





visit our Wine Store

Grand Cru®

In our store you will find 2.000 labels and over 5.000 wine bottles, from different producing countries.

Visit our store, choose your wine e taste it in the restaurant.

ENGLISH MENU







| ANTIPASTO |



CESTINO DI PANE Italian bread basket and extra virgin olive oil.	R\$ 14
PIZZA BIANCA AL FORMAGGIO White pizza basket with parmeson.	R\$ 16
ANTIPASTO TOSCANO RS !	56 SMALL I R\$ 68 MED.
BRUSCHETA D.O.C (2 UNITS) Traditional Italian bread topped with fresh tomatoes, oregano and extra virgin olive oil.	R\$ 30
BRUSCHETA SAPORITTA (2 UNITS) Italian bread topped with Parma ham, brie cheese and apricot jelly.	R\$ 34
BRUSCHETA DI MANZO (2 UNITS) Two crunchy slices of italian bread covered by a special cheese cream, blades of roast beef filet, crunchy onions a bit of mustard seeds.	R\$ 40
MOZZARELLA DI BUFALA A MILANEZE Fried breaded buffalo mozzarella served with fresh tomatoes and basil sauce	R\$ 38
FUNGHI TRIFOLATTI CON GAMBERI Fresh mushrooms with shrimps in a white wine truffle olive oil.	R\$ 49
POLENTA AL RAGÙ D'AGNELLO I PECORINO Polenta with lamb ragout and truffle oil.	R\$ 24
BURRATA GENOVESE Cheese with creamy center served with arugula, sun dried tomatoes and Parma ham. Served with basket of bread.	R\$ 49
CALAMARI I GAMBERI FRITTI Squid rings and shrimps breaded and fried in extra virg olive oil. Served with tartar sauce.	R\$ 56

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.





I ZUPPA I	MINESTRONI CLASSICO Traditional Italian soup, prepared with filet mignon, cooked vegetables and handmade fresh pasta. Served with toasts.	R\$ 36
	ZUPPA DI CIPPOLA GRATINATTA Delicious onion soup gratin with parmesan cheese. Served with toasts.	R\$ 36
INSALATA E CARPACCIO	INSALATA DEL MERCATO Mixed salad greens, organic goat cheese, chopped walnuts in a balsamic reduction dressing.	R\$ 36
	INSALATA DI MARE Seafood (shrimp, squid and octopus) on green leaves.	R\$ 64
	INSALATA DI FÍGO Mixed salad greens, smoked salmon slices, pecorino cheese and figs covered with the chef's special sauce.	R\$ 40
	CARPACCIO TRADIZIONALE Beef Carpaccio, sliced parmesan with capers in soft vinaigrette. Served with toasts	R\$ 35
	CARPACCIO DI SALMONE Slices of fresh salmon, pink pepper, sicilian lemon, and fleur de sel with extra virgin olive oil. Served with toasts.	R\$ 36
RISOTTO I	RISO DI GAMBERI I ASPARAGI FRESCHI Italian risotto with shrimps and fresh asparagus.	r\$ 89
PADANO CHEESE	RISO D`AGNELLO Italian risotto with Uruguayan roasted lamb in its on sauce with mint leaves.	R\$ 79
	RISO AL MARE D.O.C Italian risotto with squid, shrimp, clams and crawfish.	R\$ 98
	RISO DI BACCALÀ Italian risotto with cod, extra virgin olive oil and sliced garlic.	R\$ 76
split dishes.	RISO DI MANZO AL FUNGHI I PECORINO	R\$ 78

Italian rice with mignon steak and mushroons.

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.







I PASTA FRESCA I

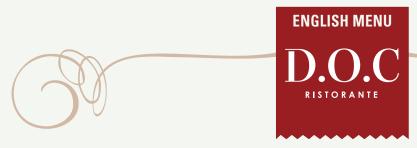
HANDMADE PREPARATION ACCORDING TO ITALIAN STANDARDS.

GARGANELLI BOSCAIOLA Fresh pasta prepared with Parma and ham sauce, Porcini mushrooms and fresh cream.	R\$ 66
PAPPARDELLI AL RAGÙ D'AGNELLO I TARTUFO Homemade pasta with a delicious ragout of lamb and truffle oil.	R\$ 68
TAGLIOLINI SAPORITO Homemade thin pasta, with shrimps and special cheeses au gratin and a touch of leek.	R\$ 78
PAGLIA E FIENO AL MODO MIO White and green pasta with sautéed fresh squids, capers and fresh tomatoes with basil.	R\$ 72
GNOCCHI SENZA PESO Light pasta, prepared with the heart of the potato, fresh tomato sauce, and Italian truffle pecorino cheese.	R\$ 58
GNOCCHI DI BAROA I SCAMPI Cassava gnocchi with cognac perfumed prawns and zucchini.	R\$ 86
AGNOLOTTI D'AGNELLO Fresh pasta stuffed with lamb, served with funghi porcini sauce.	R\$ 62
RAVIOLI MELE FRUTTTO Apple ravioli with gorgonzola light cream.	R\$ 60
TORTELLI DI BURRATA	R\$ 64

Fresh pasta stuffed with burrata cheeses, with tomato and basil sauce.

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.





PASTA DI
GRANO DURO

LAZAGNE D.O.C	R\$	54
Italian classic recipe , stuffed with homemade Bolognese sauce, mozzarella and bechamel sauce. Gratin with parmesan cheese.		

