

D.O.C
— RISTORANTE —

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

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D.O.C
RISTORANTE

I ANTIPASTO I

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

R\$ 56 SMALL | 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 and 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 virgin olive oil. Served with tartar sauce.

R\$ 56

* We do not split dishes.

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

ENGLISH MENU**D.O.C**
RISTORANTE**| ZUPPA |****MINISTRONI CLASSICO**

R\$ 36

Traditional Italian soup, prepared with filet mignon, cooked vegetables and handmade fresh pasta. Served with toasts.

ZUPPA DI CIPPOLA GRATINATA

R\$ 36

Delicious onion soup gratin with parmesan cheese. Served with toasts.

**| INSALATA E
CARPACCIO |****INSALATA DEL MERCATO**

R\$ 36

Mixed salad greens, organic goat cheese, chopped walnuts in a balsamic reduction dressing.

INSALATA DI MARE

R\$ 64

Seafood (shrimp, squid and octopus) on green leaves.

INSALATA DI FÍGO

R\$ 40

Mixed salad greens, smoked salmon slices, pecorino cheese and figs covered with the chef's special sauce.

CARPACCIO TRADIZIONALE

R\$ 35

Beef Carpaccio, sliced parmesan with capers in soft vinaigrette. Served with toasts..

CARPACCIO DI SALMONE

R\$ 36

Slices of fresh salmon, pink pepper, sicilian lemon, and fleur de sel with extra virgin olive oil. Served with toasts.

| RISOTTO |

WITH GRANA
PADANO CHEESE

RISO DI GAMBERI I ASPARAGI FRESCHI

R\$ 89

Italian risotto with shrimps and fresh asparagus.

RISO D`AGNELLO

R\$ 79

Italian risotto with Uruguayan roasted lamb in its on sauce with mint leaves.

RISO AL MARE D.O.C

R\$ 98

Italian risotto with squid, shrimp, clams and crawfish.

RISO DI BACCALÀ

R\$ 76

Italian risotto with cod, extra virgin olive oil and sliced garlic.

RISO DI MANZO AL FUNGHI I PECORINO

R\$ 78

Italian rice with mignon steak and mushrooms.

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| PASTA FRESCA |

HANDMADE
PREPARATION ACCORDING
TO ITALIAN STANDARDS .

GARGANELLI BOSCAIOLA

Fresh pasta prepared with Parma and ham sauce,
Porcini mushrooms and fresh cream.

RS 66

PAPPARDELLI AL RAGÙ D' AGNELLO I TARTUFO

Homemade pasta with a delicious ragout of
lamb and truffle oil.

RS 68

TAGLIOLINI SAPORITO

Homemade thin pasta, with shrimps and special
cheeses au gratin and a touch of leek.

RS 78

PAGLIA E FIENO AL MODO MIO

White and green pasta with sautéed fresh squids,
capers and fresh tomatoes with basil.

RS 72

GNOCCHI SENZA PESO

Light pasta, prepared with the heart of the potato,
fresh tomato sauce, and Italian truffle pecorino
cheese.

RS 58

GNOCCHI DI BAROA I SCAMPI

Cassava gnocchi with cognac perfumed prawns
and zucchini.

RS 86

AGNOLOTTI D' AGNELLO

Fresh pasta stuffed with lamb, served with
funghi porcini sauce.

RS 62

RAVIOLI MELE FRUTTTO

Apple ravioli with gorgonzola light cream.

RS 60

TORTELLI DI BURRATA

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

RS 64

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PASTA DI GRANO DURO

LAZAGNE D.O.C

Italian classic recipe , stuffed with homemade Bolognese sauce, mozzarella and bechamel sauce. Gratin with parmesan cheese.

R\$ 54

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

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

R\$ 58

SPAGHETTI AL TONNO

Spaghetti with fresh tuna, cherry tomatoes and sliced black olives.

R\$ 68

FARFALLE CON TAGLIATA DI FILETTO

Pasta with filet mignon strips in its own meat sauce.

R\$ 74

SPAGHETTI AL CARTOCCIO

Pasta prepared with fresh tomatos, basil and shrimp.

R\$ 89

SPAGHETTI SENZA GLUTINE PRIMAVERA

Gluten free pasta, prepared with extra virgin olive oil, cherry tomatoes, arugula and zucchinni.

R\$ 68

SPAGHETTI MARE D.O.C

Deliciously pasta prepared with clams, shrimps, octopus, squid, and lobster in white wine.

R\$ 96

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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 Champagne 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

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| CARNI E POLLO |

FILETTO DE MANZO AL PEPE

R\$ 86

Filet mignon prepared with madeira sauce and peppercorns. Served with taglioni pasta in butter.

MEDAGLIONE ALLA GORGONZOLA

R\$ 86

Medallions of filet mignon with gorgonzola cream. Served with potatoes gratin.

SCALOPINNE AI FUNGHI PORCINI

R\$ 86

Scallops of filet mignon prepared with Italian Porcini mushroom sauce. Served with broccoli rice.

SALTIMBOCA ALLA ROMANA

R\$ 84

Scallops of grilled filet mignon covered by Parma ham slices and sage, in white wine. Served with potatoes gratin.

PETTO DI POLLO AL CURRY

R\$ 56

Chicken breast, grilled and served with delicious curry sauce.

GALLETINO ALLA D.O.C

R\$ 56

Milk "Galeto" prepared on the charcoal grill and served with Salad del Mercato or mixed rice.

| CARNI NOBILI |

PALLETE D'AGNELLO I FORNO

R\$ 92

Uruguayan lamb palette, barbecued 8 hours. Served with grana padano risotto.

OSSOBUCO DI VITELLO

R\$ 96

Classic of our cuisine, prepared in the oven and served with Porcini mushrooms polenta.

CONFIT DI CANARD

R\$ 92

Thigh marinated duck confit, served with apple risotto.

D.O.C DUCK RICE

R\$ 78

Prepared with a delicious roasted and shredded duck, traditional rice, portuguese sausage and olives.

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| **DOLCI FINALE** |

TIRAMISSU

R\$ **20**

Mascarpone trifle, champagne biscuits in liqueur and espresso.

PANNA COTTA AI FRUTTI DI BOSCO

R\$ **22**

Classic italian dessert of Piedmont region, prepared with milk, jelly and spices covered by wild berries syrup.

PETIT GÂTEAU DI NUTELLA

R\$ **22**

Delicious gateau prepared with Belgian chocolate and hazelnut cream filling.

FLAMBADOS D.O.C

R\$ **30**

Elaborated by our maîtres, choose from banana, strawberry or pineapple.

GELATO FORMAGGIO | FREDO DI GUAVA

R\$ **22**

Cheese ice cream with hot fudge of guava paste.

PAPAYA CREAM

R\$ **18**

Classic recipe of papaya cream served with cassis cream syrup.

CHOCOLATE AND PECAN PIE WITH ICE CREAM

R\$ **22**

FRUTTI DI STAGIONE

R\$ **18**

Fruits of the season.

GELATO | FREDO

R\$ **20**

Two scoops of ice cream with chocolate syrup and caramelized almonds. Enquire for flavors!

www.docristorante.com

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PROCON: 151