

ANTIPASTI

-  **INSALATA VERDE** **R\$ 68,00**
Field green salad with cherry tomatoes, hearts of palm, Italian sauce and Grana Padano cheese
-  **CARPACCIO CA'D'ORO** **R\$ 79,00**
Our traditional carpaccio with capers, lemon and parmesan sauce
- SALMONE MARINATO** **R\$ 79,00**
Our home-made cured salmon with sour cream and mujol
-  **TARTARE DI TONNO E ANGURIA** **R\$ 82,00**
Raw tuna tartare with cucumbers and marinated watermelon
-  **FONDUTA DI BRIE IN CROSTA** **R\$ 84,00**
Baked brie in puff pastry with nuts, figs and apricot served with fresh fruit syrup
-  **BURRATA E POMODORINI** **R\$ 85,00**
Italian burrata with cherry tomatoes "confit"

NOSTRE ZUPPE E RISOTTI

-  **CUORE DI PALMA E TARTUFO** **R\$ 80,00**
Creamed hearts of palm soup with almonds and tartufo olive oil
-  **MINISTRONE ALLA MILANESE** **R\$ 80,00**
Classic soup from Lombardy, prepared with vegetables, white beans and pasta
-   **RISOTTO CAPRESE** **R\$105,00**
Creamy burrata, cherry tomatoes and basil risotto
-   **RISOTTO AI TRE FUNGHI** **R\$ 105,00** Option 
Wild mushrooms risotto with a touch of mascarpone cheese
-  **RISOTTO DE GAMBERI, POMODORINI E BASILICO** **R\$159,00**
Shrimp risotto with basil and sweet cherry tomatoes

PASTA DELLA NOSTRA TRADIZIONE



AGNOLOTTI DELLA NONNA

Home made pasta stuffed with spinach and cheese

R\$ 105,00



CASONCELLI ALLA BERGAMASCA

Our classic pasta stuffed with meat, Italian sausage and amaretti

R\$ 115,00



TORTELLONI DE BRIE E ALBICOCCA

Fresh pasta stuffed with brie cheese and served over parmesan cream and spicy apricot

R\$ 115,00

LASAGNA DI SALMONE AL TARTUFO

Delicious lasagna prepared with layers of pasta and salmon, cream Grana and a touch of truffle and Grana Padano sauce

R\$ 125,00

PENNE ALLA BOLOGNESE

Option



Classic italian recipe of meat sauce made with a touch of tomato

R\$ 110,00



RIGATONI AL POMODORO E STRACCIATELLA

Italian pasta in fresh tomato sauce with pepper, basil and creamy buffalo mozzarella

R\$ 105,00

SPAGHETTI ALLA CARBONARA

Golden guanciale, pecorino cheese, egg yolk and black pepper

R\$ 125,00

MARE



BRANZINO ALLA GRIGLIA E RISOTTO AI PORRI

Sea bass with leek risotto, carrot, nut farofa and lemon foam

R\$ 140,00



SALMONE SELVAGGIO ALLA GRIGLIA

Grilled salmon over mashed cassava, caper sauce and fried leeks

R\$ 140,00



GAMBERONI ALLA PROVENZALE

Grilled prawns with garlic, tomato and olive oil served with white rice in the sauce

R\$ 165,00

CIELO E TERRA

PICATTA DI POLLO AL LIMONE

R\$ 90,00

Chicken breast with lemon sauce and vegetables

ANATRA AL BARBARESCO

R\$ 125,00

Grilled duck breast with red wine sauce, wild berries, carrots and mashed cassava



LINGUA ESCARLATA AL MARSALA

R\$ 120,00

Cured beef tongue prepared in marsala sauce with peas and mashed potato

FILETTO GRIGLIATO CON SALSA "BAITA"

R\$ 130,00

Tenderloin served over fried polenta with dijon sauce, mustard pickle and wild mushrooms risotto

CONTROFILETTO ALLA GRIGLIA

R\$ 140,00

Angus sirloin steak with chimichurri sauce, vegetables and roaster potato

FILETTO MARINATO A SECCO

R\$ 140,00

Cured beef tenderloin with herbs crust, mashed potatoes with cheese and red wine sauce

AGNELLO ARROSTO CON TAGLIOLINI AL TARTUFO

R\$ 145,00

Roasted lamb with black truffle tagliolini



OSSOBUCO ALLA MILANESA

R\$ 155,00

Veal ossobuco with saffron risotto

COUVERT – R\$ 35,00 Served on dinner and on weekends and holidays
Our selection of homemade breads, pate of the day, aromatic olive oil,
seasoned butter and our Chef surprise

Optional Service Tax : 15%
Wine Service : R\$ 100,00



Our Classics

Vegetarian

Vegan

Gluten Free