










ANTIPASTI

-  **INSALATA VERDE** R\$60,00
Field green salad with cherry tomatoes, hearts of palm, Italian sauce and Grana Padano cheese
-  **CARPACCIO CA'D'ORO** R\$69,00
Our traditional carpaccio with capers, lemon and parmesan sauce
- SALMONE MARINATO** R\$69,00
Our home-made cured salmon with sour cream and mujol
-   **PERE AL FORNO CON GORGONZOLA, MIELE E PISTACCHIO** R\$69,00
Baked pears with gorgonzola cheese, honey and pistachios, served with arugula
-  **FONDUTA DI BRIE IN CROSTA** R\$72,00
Baked brie in puff pastry with nuts, figs and apricot served with fresh fruit syrup

NOSTRE ZUPPE E RISOTTI

-  **CUORE DI PALMA E TARTUFO** R\$76,00
Creamed hearts of palm soup with almonds and tartufo olive oil
-  **RISOTTO DE BRIE, PROSCIUTO E PERE** R\$98,00
Brie cheese, pears and Italian ham risotto
-   **RISOTTO AI TRE FUNGHI** Option  R\$98,00
Wild mushrooms risotto with a touch of mascarpone cheese
-  **RISOTTO DE GAMBERI, POMODORINI E BASILICO** R\$139,00
Shrimp risotto with basil and sweet cherry tomatoes

PASTA DELLA NOSTRA TRADIZIONE

-   **AGNOLOTTI DELLA NONNA** R\$98,00
Home made pasta stuffed with spinach and cheese
-  **CASONCELLI ALLA BERGAMASCA** R\$98,00
Our classic pasta stuffed with meat, Italian sausage and amaretti

LASAGNA 100 STATI ALLA CADORO **R\$98,00**

Delicious lasagna prepared with layers of cheese, ham, cream, Grana Padano and a touch of fresh tomato sauce

PENNE ALLA BOLOGNESE Option   **R\$98,00**

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

 **GNOCCHI, POMODORO, PESTO E STRACCIATELLA** **R\$98,00**

Gnocchi in sage butter, fresh tomato sauce, pesto and burrata cheese

SPAGHETTI ALLA CARBONARA **R\$109,00**

Golden guanciale, pecorino cheese, egg yolk and black pepper

MARE

 **PESCE DEL GIORNO** **R\$125,00**

Catch of the day with leek risotto, carrot, nut farofa and lemon foam

 **SALMONE SELVAGGIO ALLA GRIGLIA** **R\$129,00**

Grilled wild Alaska salmon over mashed cassava, caper sauce and fried leeks

POLPO CON TAGLIOLINI AL NERO DI SEPPIA **R\$180,00**

Octopus in garlic olive oil with cherry tomatoes served over squid ink pasta

CIELO E TERRA

 **LINGUA ESCARLATA AL MARSALA** **R\$98,00**

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

 **QUAGLIE ALLA BERGAMASCA** **R\$115,00**

Roasted quail with pancetta and herbs, with wine sauce and parmesan risotto

FILETTO GRIGLIATO CON SALSA "BAITA" **R\$ 119,00**

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

CONTROFILETTO ALLA GRIGLIA **R\$125,00**

Angus sirloin steak with chimichurri sauce, vegetables and roaster potato

FILETTO MARINATO A SECCO **R\$125,00**

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

AGNELLO ARROSTO CON TAGLIOLINI AL TARTUFO R\$134,00
Roasted lamb with black truffle tagliolini

 **OSSOBUCO ALLA MILANESA** R\$139,00
Veal ossobuco with saffron risotto

DOLCI

MACEDONIA DI FRUTTA & TRIPLE SEC R\$35,00
Fruit salad with vanilla ice cream and orange liquor

BUNDINO DI LATTE E CARMELLO R\$35,00
Caramel flan with peanut tuile

MANGO CHUTNEY E COCCO  R\$38,00
Our vegan desertango chutney with coconut ice cream and curry tuile

BROWNIE CALDO DI CIOCCOLATO R\$38,00
Chocolate brownie with vanilla ice cream

TIRAMISU CADORO R\$38,00
Classic Italian tiramisu

TORTA DI MONDORLE & MELE & CANNELA R\$38,00
Almonds and apple pie with cinnamon ice cream

CANNOLI CON CREMA DI GIANDUIA E AMARETTO R\$40,00
Italian cannoli stuffed with giandua chocolate and amaretto cream over zabaglione, nuts crumble and lemon ice cream

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



Our Classics



Vegetarian



Vegan



Gluten Free