



ViNO!

MORUMBI

VINO!

Surprise your palate with our pairing tips, but remember, at Vino! you can and should drink whatever you feel like, no rules, no formalities, no judgment!

Here at Vino! we invite you to embark on a journey through the world of wines. Our dishes are served in portions that let you try more than one option, share, and have fun!*

That way you can pair them with our hundreds of wines, all available by the glass or bottle, and enjoy different experiences throughout a single meal!

Oh, one more thing: did you know that here the price of a glass is proportional to the amount of wine poured from the bottle? That's right, you can have as many glasses as you like, without paying extra for it!

*Except for the individual portions section.



TO SHARE

BURRATA! ✓

Fresh, creamy burrata seasoned with extra virgin olive oil, sea salt and freshly ground black pepper, served with cherry tomatoes and pesto. Accompanied by our house-made focaccia.

RS82

BAKED BURRATA!

Fresh, creamy burrata topped with gratinéed Parmesan cheese, served with pomodoro sauce and cherry tomatoes. Accompanied by our house-made focaccia.

RS89

BAKED BRIE WITH HONEY & TOASTED ALMONDS! ✓

Oven-baked Brie cheese served with honey, fresh strawberries, walnuts and toasted almonds. Accompanied by our house-made focaccia.

RS65

RUSTIC FRIES! ✓

Crispy rustic fries served with mushroom aioli and finished with grated Parmesan cheese.

RS45

GRILLED OCTOPUS!

Grilled octopus tentacles sautéed in extra virgin olive oil with baby potatoes, garlic and shallots. Accompanied by our house-made focaccia.

RS149

SUGGESTION, NOT OBLIGATION!



Chardonnay or Pinot Grigio.



Provence Rosés or Alentejo Rosés.



Oaked Chardonnay or Champagne Method Brut Sparkling Wine.



Alentejo Red Blend, Carménère or Southern Spanish Reds.



Pinot Grigio or Pinot Noir.

✓ Vegetarian dishes.



BURRATA!



TO SHARE

HAM CROQUETTE!

Fried creamy Spanish ham croquettes.

R\$49

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

Hand-cut fresh salmon with green apple, Dijon mustard and fine herbs, served with crispy sweet potato chips.

R\$58

VINO BOARD!

A selection of Brazilian and imported cheeses and cured meats, served with our house-made focaccia, house preserves and honey.

R\$75

MIGNON WITH GORGONZOLA!

1 Sautéed mignon strips in butter with a creamy Gorgonzola sauce. Accompanied by our house-made focaccia.

R\$65

CROSTINI!

Three crispy slices of our house-made focaccia, served with up to three toppings of your choice:

R\$55

- Gorgonzola with poached pears ✓
- Eggplant caponata with quail egg and bacon
- Margherita ✓
- Brie with honey ✓

SUGESTÃO, NÃO OBRIGAÇÃO!



Tempranillo.



Chardonnay or Beaujolais.



Rosé, Merlot or Syrah.



Australian Syrah or Amarone della Valpolicella.



Chardonnay or Rosé Sparkling Wine.

✓ Vegetarian dishes.



MIGNON WITH GORGONZOLA!



TO SHARE

TRADITIONAL ARANCINI! ✓

Classic fried saffron and Parmesan risotto balls served with pomodoro sauce.

R\$49

BRAISED BEEF RIB ARANCINI!

Risotto balls made with slow-braised beef ribs, Parmesan and saffron, served with pomodoro sauce.

R\$49

BATTUTA – OUR ITALIAN STEAK TARTARE!

Hand-cut beef seasoned with mustard, extra virgin olive oil and sea salt. Accompanied by our house-made focaccia.

R\$55

BEEF CARPACCIO!

Thinly sliced beef carpaccio topped with shaved Parmesan, pesto, capers and Dijon mustard aioli. Accompanied by our house-made focaccia.

R\$55

SALMON CARPACCIO!

Thinly sliced fresh salmon served with extra virgin olive oil, flaky sea salt and lemon zest. Accompanied by our house-made focaccia.

R\$59

ZUCCHINI CARPACCIO! ✓

Thin slices of grilled zucchini, with cashew cream, basil pesto and toasted walnuts.

R\$49

SUGGESTION, NOT OBLIGATION!



Dolcetto, Valpolicella or Rosso Toscano.



Cabernet Sauvignon or Malbec.



Light-bodied reds such as Dolcetto or Montepulciano.



Espumantes rosés Brut Brasileiros, vinhos Pinot Noir ou Valpolicella.



New World Rosé or Claret.



Sauvignon Blanc.

✓Vegetarian dishes.



ARANCINI!

RISOTTOS

Our risottos are simply delicious! Each one is prepared with our classic Parmigiano risotto base, made with perfectly al dente Carnaroli rice, butter, white wine, and Parmesan cheese for an exceptionally creamy and flavorful experience.

Choose one of the finishing options below:

LIMONCELLO!

Creamy risotto with Limoncello liqueur, sautéed shrimp and squid.

R\$75

SAUTÉED SHRIMP WITH GINGER & MANGO!

Creamy shrimp risotto finished with a delicate touch of fresh ginger and mango.

R\$72

FUNGHI! ✓

Creamy risotto prepared with dried porcini mushrooms and a mix of fresh mushrooms sautéed in butter.

R\$69

FILET MIGNON & LEEKS!

Creamy risotto with sliced filet mignon and leeks.

R\$78

SUGGESTION, NOT OBLIGATION!



