

A decorative border for a wine-themed document. The border features a repeating pattern of wine-related icons: a bottle and glass, a bunch of grapes, a corkscrew, a barrel, and a toasting couple. The border is composed of these icons in a decorative, overlapping style.

LUNCH MENU

vino!

LUNCH MENU

APPETIZER

OUR FOCACCIA OR SALAD OF THE DAY. 

CHOOSE YOUR MAIN

GRILLED CHICKEN – R\$44

Grilled chicken, rice, beans, and rustic potatoes.

TIPIA FILLET OR DUCK SNACKS – R\$55

Served with rice, beans, and rustic potatoes.

FUNGUS RISOTTO – R\$55

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

POLENTA WITH SAUSAGE RAGÚ – R\$55

Creamy corn polenta with fresh cream and Parmesan cheese, served with Tuscan sausage ragú and grated Parmesan cheese.

WINE SALAD! WITH PROTEIN – R\$65

Mixed greens, cherry tomatoes, mustard mayonnaise, pesto, and Parmesan. Choose your protein: grilled chicken fillet, grilled tilapia fillet or duck strips.

 Vegetarian dishes

ADD A DESSERT FOR R\$15

CHOCOLATE BROWNIE WITH NUTELLA SAUCE!

FRESH COCONUT ICE CREAM WITH ARTISAN JELLY!

APPLE PIE WITH HOUSEHOLD ICE CREAM!

WANT TO MAKE IT MORE INTERESTING?
ADD A GLASS OF WINE MATCHING FROM R\$18

A COFFEE TO FINISH FOR R\$8

LUNCH MENU PREMIUM

APPETIZER

OUR FOCACCIA OR SALAD OF THE DAY. **V**

MAIN DISHES

SHRIMP STROGANOFF! – R\$79

Shrimp stroganoff, served with white rice and rustic potatoes.

GRILLED SALMON FILLET OR ESCALOPE MIGNON! – R\$79

Grilled salmon fillet or grilled escalope mignon, served with pupunha palm hearts and sautéed mushrooms.

DESSERTS

Choose one of the options, included in the price of the main course.

CHOCOLATE BROWNIE WITH NUTELLA SAUCE!

FRESH COCONUT ICE CREAM WITH ARTISANAL JELLY!

APPLE PIE WITH HOUSEHOLD ICE CREAM!

**WANT TO MAKE IT MORE INTERESTING?
ADD A GLASS OF WINE MATCHING FROM R\$18**

A COFFEE TO FINISH IT R\$8

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@vinosaojosecampos