EMPÓRIO

DAL GIARDINO

PIZZERIA & TRATTORIA







APPETIZERS

Couvert — 39
Pesto sauce, azapa olives and herb paté. Served with slices of focaccia.

Burrata — 69
A soft, white, cow's milk cheese from Italy made from mozzarella and cream. Served with pesto sauce, confit tomatoes and slices of focaccia.

Mix of Antipasti — 69
Sicilian caponata, Roasted Pepper & Garlic Antipasto, and sardela. Served with slices of focaccia

Carpaccio — 69
Raw meat drizzled with mustard and capers sauce served with arugula and slices of Italian bread.

Insalata de Fichi — 69
Mixed green leaves, fresh figs, cherry buffalo mozzarella cheese, Parma ham, and walnuts.

Chicken Caesar Salad — 59
Grilled chicken, mixed greens, croutons, cherry tomatoes, olive oil and parmesan.

Red Berry Sfogliata — 69
Made from puff pastry, filled with Mozzarella Fior de Latte and served with red fruit jelly and honey.

Bruschetta Dal Giardino — 79
Italian bread, brie, garlic, crispy parma ham, confit tomato and balsamic reduction.

Brie Cheese and Parma Bruschetta — 69
Italian bread, brie cheese, parma ham and arugula.

Brie, Fig and Honey Bruschetta — 69
Italian bread, brie cheese, figs in syrup and honey.

Extra Portion of Bread — 19
Slices of focaccia.







ANTIPASTI

Trio of Bruschetta — 79
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.

Langoustine with Sauvignon Blanc — 99
Langoustine tails cooked in butter with an herb sauce and finished with Sauvignon Blanc white wine, enhancing its acidity. Served with an artichoke heart.

Crostata — 42
Thin slices of long fermentation dough, baked and served with olive pesto.
Dinner only.

French Fries — 65
Portion of french fries (400g) served with barbecue sauce and fine herbs sauce.

Arancini — 74
8 units of Sicilian Style Crispy Fried Dumplings, made from risotto and served with cheese sauce.

Fried Gouda Cheese — 74
300g of fried gouda cheese served with rose sauce and barbecue sauce

PORÇÕES

Charcuterie boards — 131
Assembled with parma ham, salami, provolone, gorgonzola and brie cheese, honey, olive azapa, balsamic sauce reduction, walnuts and apricots.

Pumpkin Dumpling with Dried Meat — 76
8 units of a crispy dumpling made from cabotiá pumpkin and dried meat, served with BBQ sauce.

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PASTE

Conchiglie with Rose Sauce and Shrimps

Short pasta in the shape of small shells, sautéed with shrimps and rosé sauce

119

Whole Wheat Pasta with Mushroom Sauce

Whole wheat pasta (Fusilli) served with roti sauce and mushrooms.

99

Fettuccine Alfredo

Fettuccine pasta served with bechamel sauce, parmesan cheese and black pepper.

88

Spaghetti Alla Carbonara

Spaghetti pasta, parmesan cheese, bacon and egg yolks.

119

Tagliatelle ao Formaggio

Tagliarini pasta served with parmesan cheese and italian prosciutto crudo.

99

Grana Padano ao Tartufo Bianco Ravioli

Fresh pasta stuffed with Grana Padano cheese, Fior di Latte cheese and mascarpone. Served with sage, bechamel sauce and Tartufo bianco oil.

114

Brie, Honey and Goat Cheese Sorrentino

Fresh pasta stuffed with fig, honey and goat cheese. Served with bechamel sauce and topped with almonds and apricots.

139

Lasagna all'Emiliana

Lasagna made with spinach pasta, red meat, tomato sauce, four-cheese sauce, cream, small slivers of Italian black truffle, and tartufo bianco olive oil.

139

Lamb Ravioli with Orange Sauce

Ravioli filled with lamb confit, served with a red wine and orange reduction.

129

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RISOTTI

Shrimp Risotto

119

Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, medium and large shrimps and tomato sauce.

