

# to share

## **BURRATA! ✓**

**R\$79**

Creamy burrata cheese seasoned with olive oil, fleur de sel, and black pepper, served with cherry tomatoes and pesto sauce. Accompanied by our focaccia bread.

🍷 Chardonnay or Pinot Grigio white wines.

## **BURRATA AU GRATIN! ✓**

**R\$79**

Creamy burrata cheese au gratin with Parmesan cheese, served with pomodoro sauce, cherry tomatoes, and our focaccia bread.

🍷 Provence or Alentejano rosé wines.

## **BRIE CHEESE WITH HONEY AND TOASTED ALMONDS! ✓**

**R\$56**

Brie cheese baked in the oven with honey, strawberries and toasted almonds. Accompanied by our focaccia bread.

🍷 Oaked Chardonnay wines or Champenoise Brut sparkling wines.

## **RUSTIC STYLE POTATOES! ✓**

**R\$45**

Rustic style French fries served with funghi mayonnaise and topped with Parmesan cheese shavings.

🍷 Red wines from the Alentejo, Carménère, or from southern Spain.

## **FRIED POLENTA! ✓**

**R\$42**

An Italian classic, fried polenta, crispy on the outside and soft on the inside, served over cheese fondue and topped with grated Parmesan.

🍷 A Chardonnay without aging in wood or an Italian Barbera.

## **CRISPY SHRIMP!**

**R\$58**

Panko-breaded and fried shrimp, served with spicy tomato marmalade.

🍷 Old world rosé wines, Grilo grape from Sicily.

## **VINO COLD CUTS!**

**R\$39**

A selection of national and imported cheeses and cold cuts served with our focaccia, homemade jam, and honey.

🍷 Rosé wines, Merlot or Syrah.

## **BURRATA!**

IMAGEM MERAMENTE ILUSTRATIVA





## FILET GORGONZOLA!

IMAGEM MERAMENTE ILUSTRATIVA

### CROSTINI!

R\$45

Three crispy slices of our focaccia with up to three topping flavors:

- Gorgonzola with pears in syrup ✓
- Spanish ham with mushroom and arugula mayonnaise
- Garlic and oil shrimp with mustard mayonnaise
- Margherita ✓
- Brie with honey ✓

🍷 Chardonnay white wines or rosé sparkling wines.

### FILET GORGONZOLA!

R\$59

Filet mignon strips sautéed in butter with a creamy gorgonzola sauce, served with our artisanal focaccia.

🍷 An Australian Syrah red, or an Amarone Della Valpolicella.

### BEEF CARPACCIO!

R\$48

Beef carpaccio with grated parmesan, pesto, capers, and Dijon mustard mayonnaise. Served with our focaccia.

🍷 Brazilian Brut Rosé Sparkling Wines, Pinot Noir or Valpolicella Wines.

### BATTUTA, OUR STEAK ITALIAN TARTARE!

R\$48

Knife-cut beef seasoned with mustard, olive oil, and fleur de sel. Served with our focaccia.

🍷 Light red wines like Dolcetto or Montepulciano.

### SALMON TARTARE WITH FINE HERBS, GREEN APPLE, AND SWEET POTATO CHIPS!

R\$49

Knife-cut fresh salmon with green apple, Dijon mustard, and fine herbs. Served with sweet potato chips.

🍷 White Chardonnay or red Beaujolais wines.

### MUSHROOM ARANCINI AND WALNUTS! ✓

R\$42

Risotto balls made with mushrooms, walnuts, brie cheese, and saffron, served with cheese fondue.

🍷 Woody Chardonnay white wines or Viognier.

### RIB ARANCINI!

R\$42

Risotto balls made with beef ribs, with Parmesan cheese and saffron, served with pomodoro sauce.

🍷 Red wines Cabernet Sauvignon or Malbec.

### SHRIMP ARANCINI!

R\$42

Shrimp risotto balls, with Parmesan cheese and saffron, served with tomato sauce.

🍷 White wines made from Chardonnay or Vermentino grapes.

# risottinos


**Our small sized risottos are amazing!**

All of them have the classic risotto al parmigiano base, made with al dente carnaroli rice, butter, white wine, and Parmesan cheese, to make them even more perfect.

**Choose one of the finishing touches below:**

**SAUTÉED SHRIMP WITH GINGER AND MANGO** **R\$58**

A creamy shrimp risotto with a touch of ginger and mango.

 White wines: Chardonnay, Chenin Blanc, or Vermentino.

**GORGONZOLA CHEESE WITH PEAR AND WALNUTS! ✓** **R\$56**

A creamy gorgonzola risotto with pears in syrup and walnuts.

 White wines Sauvignon Blanc or Riesling.

**FUNGHI! ✓** **R\$58**

A creamy risotto with dried mushrooms and a mix of fresh mushrooms sautéed in butter.

 Red wines Cabernet Franc or Merlot.

**SLICED MIGNON WITH AND LEEKS!** **R\$62**

A creamy risotto with sliced mignon and leeks.

 Full-bodied Cabernet Sauvignon or Malbec red wines.


**LIMONCELLO LIQUEUR!** **R\$62**

A creamy limoncello risotto with shrimp and sautéed squid.

 White wines Malvasia or Gewurztraminer.


