrooms and mustard. Served with asparagus, red wine sauce, grilled mushrooms and rustic potatoes. If you want to change the degree of steak doneness, please inform the waiter.

1307 | Vitello al Crema di Carote _____ R\$ 159,90

Veal cut served with carrot cream and miglase sauce.

.....
**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme. Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

DEGREES OF STEAK DONENESS



Sea Food



**Purely illustrative image*

- | | |
|--|-------------------|
| 400 Bacalhau à Portuguesa | R\$ 134,70 |
| <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> | |
| 402 Bacalhau à Lagareiro | R\$ 137,80 |
| <i>A portuguese style Cod recipe cooked with Gadus Morhua Cod Fish, potatoes, garlic and cherry tomatoes. Served with shrimp rice.</i> | |
| 403 Shrimp in Garlic Sauce | R\$ 126,70 |
| <i>Large pink shrimps served with garlic sauce, Moroccan rice (cooked with apricots, walnuts, raisins, garlic and sliced almonds) and mashed cassava.</i> | |
| 404 Moqueca -Brazilian Shrimp Stew | R\$ 133,20 |
| <i>Large pink shrimp cooked with tomatoes, bell pepper, onion and coconut milk served with palm oil farofa and white rice.</i> | |
| 405 Moqueca - Brazilian Sea Bass Stew | R\$ 123,40 |
| <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> | |
| 406 Grilled Salmon with Sicilian Lemon Risotto | R\$ 94,70 |
| <i>Salmon supreme served with Sicilian lemon risotto.</i> | |
| 407 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> | |

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme. Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Sea Food



**Purely illustrative image*

- 408 | Shrimp Risotto in Pineapple** _____ **R\$ 127,30**
Shrimp and pineapple risotto, served in the fruit itself, with 3 large pink shrimp and 4 medium shrimp.
- 409 | Abadejo à Caiçara** _____ **R\$ 119,90**
Abadejo supreme, served with shrimp rice, mashed plantains, farofa and heart of palm sauce.
- 410 | Yellow Hake with Shrimp** _____ **R\$ 108,60**
Yellow hake fillet, served with plantain puree, almond rice and small prawns with garlic sauce.
- 411 | Tupinambá Cod** _____ **R\$ 142,99**
Gadus Morhua cod fillet, Mediterranean seasonings, coconut milk and plantain gnocchi.
- 412 | 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.
- 413 | Salmone con Frutto della Passione** _____ **R\$ 109,90**
Grilled salmon with sesame crust, served with passion fruit sauce and spinach risoto.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
 Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Kids



**Purely illustrative image*

501 | Chicken with Fries _____ **R\$ 45,90**

Rice served with grilled chicken fillet and fries.

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

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

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

Tomato 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.

**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme.
Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

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 | Positano Chocolate Trifle _____ 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 chocolate trifle. The dessert comes with chocolate shavings and almonds. We use yellow food coloring for production.

Suggestion: try it with a shot of Porto Wine for R\$ 54,90

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

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

603 | Pan di Spagna _____ R\$ 39,90

Round dessert made from fluffy dough, topped with pitaya jam and red fruits.

Flip to see more!



**We use decorative items in our dishes, such as parsley, curly parsley, whole chili peppers, rosemary, and thyme. Please check your bill at the time of payment. Complaints will not be accepted afterwards.*

Desserts



**Purely illustrative image*

- | | | |
|--|--|------------------|
| 604 Panna Cotta | | R\$ 31,40 |
| <i>Typical Italian recipe based on cream, milk and vanilla, served with red fruit sauce.</i> | | |
| 605 Tiramisù | | R\$ 32,10 |
| <i>Traditional Italian dessert based on coffee and cocoa.</i> | | |
| 606 Chocolate Mousse | | R\$ 29,90 |
| <i>Creamy chocolate-based dessert.</i> | | |
| 607 Petit Gâteau | | R\$ 34,60 |
| <i>Chocolate cake with creamy filling, accompanied by vanilla ice cream.</i> | | |
| 608 Brownie | | R\$ 32,50 |
| <i>Chocolate Brownie accompanied by vanilla ice cream.</i> | | |
| 609 Pear with Wine | | R\$ 34,70 |
| <i>Pear cooked in wine and served with mint jelly and vanilla ice cream.</i> | | |
| 610 Pitaya Éclair | | R\$ 37,60 |
| <i>Éclair filled with pitaya jam and red fruits. Covered with white chocolate and red food coloring.</i> | | |

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

Please check your bill at the time of payment. Complaints will not be accepted afterwards.