Risotto alla Milanese with Filet Mignon Medallion

119

Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, saffron powder and a filet mignon medallion.

Mushrooms Risotto with Filet Mignon Medallion

119

Arboreal rice with parmesan cheese, white wine,vegetable broth, butter, Paris, Shiitake and White Beech mushrooms, served with a filet mignon medallion.

Asparagus Risotto with Filet Mignon Medallion

119

Arboreal rice, parmesan cheese, white wine, butter, vegetable broth, asparagus and a filet mignon medallion.

Mignon Risotto with Black Truffles and Cured Parmesan

189

Grilled beef tenderloin cubes, small amount of sliced truffles, tartufo bianco olive oil, topped with cured parmesan cheese.

Risotto Brasile

119

Shredded BeefRib Risotto served with Caramelized Onion and Curd cheese.

Blue Velvet Risotto

119

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

Plantain and Vegetable Moqueca

99

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

NUTRITIONIST'S RECOMMENDATION @HELOISALOPESNUTRI

Golden Tilapia

89

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!

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NUTRITIONIST'S RECOMMENDATION @HELOISALOPESNUTRI

Tropical Chicken — 89

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

CARNI

Tapa de Cuadril — 199

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

Filet Mignon Parmigiana — 109

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

Chicken Parmigiana — 79

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

Beef Wellington — 139

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

Beef Fillet in Croissant — 139

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.

Filet Mignon Tournedos with Brie — 129

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

Ossobuco alla Milanese — 109

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.

Ossobuco with Funghi Risotto — 119

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

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MARE

Bacalhau à Portuguesa

169

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.

Shrimp in Garlic Sauce

109

Large pink shrimps served with garlic sauce, Moroccan rice (cooked with apricots, walnuts, raisins, garlic and sliced almonds) and mashed cassava.

Moqueca - Brazilian Sea Bass Stew

149

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.

Grilled Salmon with Sicilian Lemon Risotto

119

Salmon supreme served with Sicilian lemon risotto.

Polvo à Lagareiro

159

A Portuguese Style Octopus Recipe cooked with Octopus tentacles accompanied by mashed potatoes, fried garlic and tomato confit.

Shrimp Risotto in Pineapple

139

Shrimp and pineapple risotto, served in the fruit itself, with 3 large pink shrimp and 4 medium shrimp.

Abadejo à Caiçara

139

Abadejo supreme, served with shrimp rice, mashed plantains, farofa and heart of palm sauce.

Fettuccine al Nero di Seppia with Shrimps

159

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

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MARE

Salmon with Passion Fruit

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

119

Salmão Solaris

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.

116

Salmone al Champagne

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

119

KIDS

Chicken with Fries

Rice served with grilled chicken fillet and fries.

54

Filet Mignon with Tomato Sauce Pasta

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

54

Filet Mignon with White Sauce Pasta

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

54

Filet Mignon with French Fries

French fries, White rice and fillet mignon escalope.

54

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DESSERTS

Positano Milk and Lemon — 39

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.

Sfera di Cioccolato e Frutta — 44

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

Milk Pudding — 35

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

Papaya Cream — 36

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

Panna Cotta — 36

Typical Italian recipe based on cream, milk and vanilla, served with red fruit sauce.

Tiramisù — 37

Traditional Italian dessert based on coffee and cocoa.

Chocolate Mousse — 38

Creamy dessert made with semi-sweet chocolate and finished with red fruit jelly.

Petit Gâteau — 38

Chocolate cake with creamy filling, accompanied by vanilla ice cream.

Brownie — 35

Chocolate Brownie accompanied by vanilla ice cream.

Pear with Wine — 38

Pear cooked in wine and served with mint jelly and vanilla ice cream.

