



ViNO!

PINHEIROS

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! ✓

RS82

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.

BAKED BURRATA! ✓

RS89

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

BAKED BRIE WITH HONEY & TOASTED ALMONDS! ✓

RS65

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

RUSTIC FRIES! ✓

RS45

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

FRIED POLENTA! ✓

RS45

A true Italian classic. Crispy on the outside and creamy on the inside, served over cheese fonduta and finished with grated Parmesan cheese.

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.



Unoaked Chardonnay or Italian Barbera.

✓ Vegetarian dishes.



BURRATA!



TO SHARE

COD CROQUETTES!

Creamy cod croquettes served with mustard aioli.

R\$55

SHRIMP AL PIL PIL!

Shrimp sautéed in extra virgin olive oil with garlic, shallots and fresh red chili. Accompanied by our house-made focaccia.

R\$89

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!

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

R\$69

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!



Portuguese Vinho Verde or whites such as Sauvignon Blanc.



Torrontés, Riesling or Loire Valley Whites.



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.

RS\$49

BRAISED BEEF RIB ARANCINI!

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

RS\$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.

RS\$55

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.

RS\$58

CEVICHE!

Our take on the classic Peruvian ceviche, prepared with fresh white fish, mango and red onion.

RS\$48

BEEF CARPACCIO!

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

RS\$55

SUGGESTION, NOT OBLIGATION!



Dolcetto, Valpolicella or Rosso Toscano.



Cabernet Sauvignon or Malbec.



Light-bodied reds such as Dolcetto or Montepulciano.



Chardonnay or Beaujolais.



New World Sauvignon Blanc.



New World Rosé or Claret.



BATTUTA!

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

FILET MIGNON & FUNGHI!

Creamy risotto with dried porcini mushrooms, fresh mushrooms and sliced filet mignon.

R\$69

FILET MIGNON & LEEKS!

Creamy risotto with sliced filet mignon and leeks.

R\$75

ALLA CARBONARA!

A contemporary take on a classic. Creamy risotto finished with an emulsion of egg yolk, Parmesan cheese and crispy bacon.

R\$69

SUGGESTION, NOT OBLIGATION!



Malvasia or Gewürztraminer.



Chardonnay, Chenin Blanc or Vermentino.



Bordeaux-style blends or young Argentine Malbec.



Full-bodied Cabernet Sauvignon or Malbec.



Pinot Grigio, Grillo or other crisp white wines.

✓ Vegetarian dishes.



LIMONCELLO!



MAINS

OCTOPUS SANDWICH!

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

R\$89

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

VEGETARIAN CARBONARA! ✓

Al dente spaghetti tossed in a creamy Parmesan and egg yolk sauce with eggplant caponata, finished with a runny egg yolk.

R\$65

SUGGESTION, NOT OBLIGATION!



Portuguese white wines, Rioja whites or Burgundy whites.



Cabernet Franc or Merlot.



New World Chardonnay or Italian Trebbiano.



Dolcetto from Piedmont or Merlot.

✓ Vegetarian dishes.



SPAGHETTI CARBONARA!



MAINS

ENTRECÔTE POIVRE VERT!

R\$95

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

FILET MIGNON OSWALDO ARANHA!

R\$95

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

SALTIMBOCCA WITH FETTUCCINE!

R\$85

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

OCTOPUS RICE!

R\$85

A rich, brothy rice with octopus, finished with beef stock, fresh herbs and grilled octopus tentacles.

BLACK RICE WITH SHRIMP!

R\$85

Black rice sautéed in butter with onions, Parmesan cheese, blistered tomatoes and grilled shrimp.

FILET MIGNON!

R\$109

Grilled filet mignon medallion served with your choice of one side and one sauce.

Sides:

- Spaghetti aglio e olio
- Parmesan risotto
- Potato gnocchi with Parmesan fonduta

Acompanhamentos:

- Mustard
- Mushroom
- Roti

SUGGESTION, NOT OBLIGATION!



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



Cabernet Franc or Marselan.



Chianti or a Sicilian red wine.



New World Chardonnay or a medium-bodied Rosé.



New World Rosé or Pinot Noir.



California Cabernet Sauvignon or Uruguayan Tannat.



ENTRECÔTE!



GRILLED SALMON!

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

R\$95

BAKED BRIE GNOCCHI! ✓

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

R\$69

GNOCCHI WITH POLPETTONE!

Parmesan-crusted polpettone served with house-made gnocchi and cheese fonduta.

R\$79

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

BROCCOLI & BACON!

Italian passata, buffalo mozzarella, broccoli, bacon, garlic and Catupiry cream cheese.

R\$69

MAINS

SUGGESTION, NOT OBLIGATION!



Chardonnay, Pinot Noir or Cabernet Franc leve.



Young Bordeaux or Bourgogne Villages.



Chianti, Barbera or Rosso di Montalcino.

PIZZAS

SUGGESTION, NOT OBLIGATION!



Chianti or Pinot Noir.



Cabernet Sauvignon or Merlot.



Barbera or Tempranillo.

✓ 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.**



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PINHEIROS



@vinopinheiros