**SHREDDED RIBS!** **R\$69**

A creamy risotto with shredded short rib.

 A Uruguayan Tannat, a Brazilian Merlot, or an Italian Nero D'Avola.


**MIGNON WITH FUNGHI!** **R\$62**

A creamy risotto with dried mushrooms, a mix of fresh mushrooms, and slivers of filet mignon.

 A Bordeaux blend or a young Argentine Malbec.

**ALLA CARBONARA!** **R\$62**

Not quite classic, but delicious, a creamy risotto finished with an emulsion of egg yolk, Parmesan cheese, and bacon.

 Whites with good acidity like Pinot Grigio or Grillo.



**ALL WINES ARE SUGGESTIONS,  
NOT OBLIGATIONS!**



Vegetarian dishes

**V!**

# individuals

## VINO SALAD! ✓

R\$49

Our way! Lettuce, arugula, pears in syrup, mustard mayonnaise, cherry tomatoes, walnuts, pesto, and parmesan.

🍷 Brazilian Brut sparkling wines, or Pinot Grigio white wines.

## POLENTA WITH RIBS AND GARLIC FAROFINHA!

R\$69

Creamy corn polenta with cream and parmesan cheese, served with shredded ribs and garlic farofa.

🍷 Red wines Cabernet Franc or Merlot.

## MIGNON YOUR WAY!

R\$98

Mignon medallion served with a side dish and sauce of your choice.

### Sides:

- Spaghetti aglio e olio
- Parmesan risotto
- Gnocchi with parmesan fondue

### Sauces:

- Mustard
- Mushrooms
- Rotii

🍷 A California Cabernet Sauvignon, or a Uruguayan Tannat.

## TRADITIONAL GNOCCHI! ✓

R\$49

Handmade gnocchi with tomato sauce and cheese fondue.

🍷 Red wines Sangiovese or Barbera.

## GNOCCHI WITH MILANESE!

R\$75

Handmade gnocchi with tomato sauce and breaded pork loin.

🍷 Chianti, Barbera or Barbaresco red wines.

## BAKED GNOCCHI WITH BRIE! ✓

R\$58

Handmade gnocchi au gratin with cheese fondue and baked Brie.

🍷 Young red Bordeaux wines, or Burgundy Villages.



**MIGNON AO  
SEU JEITO!**

IMAGEM MERAMENTE ILUSTRATIVA



## ENTRECÔTE WITH POIVRE SAUCE!

IMAGEM MERAMENTE ILUSTRATIVA

### ALLA BOLOGNESE!

R\$65

A classic from grandmothers around the world! Spaghetti al dente, wrapped in a slow-cooked meat ragu with tomato sauce, herbs, and bacon. Finished with Parmesan, the perfect combination of flavor, nostalgia, and tradition.

 A Montepulciano d'Abruzzo or a Sangiovese.

### SPAGHETTI CARBONARA!

R\$65


Spaghetti al dente served with a Parmesan cream emulsified with free-range egg yolk and homemade bacon. Finished with a runny egg yolk on top.

 A New World Chardonnay, or an Italian Trebbiano.

### SPAGHETTI GORGONZOLA! ✓

R\$65

Spaghetti al dente served with a Gorgonzola cream, toasted walnuts, and garlic crumbs.

 Riesling white wines or Primitivo red wines from Southern Italy.

### FILET MIGNON À PARMESAN!

R\$92


Breaded filet mignon topped with tomato sauce and buffalo mozzarella. Served with spaghetti in herb butter.

 An Argentine Malbec red, or a Tuscan wine made from the Sangiovese grape.

### ENTRECÔTE WITH POIVRE SAUCE!!

R\$89

Sliced grilled entrecôte with poivre sauce, served with rustic potatoes.

 A Bordeaux based on Cabernet Sauvignon, a young Douro or a Uruguayan Tannat.

### GRILLED SALMON!

R\$89


Grilled salmon fillet served with pupunha palm hearts and sautéed mushrooms.

 White wines Chardonnay, or red wines Pinot Noir or a light Cabernet Franc.

### RIGATONI WITH GORGONZOLA AND SHRIMP!

R\$98


Rigatoni served with a creamy gorgonzola sauce and sautéed shrimp.

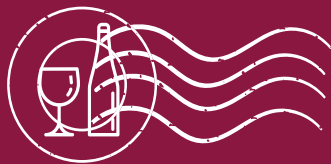
 An Italian Prosecco or a White made from Riesling grapes.

### RIGATONI WITH FUNGHI SAUCE WITH GRILLED FILET MIGNON!

R\$98

Rigatoni served with a creamy fungus sauce, accompanied by grilled filet mignon.

 An Italian Sangiovese red or a New World Cabernet Franc.



**Surprise your taste buds with our pairing tips, but remember, in *Vino!* you can and should drink whatever you feel like, without rules, without formalities and without prejudice!**



**FILET MIGNON  
PARMESAN!**  
IMAGEM MERAMENTE ILUSTRATIVA

**How about a sweet treat to finish?  
Check out our dessert options!**



**CHOCOLATE BROWNIE WITH  
NUTELLA SYRUP!**  
IMAGEM MERAMENTE ILUSTRATIVA

*vino!*

NOVO HAMBURGO