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BEBIDAS

Water (300ml)	9
Sparkling Water (300ml)	9
Acqua Panna water (505ml)	32
Perrier sparkling water (330ml)	32
Coke or Diet Coke (350ml)	11
Soda Guaraná or Diet Guaraná 350ml	11
Schweppes Citrus (350ml)	11
Tonic Water ou Diet Tonic Water (350ml)	11
Corkage Fee (per 750ml bottle)	90

NON-ALCOHOLIC

Orange Juice (400 ml)	15
Fruit Juices (400 ml) (lime/ pineapple/ strawberry/ passion fruit/ pineapple with mint)	16
Red Grape Juice	16
Swiss Lemonade	19
Mango Cocktail with Sicilian Lemon Mango, lemon and mint.	29
Red Fruit Cocktail Blackberry, blueberry, raspberry and strawberry.	37

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CAFÉS

Espresso	9
Americano	9
Large Coffee	32
Capuccino	32
Machiatto	11
Hot Cocoa	11

CERVEJAS

Heineken (Long Neck 330ml)	15
Heineken Ultimate (3,5% alcohol / gluten-free)	15
Heineken Zero (Long Neck 330ml)	15
Corona Extra (Long Neck 330ml)	15
Praya Beer (Long Neck 330ml)	14
Blue Moon Beer (355 ml)	21
Baden Baden Pilsen Cristal (600 ml)	32
Baden Baden Golden Ale (600 ml)	32
Baden Baden American IPA (600 ml)	32
Baden Baden Witbier (600 ml)	32

CHOPPS

Chopp Heineken (300 ml)	15
Chopp Brahma (300 ml)	15

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SPRITZ & APERITIVI

Ramazzotti Spritz

Ramazzotti Rosato, sparkling wine, orange slices and sparkling water. **37**

Limoncello Spritz

Artisanal Limoncello, sparkling wine, basil and lemon. **43**

Aperol Spritz

Aperol, sparkling wine, orange and sparkling water. **42**

CLASSIC & ROBUST

Negroni

Gin Beefearter, vermuth rosso, campari, angostura, orange slices. **49**

Kingston

Havana club Rum 3 year old, vermuth rosso, campari, angostura, orange slices. **49**

SOUR & WHISKEY DRINK

Penicillin

Chivas 12 Year Old, honey, ginger, lemon, a float of The Glenlivet 12 Year Old, and ginger in syrup. **49**

Gold Rush

The Glenlivet Founder's Reserve, lemon juice, and honey syrup. **43**

Tiramissu Old Fashioned

Ballantine's Sweet Blend infused into ladyfinger biscuits, with coffee syrup and cocoa bitters. **41**

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BOTÂNICOS & REFRESCANTES

Gin Tônica

Beefeater gin, Sweet Vermouth, Campari, Angostura bitters, orange slice. **43**

Fitzgerald

Havana Club rum 3 years-old, Vermuth Rosso, Campari, Angostura, orange slices. **41**

Basil smash

Havana Club rum 3 years-old, Vermuth Rosso, Campari, Angostura, orange slices. **41**

MOJITOS & MINTS

Mojito Tradicional

Gin Beefearter, Vermuth Rosso, Campari, Angostura, orange slices. **49**

Mojito Royal

Havana Club rum 3 years-old, Vermuth Rosso, Campari, Angostura, orange slices. **49**

Mojito Morango

Havana Club rum 3 years-old, Vermuth Rosso, Campari, Angostura, orange slices. **49**

CAIPIRINHAS & CAPIROSKAS

Choose one option of destilled spirit bellow

Cachaça Sagatiba	39
Vodka Absolut	49
Vodka Smirnoff	39
Saquê	39

Choose the flavor

- Berries & Basil
- Three lemon: Clove, lime and lemon macerated
- Ginger with tangerine

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SHOT

Licor Cointreau	39
Licor 43	39
Whisky White Horse	39
Whisky Escocês Chivas Regal 12 anos	44
Whisky Jack Daniel's Old N°7 Tennessee	44
Whisky Jhonnie Walker Red Label	39
Whisky Jhonnie Walker Black Label	49
Amarula	39
Frangélico	42
Steinhaeger	31
Tequila José Cuervo Ouro	43
Cachaça Sagatiba	24
Vodka Absolut	33
Rum Havana 3 anos	29