

# para compartilhar

## 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\$58

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\$45

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

🍷 Um Chardonnay sem passagem por madeira, ou um Barbera Italiano.

## SHRIMP AL PIL PIL!

R\$89

Shrimp sautéed in olive oil, with garlic, onion, and red chili pepper. Accompanied by our focaccia bread.

🍷 Torrontés, Riesling or Loire white wines.

## CRISPY SHRIMP!

R\$58

Shrimp breaded in panko flour and fried, served with spicy tomato marmalade.

🍷 Old World Rosé Wines, Grilo grape from Sicily.

## VINO COLD CUTS!

R\$69

Selection of domestic and imported cheeses and cold cuts, served with our focaccia, house jam, and honey.

🍷 Merlot or Syrah rosé wines.

## CROSTINI!

R\$45

Three crispy slices of our focaccia with up to three ingredients:

- Gorgonzola with pears in syrup ✓
- Margherita ✓
- Brie with honey ✓
- Eggplant caponata with boiled quail egg and bacon
- Burrata with pesto and cherry tomatoes ✓
- Spanish ham with mushroom mayonnaise and arugula

🍷 White wines Chardonnay or sparkling rosé wines.



## FILET GORGONZOLA!

IMAGE FOR ILLUSTRATIVE

### BATTUTA, OUR ITALIAN STEAK TARTARE!

R\$55

Finely minced beef, seasoned with mustard, olive oil and fleur de sel. Accompanied by focaccia bread.

🍷 Light red wines, such as Dolcetto or Montepulciano.

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

R\$52

Fresh salmon chopped with a knife, with green apple, Dijon mustard and fine herbs. Served with sweet potato chips.

🍷 Vinhos brancos Chardonnay ou tintos Beaujolais.

### BEEF CARPACCIO!

R\$59

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.

### FILET GORGONZOLA!

R\$65

Strips of filet mignon sautéed in butter with a creamy gorgonzola sauce, served with our handmade focaccia.

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

### TRADITIONAL ARANCINI ! ✓

R\$45

Risotto dumplings with Parmesan cheese and saffron, served with artisan tomato marmalade or pomodoro sauce.

🍷 Red wines: Dolcetto, Valpolicella, or a Rosso Tuscan.

### TRADICIONAL ARANCINI WITH TOMATO MARMALADE! ✓

R\$45

Risotto balls with Parmesan cheese and saffron, served with a cheese fondue.

🍷 White wines: Verdelho (Verdejo), Chenin Blanc, or a light red Syrah.

### RIB ARANCINI!

R\$45

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

🍷 Cabernet Sauvignon or Malbec red wines

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

IMAGE FOR ILLUSTRATIVE



# risottos

**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 WHIT  
GINGER AND  
MANGO!**

IMAGE FOR ILLUSTRATIVE

**GORGONZOLA CHEESE WITH  
PEAR AND WALNUTS! ✓**

**R\$68**

Um cremoso risoto de gorgonzola com pera em calda e nozes.

🍷 White wines: Sauvignon Blanc or Riesling.

**SAUTÉED SHRIMP WHIT  
GINGER AND MANGO!**

**R\$68**

Creamy shrimp risotto with a hint of ginger and mango.

🍷 Chardonnay, Chenin Blanc, or Vermentino white wines.

**MIGNON WITH LEEK AND GARLIC!**

**R\$78**

A creamy risotto with strips of filet mignon and leeks.

🍷 Red wines like Syrah, Tannat, or Cabernet Sauvignon.

**FUNGHI! ✓**

**R\$62**

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

🍷 Red wines Cabernet Franc or Merlot.

**LIMONCELLO LIQUEUR!**

**R\$78**

A creamy limoncello liqueur risotto with sautéed shrimp and squid.

🍷 Malvasia or Gewurztraminer white wines.



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



Vegetarian dishes

**V!**

# individuals

## SPAGHETTI CARBONARA!

R\$65

Fresh artisan pasta served with a Parmesan cream emulsified with free-range egg yolk and artisanal bacon. Topped with soft egg yolk.

🍷 A New World Chardonnay, or an Italian Trebbiano.