Malvasia or Gewürztraminer.



Chardonnay, Chenin Blanc or Vermentino.



Cabernet Franc or Merlot.



Full-bodied Cabernet Sauvignon or Malbec.

✓ Vegetarian dishes.



LIMONCELLO!



MAINS

CHICKEN CAESAR SALAD!

Lettuce, crunchy croutons, Parmesan cheese, Caesar dressing, and grilled chicken strips.

R\$49

SHRIMP CAESAR SALAD!

Lettuce, crunchy croutons, Parmesan cheese, Caesar dressing, and grilled shrimp.

R\$59

CREAMY POLENTA WITH BRAISED BEEF RAGÙ & GARLIC CRUMBS

Creamy corn polenta enriched with butter, fresh cream and Parmesan cheese, topped with slow-braised beef rib ragù and crispy garlic crumbs.

R\$69

SPAGHETTI CARBONARA!

Al dente spaghetti tossed in a silky Parmesan and egg yolk emulsion with bacon, finished with a perfectly runny egg yolk.

R\$65

BEEF TENDERLOIN MEDALLION!

A tender grilled beef tenderloin medallion with rich demi-glace sauce, served with a delicious, creamy Parmesan risotto.

R\$109

SUGGESTION, NOT OBLIGATION!



Chardonnay.



Sauvignon Blanc.



Cabernet Franc or Merlot.



New World Chardonnay or Italian Trebbiano.



A California Cabernet Sauvignon or a Uruguayan Tannat.



SPAGHETTI CARBONARA!



MAINS

ENTRECÔTE POIVRE VERT!

Sliced grilled entrecôte served with a classic peppercorn sauce and rustic fries.

R\$95

ENTRECÔTE WITH ALIGOT!

Grilled entrecôte served with creamy aligot, caramelized onions, and traditional Brazilian farofa.

R\$95

BRAISED LAMB SHOULDER WITH SMASHED POTATOES!

Braised lamb shoulder served with its own reduced sauce, roasted smashed potatoes, and mint sauce.

R\$89

FILET MIGNON OSWALDO ARANHA!

Grilled filet mignon medallions served with white rice, egg farofa, rustic fries, crispy garlic and the meat's natural jus.

R\$95

SALTIMBOCCA WITH PAPPARDELLE!

Thin slices of beef tenderloin with prosciutto and sage, served with pappardelle sautéed in olive oil with cherry tomatoes and fresh herbs.

R\$85

ROASTED CHICKEN THIGH WITH PAPPARDELLE & PESTO

Roasted chicken thigh served with pappardelle and fresh basil pesto.

R\$59

SUGGESTION, NOT OBLIGATION!



Cabernet Sauvignon-based Bordeaux, young Douro or Uruguayan Tannat.



Cabernet Sauvignon.



Syrah.



Cabernet Franc or Marselan.



Chianti or a Sicilian red wine.



Chardonnay.



ENTRECÔTE!



GRILLED SALMON!

Grilled salmon fillet served with cassava mousseline, butter-sautéed vegetables, and lemongrass sauce.

R\$95

SEAFOOD PAELLA!

Inspired by the traditional Spanish saffron rice recipe, prepared with shrimp, squid, and octopus, slowly cooked in a flavorful aromatic broth.

R\$79

BAKED BRIE GNOCCHI! ✓

House-made potato gnocchi baked with cheese fonduta and roasted Brie.

R\$69

OCTOPUS SANDWICH!

Crispy bread filled with grilled octopus, avocado and vinaigrette, served with sweet potato chips.

R\$89

Our pizza dough is naturally fermented, made with imported flours directly from Italy. It undergoes a 40-hour fermentation process before being hand-stretched.

We don't need to say much more for you to know they're simply incredible, right?

CAPRESE! ✓

Italian passata, cherry tomatoes, olive tapenade, buffalo mozzarella and arugula.

R\$69

TUSCAN!

Italian passata, crumbled Calabrian sausage, onions, olive tapenade, buffalo mozzarella and fresh basil.

R\$69

MAINS

SUGGESTION, NOT OBLIGATION!



Chardonnay, Pinot Noir or Cabernet Franc leve.



Albariño.



Young Bordeaux or Bourgogne Villages.



Portuguese white wines, Rioja, or Burgundy wines.

PIZZAS

SUGGESTION, NOT OBLIGATION!



Chianti or Pinot Noir.



Cabernet Sauvignon or Merlot.

✓ Vegetarian dishes.



DESSERTS

**CHOCOLATE BROWNIE WITH
NUTELLA SAUCE ✓**

R\$35

**APPLE PIE WITH HOUSE-MADE
ICE CREAM ✓**

R\$35

**DULCE DE LECHE PANCAKE WITH
HOUSE MADE COCONUT ICE CREAM ✓**

R\$35

**CHEESECAKE WITH POACHED
STRAWBERRIES! ✓**

R\$35

SUGGESTION, NOT OBLIGATION!



Ruby or Tawny Port.



Moscatel Sparkling Wine, Late Harvest Wines
or Sauternes.



Moscatel.



Late Harvest Wines or Riesling.

✓ Vegetarian dishes.

**CHOCOLATE BROWNIE WITH
NUTELLA SAUCE!**



ViNO!

**JOIN THE VINO CLUB, EARN POINTS
AND REDEEM THEM FOR SPECIAL BENEFITS.**



ViNO!

MORUMBI



@vinomorumbi