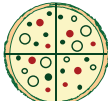



Pizzas

**Available for dinner only*



**Purely illustrative image*

	★ Special Flavours		Gourmet 4 slices		Big 8 Slices	Gourmet 25cm	Big 35cm
700	Mushrooms ★ 					R\$79,61	R\$113,72
<i>Homemade tomato sauce, shitake, shimeji and paris mushrooms, confit cherry tomatoes and basil.</i>							
701	Mushrooms & Mozzarella					R\$88,40	R\$117,32
<i>Homemade tomato sauce, shitake, shimeji and paris mushrooms, mozzarella, confit cherry tomatoes and basil.</i>							
702	Garlic					R\$49,21	R\$75,26
<i>Homemade tomato sauce, sautéed garlic, parmesan cheese, oregano and mozzarella.</i>							
703	Artichoke					R\$62,37	R\$89,10
<i>Homemade tomato sauce, mozzarella, artichoke heart and ham royale.</i>							
704	Arezzo					R\$59,57	R\$85,10
<i>Homemade tomato sauce, ricotta cream, Italian tomatoes, arugula pesto, basil and oregano.</i>							
705	Black Garlic ★					R\$79,53	R\$113,62
<i>Italian tomato sauce, buffalo mozzarella, sweetgrape tomatoes, roasted black garlic, leeks and a thin layer of olive pesto.</i>							
706	Anchovy ★					R\$74,62	R\$106,60
<i>Homemade tomato sauce, mozzarella, persimmon tomatoes, parmesan, anchovy fillets and oregano.</i>							
707	Cod Fish ★					R\$79,61	R\$113,72
<i>Thin slices of Italian tomato, mozzarella, codfish flakes with cream, stracciatella, tomato sauce and a touch of nutmeg.</i>							

Pizzas

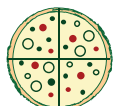
**Available for dinner only*



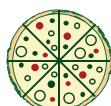
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|---|--|------------------------------|
| 708 Eggplant | <i>Homemade tomato sauce, grilled eggplant, garlic, mozzarella, parmesan and oregano.</i> | R\$59,12 : R\$87,46 |
| 709 Biella | <i>Homemade tomato sauce, mozzarella, catupiry, Royale ham, figs in syrup, honey and oregano.</i> | R\$65,17 : R\$93,10 |
| 710 Broccoli | <i>Homemade tomato sauce, dried tomatoes, fried garlic, mozzarella, broccoli, parmesan and oregano.</i> | R\$64,18 : R\$91,69 |
| 711 Burrata drizzled with Tartufo Bianco Olive Oil ★ | <i>Homemade tomato sauce, buffalo mozzarella stuffed with stracciatella (creamy cheese derived from mozzarella), basil pesto, cherry tomato confit and Tartufo Bianco oil.</i> | R\$100,03 : R\$142,89 |
| 712 Caprese Especiale ★ | <i>Mozzarella, persimmon tomato, artisanal buffalo mozzarella, giant basil leaves and black olive pesto sauce.</i> | R\$67,74 : R\$96,77 |
| 713 Brazilian Pepperoni | <i>Homemade tomato sauce, mozzarella, Brazilian pepperoni, onion, olives and oregano.</i> | R\$65,17 : R\$93,10 |
| 714 Dried Meat ★ | <i>Homemade tomato sauce, mozzarella, shredded dried meat, catupiry, onion, peppers and oregano.</i> | R\$67,59 : R\$96,55 |
| 715 Carpaccio ★ | <i>Homemade tomato sauce, arugula, raw beef (Red Angus), caper sauce, parmesan and oregano.</i> | R\$72,88 : R\$104,11 |
| 716 Catupiry | <i>Homemade tomato sauce, catupiry, olives and oregano.</i> | R\$59,57 : R\$85,10 |