## SPAGHETTI GORGONZOLA! ✓

R\$65

Fresh artisan pasta served with a gorgonzola cheese spread, toasted walnuts, and garlic crumbs.

🍷 Riesling white wines or Primitivo red wines from Southern Italy.

## SPAGHETTI VEGGIE! ✓

R\$55

Egg-free durum wheat pasta, sautéed with cherry tomatoes, olive oil, and eggplant caponata.

🍷 Pinot Noir red wines, or from the Veneto region with the Corvina grape.

## 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
- Funghi
- Roti

🍷 A Cabernet Sauvignon from California, or a Uruguayan Tannat.

## MIGNON YOUR WAY

IMAGE FOR ILLUSTRATIVE.



**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!**



### **GNOCCHI WITH POLPETTONE!**

IMAGE FOR ILLUSTRATIVE.

#### **GRILLED SALMON!**

**R\$89**

Grilled salmon fillet accompanied by pupunha palm heart and sautéed mushrooms.

🍷 White wines like Chardonnay, or red wines like Pinot Noir or Cabernet Franc.

#### **TRADITIONAL GNOCCHI! ✓**

**R\$56**

Handmade gnocchi with pomodoro sauce and formaggio fonduta.

🍷 Red wines Sangiovese or Barbera.

#### **GNOCCHI AU GRATIN WITH BRIE CHEESE! ✓**

**R\$59**

Artisan gnocchi au gratin with cheese fonduta and baked Brie cheese.

🍷 Young Bordeaux or Bourgogne Villages red wines.

#### **GNOCCHI WITH POLPETTONE!**

**R\$85**

Polpettone parmigiana accompanied by artisanal gnocchi with formaggio fonduta.

🍷 Chianti, Barbera or Rosso di Montalcino red wines.

#### **POLENTA WITH RAGÚ RIBS AND GARLIC FAROFINHA!**

**R\$65**

Creamy corn polenta with cream and Parmesan cheese served with shredded rib ragu and garlic farofa.

🍷 Red wines Cabernet Franc or Merlot.

## for two

#### **FILET OSWALDO ARANHA!**

**R\$159**

Grilled filet mignon medallions, served with white rice, egg farofa, rustic potatoes, fried garlic, and a touch of the meat's own sauce.

🍷 Red wines Cabernet Franc or Marselan.

#### **SHRIMP STROGONOFF!**

**R\$189**

Creamy shrimp stroganoff, served with rice and shoestring potatoes.

🍷 Portuguese white wines from Alentejo or Douro, light reds, or rosés from the New World.



# pizzas

## CAPRESE! ✓

R\$59

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

🍷 Chianti or Pinot Noir red wines.

## BURRATA AND POMODORO! ✓

R\$59

Italian passata, burrata and basil pesto.

🍷 White wines like Torrontés, Pinot Grigio, or light red wines like Sangiovese.

## TOSCANA!

R\$59

Italian passata, ground pepperoni, , olive tapenade, buffalo mozzarella, and basil.

🍷 Red wines Cabernet Sauvignon or Merlot.

## BROCCOLI AND BACON!

R\$59

Italian passata, buffalo mozzarella, broccoli, bacon, garlic, and catupiry cheese.

🍷 Barbera or Tempranillo red wines.

# empanadas do Cheba

We met Cheba at one of our events,  
and when we tried his incredible empanadas,  
we didn't think twice  
about adding them to our menu!

They're all handmade by him, fresh,  
succulent, and perfect to pair with  
a good wine.



## Choose your flavor:

### MEAT!

R\$18

Meat and spices.

### HUMITA!

R\$18

Creamed corn, vegetables, pumpkin, cheese, butter, and spices.

### CAPRESE! ✓

R\$18

Candied tomatoes, roasted garlic, basil, and cheese.

### BRAZED CHICKEN!

R\$18

Braised chicken, vegetable sofrito, and tomato in butter.

### ONION AND GORGONZOLA! ✓

R\$18

Sliced onions caramelized in butter and a combination of mozzarella and gorgonzola.

*vino!*  
SÃO JOSÉ  
DOS CAMPOS