PASTA ALLA SALSA TRADIZIONALE Choose your pasta and sauce: Pomodoro and Basil Pesto, Carbonara, Putanesca, Alla Amatriciana, Alla Rabiata, Bolognese, or Four Cheeses.	R\$ 56
PENNE CALABRIA BRAGANTINA	R\$ 58

SPAGHETTI AL TONNO	R\$	68
Spaghetti with fresh tuna, cherry tomatoes and sliced black olives.		

Prepared with the original Bragança pepperoni sausage, fresh tomato sauce and basil.

FARFALLE CON TAGLIATA DI FILETTO	r\$ 74
Pasta with filet mignon strips in its own meat sauce.	

SPAGHETTI AL CARTOCCIO Pasta prepared with fresh tomatos, basil and shrimp.	R\$ {	}9
SPAGHETTI SENZA GLUTINE PRIMAVERA Gluten free pasta, prepared with extra virgin olive oil, cherry tomatoes, arugula and zucchinni.	R\$ (38

SPAGHETTI MARE D.O.C	r\$ 96
Deliciously pasta prepared with clams, shrimps, octopus, squid, and lobster in white wine.	

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.



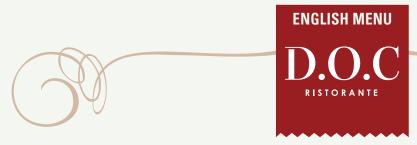


PESCE E FRUTTI | DI MARE

PARGO AL SALE Snapper baked in the oven covered with coarse salt. Served with baked potatoes and rosemary,	R\$ 94
CERNIA NEL BRACIERE Grilled Grouper in a shrimp sauce and tomato rice with basil.	R\$ 94
BACALLA DELLA SQUADRA Cod loin prepared in the oven. Served with potatoes gratin.	R\$ 98
LA NOSTRA CAVAQUINHA Grilled slipper lobster with herbal butter. Served with our homemade tagliolini pasta, garlic and olive oil.	R\$ 118
SALMONE DI CAPRI Grilled salmon filet. Served with palm and leek risotto.	R\$ 84
POLIPO ALLA GRIGLIA CON RISO AL LIMONE Perfectly grilled fresh octopus, covered by fresh herb sauce, served with sicilian lemon risotto.	R\$ 82
GAMBERONI FATTO AI CHAMPAGNE Prawns, prepared in Champgne and served with almonds rice.	r\$ 110
GAMBERONI DELLA GRECIA Grilled prawns. Served with Sicilian lemon rice.	r\$ 110
GRIGLIATA DI FRUTTI DI MARE (FOR 2) Grilled seafood: lobster, shrimp, squid, octopus, fish filet and langoustine on herbal butter. Served with saffron rice.	R\$ 280

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.





I CARNI E POLLO I	FILETTO DE MANZO AL PEPE Filet mignon prepared with madeira sauce and peppercorns. Served with taglioni pasta in butter.	R\$ 86
	MEDAGLIONE ALLA GORGONZOLA Medallions of filet mignon with gorgonzola cream. Served with potatoes gratin.	R\$ 86
	SCALOPINNE AI FUNGHI PORCINI Scallops of filet mignon prepared with Italian Porcini mushroom sauce. Served with broccoli rice.	R\$ 86
	Saltimboca alla Romana Scallops of grilled filet mignon covered by Parma ham slices and sage, in white wine. Served with potatoes gratin.	R\$ 84
	PETTO DI POLLO AL CURRY Chicken breast, grilled and served with delicious curry sauce.	R\$ 56
	GALLETINO ALLA D.O.C Milk "Galeto" prepared on the charcoal grill and served with Salad del Mercato or mixed rice.	R\$ 56
I CARNI NOBILI I	PALLETE D'AGNELLO I FORNO Uruguayan lamb palette, barbecued 8 hours. Served with grana padano risotto.	R\$ 92
	OSSOBUCO DI VITELLO Classic of our cousine, prepared in the oven and served with Porcini mushrooms polenta.	R\$ 96
	CONFIT DI CANARD Thigh marinated duck confit, served with apple risotto.	R\$ 92
	D.O.C DUCK RICE Prepared with a delicious roasted and shredded duck, tradicional rice, portuguese sausage and olives.	R\$ 78

^{*} We do not split dishes.

^{*} Our products are fresh, so they can run out.





I DOLCI FINALE I

TIRAMISSU Mascarpone trifle, champagne biscuits in liqueur and espresso.	r\$ 20
PANNA COTTA AI FRUTTI DI BOSCO Classic italian dessert of Piedmont region, prepared with milk, jelly and spices covered by wild berries syrup.	R\$ 22
PETIT GÂTEAU DI NUTELLA Delicious gateau prepared with Belgian chocolate and hazelnut cream filling.	R\$ 22
FLAMBADOS D.O.C Elaborated by our maîtres, choose from banana, strawberry or pineapple.	R\$ 30
GELATO FORMAGGIO I FREDO DI GUAVA Cheese ice cream with hot fudge of guava paste.	R\$ 22
PAPAYA CREAM Classic recipe of papaya cream served with cassis cream syrup.	R\$ 18
CHOCOLATE AND PECAN PIE WITH ICE CREAM	R\$ 22
FRUTTI DI STAGIONE Fruits of the season.	R\$ 18
GELATO I FREDO Two scoops of ice cream with chocolate syrup and caramelized almonds. Enquire for flavors!	R\$ 20

^{*} We do not split dishes.