Pizzas

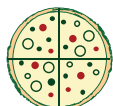
**Available for dinner only*



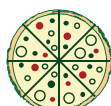
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|--|-------|------------------------------|
| 717 Canned Mushrooms | _____ | R\$58,06 : R\$82,94 |
| <i>Homemade tomato sauce, canned mushrooms, mozzarella, parmesan and oregano.</i> | | |
| 718 Shrimp | _____ | R\$82,40 : R\$117,72 |
| <i>Homemade tomato sauce, shrimp, catupiry, mozzarella and oregano.</i> | | |
| 719 Carbonara e Tartufo | _____ | R\$143,64 : R\$205,20 |
| <i>Mozzarella, eggs, crispy bacon, pecorino romano cheese, italian black truffle and Tartufo Bianco oil.</i> | | |
| 720 Carbonara | _____ | R\$70,38 : R\$100,55 |
| <i>Homemade tomato sauce, mozzarella, homemade pancetta, pecorino cheese, eggs and black pepper.</i> | | |
| 721 Neapolitan Crust | _____ | R\$70,32 : R\$100,26 |
| <i>Homemade tomato sauce, fresh tomatoes, mozzarella, prosciutto crudo and parmesan cheese.</i> | | |
| 722 Dal Giardino | _____ | R\$64,18 : R\$91,69 |
| <i>Homemade tomato sauce, mozzarella, parma ham, arugula, homemade pepper jelly.</i> | | |
| 723 Dallas | _____ | R\$62,30 : R\$89,10 |
| <i>Homemade tomato sauce, ham, corn, fresh peas, egg, mozzarella, heart of palm and oregano.</i> | | |
| 724 Chicken and Catupiry | _____ | R\$65,17 : R\$93,10 |
| <i>Homemade tomato sauce, mozzarella, shredded chicken, catupiry and oregano.</i> | | |
| 725 Gênova | _____ | R\$64,49 : R\$92,12 |
| <i>Homemade tomato sauce, ricotta cream, tuna and oregano.</i> | | |

Pizzas

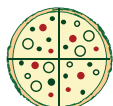
**Available for dinner only*



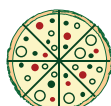
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | |
|---|-----------------------------|
| 726 Grana Padano ★ _____
<i>Homemade tomato sauce, mozzarella, Italian tomato, fine herbs, parmesan, Grana Padano and oregano.</i> | R\$99,87 : R\$142,67 |
| 727 Livorno _____
<i>Homemade tomato sauce, parmesan, khaki tomatoes, buffalo mozzarella, arugula pesto, basil and oregano.</i> | R\$64,03 : R\$91,48 |
| 728 Canadian Bacon _____
<i>Homemade tomato sauce, mozzarella, Canadian bacon, catupiry and oregano.</i> | R\$65,17 : R\$93,10 |
| 729 Canadian Bacon & Catupiry _____
<i>Homemade tomato sauce, Canadian bacon, red onion, catupiry cheese, parmesan cheese and oregano.</i> | R\$67,24 : R\$96,18 |
| 730 Margherita _____
<i>Homemade tomato sauce, buffalo mozzarella, parmesan, tomato, basil and oregano.</i> | R\$59,27 : R\$84,67 |
| 731 Mortadella com Stracciatella ★ _____
<i>tomato sauce, mozzarella, slices of Italian mortadella, stracciatella, Sicilian lemon zest, pistachios and arugula.</i> | R\$79,15 : R\$113,08 |
| 732 Mozzarella _____
<i>Homemade tomato sauce, mozzarella and oregano.</i> | R\$49,90 : R\$69,90 |
| 733 Bufalo Mozzarella _____
<i>Homemade tomato sauce, bufalo mozzarella and oregano.</i> | R\$51,56 : R\$73,66 |
| 734 Palm Heart _____
<i>Homemade tomato sauce, heart of palm sautéed in butter, catupiry, mozzarella, khaki tomatoes, parmesan and oregano.</i> | R\$65,70 : R\$93,85 |

