



SUMMER MENU

vino!



STARTERS

ANTIPASTI

R\$28

Sardella spread, olives and eggplant caponata.
Served with our house-made focaccia.

SALMON CARPACCIO

R\$59

With olive oil, fleur de sel and Sicilian lemon zest.
Served with our house-made focaccia.

CRISPY FISH

R\$49

Panko-crusted fried fish,
served with rustic potatoes and tartar sauce.

WHITE FISH GRAVLAX

R\$58

With yogurt cream and pesto sauce,
finished with a tropical, lightly acidic touch of passion fruit.
Served with our house-made focaccia.

SALADS

ROAST BEEF SALAD

R\$59

With tomatoes, gorgonzola, Dijon mustard and honey.

CAPRESE SALAD

R\$49

With buffalo mozzarella, tomatoes, pesto and arugula.

INDIVIDUAL PLATES

FETTUCCINE WITH SHRIMP

R\$72

Served with a creamy limoncello sauce.

BEEF ESCALOPE

R\$89

Grilled beef tenderloin escalope with mustard sauce,
served with sautéed broccoli and rustic potatoes.

DESSERTS

PEAR IN RED WINE

R\$35

Served with coconut ice cream, dulce de leche
and red wine reduction.