Pizzas

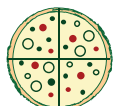
**Available for dinner only*



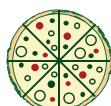
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|--|---|-----------------------------|
| 735 Turkey Breast with Leek | Homemade tomato sauce, turkey breast, leek, catupiry and oregano, | R\$66,38 : R\$94,82 |
| 736 Pepperoni | Homemade tomato sauce, mozzarella, pepperoni, parmesan and oregano. | R\$69,48 : R\$99,25 |
| 737 Pepperoni & Basil Pesto | Basil pesto, mozzarella, parmesan, pepperoni and honey. | R\$72,43 : R\$103,80 |
| 738 Pescara | Homemade tomato sauce, French tuna, gorgonzola dolce, mozzarella and oregano. | R\$69,02 : R\$98,60 |
| 739 Pollo & Panceta | Homemade tomato sauce, shredded chicken, cream cheese, cubed bacon, oregano and olives. | R\$69,80 : R\$99,70 |
| 740 Portuguese | Homemade tomato sauce, ham, boiled egg, onion, mozzarella, black olives and oregano. | R\$63,73 : R\$91,04 |
| 741 Royale Ham | Tomato sauce, Royale ham, green olives, mozzarella and oregano. | R\$65,09 : R\$92,99 |
| 742 Four Cheese | Homemade tomato sauce, mozzarella, catupiry, gorgonzola dolce, parmesan and oregano. | R\$64,03 : R\$91,48 |
| 743 Ravena | Homemade tomato sauce, khaki tomatoes, zucchini and eggplant grilled in olive oil and garlic, mozzarella, parmesan and oregano. | R\$67,51 : R\$96,44 |

Pizzas

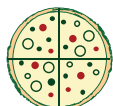
**Available for dinner only*



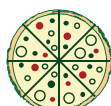
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

- | | | |
|--|---|----------------------------|
| 744 Roma | <i>Homemade tomato sauce, mozzarella, pork sausage, barbecue di guava sauce and oregano.</i> | R\$63,73 : R\$91,04 |
| 745 Aragula | <i>Homemade tomato sauce, mozzarella, arugula, dried tomatoes, parmesan and oregano.</i> | R\$66,68 : R\$95,26 |
| 746 Escarole | <i>Homemade tomato sauce, fresh escarole, raisins and black olives.</i> | R\$60,03 : R\$85,75 |
| 747 Escarole & Mozzarella | <i>Homemade tomato sauce, fresh escarole, mozzarella, bacon strips and black olives.</i> | R\$67,44 : R\$96,34 |
| 748 Siena ★ | <i>Tomato sauce, mozzarella, pepperoni ragu with tartufo oil, parmesan and oregano.</i> | R\$69,48 : R\$99,25 |
| 749 Toscana | <i>Homemade tomato sauce, heart of palm, mushrooms, parmesan, mozzarella and oregano.</i> | R\$65,32 : R\$93,31 |
| 750 Veneza | <i>Thin slices of tomato, slices of smoked turkey breast, mushrooms, bacon, catupiry, tomato sauce and oregano.</i> | R\$62,22 : R\$88,88 |
| 751 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

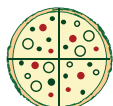
**Available for dinner only*



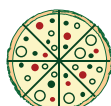
**Purely illustrative image*



**Special
Flavours**



**Gourmet
4 slices**



**Big
8 Slices**

**Gourmet
25cm**

**Big
35cm**

752 Pineapple	R\$57,30 : R\$81,86
<i>Pineapple slices, condensed milk, powdered sugar and cinnamon.</i>	
753 Banana	R\$52,84 : R\$75,49
<i>Sliced bananas, condensed milk, sugar and cinnamon powder.</i>	
754 Brazilian Brigadeiro	R\$55,49 : R\$79,27
<i>Creamy and granulated chocolate.</i>	
755 Hazelnut Cream with Almonds ★	R\$65,24 : R\$93,20
<i>Hazelnut cream with laminated almonds.</i>	
756 Chocolate & Banana	R\$64,30 : R\$92,87
<i>Sliced banana, mozzarella and semisweet chocolate ganache.</i>	
757 Black & White Chocolate	R\$66,30 : R\$95,82
<i>Bittersweet chocolate ganache, white chocolate ganache and fresh strawberries.</i>	
758 Ganache & Strawberry	R\$65,70 : R\$93,85
<i>Ganache with selected fresh strawberry pieces.</i>	
759 Marshmallow ★	R\$72,70 : R\$105,30
<i>Ganache and marshmallow.</i>	
760 Petit Gâteau ★	R\$92,61 : R\$133,72
<i>Ganache with vanilla ice cream.</i>	
761 Prestige	R\$62,43 : R\$89,70
<i>Bittersweet chocolate ganache, grated coconut and condensed milk.</i>	
762 Cheese and Guava	R\$59,57 : R\$85,10
<i>Mozzarella and creamy guava paste.</i>	

Cocktails



**Purely illustrative image*

- | | |
|--|------------------|
| 800 Caipirinha | R\$ 36,40 |
| <i>Cachaça Sagatiba, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.</i> | |
| 801 Caipiroska | R\$ 38,40 |
| <i>Vodka, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.</i> | |
| 802 Caipiroska Vodka Absolut | R\$ 46,90 |
| <i>Absolut vodka, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.</i> | |
| 803 Saquerinha | R\$ 36,40 |
| <i>Sake, sugar and seasonal fruit, available in the flavors: lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint/ red fruits.</i> | |
| 804 Citric Gin | R\$ 43,00 |
| <i>Gin, lemon wedge, Sicilian lemon, orange, rosemary, tonic water and ice.</i> | |
| 805 Red Fruit Gin | R\$ 41,00 |
| <i>Gin, blackberry, raspberry, strawberry, tonic water and ice.</i> | |
| 806 Apple Gin | R\$ 41,00 |
| <i>Gin, mint, green apple, tonic and ice.</i> | |
| 807 Mojito | R\$ 39,80 |
| <i>Rum, lime juice, mint, soda water and ice.</i> | |

Cocktails



**Purely illustrative image*

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

Non-alcoholic

- 815 | Mango Cocktail with Sicilian Lemon** _____ **R\$ 24,60**
Mango, Sicilian lemon and mint.
- 816 | Red Fruit Cocktail** _____ **R\$ 27,70**
Blackberry, blueberry, raspberry and strawberry.

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\$ 39,90**

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 | Steinhäger _____ **R\$ 29,00**

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

827 | Jose Cuervo Gold Tequila _____ **R\$ 39,90**

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\$ 31,30
833 Coke	R\$ 9,80
834 Diet Coke	R\$ 9,80
835 Soda Guarana	R\$ 9,80
836 Lemon Soda	R\$ 9,80
837 Schweppes Citrus	R\$ 9,80
838 Tonic Water	R\$ 9,80
839 H2O Citrus	R\$ 11,40
840 H2O Lemonade	R\$ 11,40
841 Orange Juice	R\$ 14,70
842 Fruit Juices <i>(lemon/ pineapple/ strawberry/ passion fruit/ pineapple with mint)</i>	R\$ 15,70
843 Swiss Lemonade	R\$ 18,90
844 Grape Juice	R\$ 14,90
845 Espresso Coffee <i>Suggestion: try it with a shot of Liquor 43 for R\$ 37,90</i>	R\$ 8,90
846 Corkage Fee (per 750ml bottle)	R\$ 80,00

Beer Menu



**Purely illustrative image*

Long Necks



- 847 | Heineken (Long Neck 330ml)  Heineken® _____ 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%



- 848 | Heineken Zero (Long Neck 330ml)  Heineken® _____ 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.



- 849 | Stella Artois (Long Neck 330ml) _____ R\$ 12,90**

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).

Beer Menu



**Purely illustrative image*

Long Necks



851 | Budweiser (Long Neck 330ml) _____ R\$ 11,90

Only a brewery like Budweiser manages to maintain its 143 years of history and, at the same time, have the authenticity and freedom to be whatever it wants to be. It does not change its formula and never loses its essence. Only Bud makes Bud. (IBU 10; T.A 5%; T.10 -4 C).



852 | Corona Extra (Long Neck 330ml) _____ R\$ 13,90

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)

Chopp



853 | Chopp Heineken (300ml)  _____ R\$ 14,90



854 Chopp Brahma (300ml) _____ R\$ 13,90

**Check availability.*



855 Chopp Colorado Apia (300ml) _____ R\$ 17,90

**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.