

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! V R$82
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! V R$89
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! V R$65
Oven-baked Brie cheese served with honey, fresh strawberries, walnuts and toasted almonds. Accompanied by our house-made focaccia.

RUSTIC FRIES! V R$45
Crispy rustic fries served with mushroom aioli and finished with grated Parmesan cheese.

FRIED POLENTA! V R$45
A true Italian classic. Crispy on the outside and creamy on the inside, served over cheese fonduta and finished with grated Parmesan cheese.

V Vegetarian dishes.

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.


BURRATA!

TO **SHARE**

SUGESTÃO, NÃO OBRIGAÇÃO!

COD CROQUETTES! R$55
Creamy cod croquettes served with mustard aioli.

🍷 Portuguese Vinho Verde or whites such as Sauvignon Blanc.

SHRIMP AL PIL PIL! R$89
Shrimp sautéed in extra virgin olive oil with garlic, shallots and fresh red chili. Accompanied by our house-made focaccia.

🍷 Torrontés, Riesling or Loire Valley Whites.

VINO BOARD! R$75
A selection of Brazilian and imported cheeses and cured meats, served with our house-made focaccia, house preserves and honey.

🍷 Rosé, Merlot or Syrah.

MIGNON WITH GORGONZOLA! R$69
Sautéed mignon strips in butter with a creamy Gorgonzola sauce. Accompanied by our house-made focaccia.

🍷 Australian Syrah or Amarone della Valpolicella.

CROSTINI! R$55
Three crispy slices of our house-made focaccia, served with up to three toppings of your choice:

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

🍷 Chardonnay or Rosé Sparkling Wine.

V Vegetarian dishes.



MIGNON WITH GORGONZOLA!

TO **SHARE**

SUGGESTION, NOT OBLIGATION!

TRADITIONAL ARANCINI! ✓ **R$49**
Classic fried saffron and Parmesan risotto balls served with pomodoro sauce.

Dolcetto, Valpolicella or Rosso Toscano.

BRAISED BEEF RIB ARANCINI! **R$49**
Risotto balls made with slow-braised beef ribs, Parmesan and saffron, served with pomodoro sauce.

Cabernet Sauvignon or Malbec.

BATTUTA – OUR ITALIAN STEAK TARTARE! **R$55**
Hand-cut beef seasoned with mustard, extra virgin olive oil and sea salt. Accompanied by our house-made focaccia.

Light-bodied reds such as Dolcetto or Montepulciano.

SALMON TARTARE WITH FINE HERBS, GREEN APPLE & SWEET POTATO CHIPS! **R$58**
Hand-cut fresh salmon with green apple, Dijon mustard and fine herbs, served with crispy sweet potato chips.

Chardonnay or Beaujolais.

CEVICHE! **R$48**
Our take on the classic Peruvian ceviche, prepared with fresh white fish, mango and red onion.

New World Sauvignon Blanc.

BEEF CARPACCIO! **R$55**
Thinly sliced beef carpaccio topped with shaved Parmesan, pesto, capers and Dijon mustard aioli. Accompanied by our house-made focaccia.

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! R$75
Creamy risotto with Limoncello liqueur,
sautéed shrimp and squid.

SAUTÉED SHRIMP WITH GINGER & MANGO! R$72
Creamy shrimp risotto finished with a delicate touch
of fresh ginger and mango.

FILET MIGNON & FUNGHI! R$69
Creamy risotto with dried porcini mushrooms,
fresh mushrooms and sliced filet mignon.

FILET MIGNON & LEEKS! R$75
Creamy risotto with sliced filet mignon and leeks.

ALLA CARBONARA! R$69
A contemporary take on a classic. Creamy risotto
finished with an emulsion of egg yolk, Parmesan cheese
and crispy bacon.

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.

V Vegetarian dishes.



LIMONCELLO!

MAINS

SUGGESTION, NOT OBLIGATION!

OCTOPUS SANDWICH! R$89
Crispy bread filled with grilled octopus, avocado and vinaigrette, served with sweet potato chips.

Portuguese white wines, Rioja whites or Burgundy whites.

CREAMY POLENTA WITH BRAISED BEEF RAGÙ & GARLIC CRUMBS R$69
Creamy corn polenta enriched with butter, fresh cream and Parmesan cheese, topped with slow-braised beef rib ragù and crispy garlic crumbs.

Cabernet Franc or Merlot.

SPAGHETTI CARBONARA! R$65
Al dente spaghetti tossed in a silky Parmesan and egg yolk emulsion with bacon, finished with a perfectly runny egg yolk.

New World Chardonnay or Italian Trebbiano.

VEGETARIAN CARBONARA! V R$65
Al dente spaghetti tossed in a creamy Parmesan and egg yolk sauce with eggplant caponata, finished with a runny egg yolk.

Dolcetto from Piedmont or Merlot.

V Vegetarian dishes.



SPAGHETTI CARBONARA!

MAINS

SUGGESTION, NOT OBLIGATION!

ENTRECÔTE POIVRE VERT! **R$95**
Sliced grilled entrecôte served with a classic peppercorn sauce and rustic fries.

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

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.

Cabernet Franc or Marselan.

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.

Chianti or a Sicilian red wine.

OCTOPUS RICE! **R$85**
A rich, brothy rice with octopus, finished with beef stock, fresh herbs and grilled octopus tentacles.

New World Chardonnay or a medium-bodied Rosé.

BLACK RICE WITH SHRIMP! **R$85**
Black rice sautéed in butter with onions, Parmesan cheese, blistered tomatoes and grilled shrimp.

New World Rosé or Pinot Noir.

FILET MIGNON! **R$109**
Grilled filet mignon medallion served with your choice of one side and one sauce.

California Cabernet Sauvignon or Uruguayan Tannat.

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

Acompanhamentos:
- Mustard
- Mushroom
- Roti



MAINS

SUGGESTION, NOT OBLIGATION!

GRILLED SALMON! R$95
Grilled salmon fillet served with cassava mousseline, butter-sautéed vegetables, and lemongrass sauce.

Chardonnay, Pinot Noir or Cabernet Franc leve.

BAKED BRIE GNOCCHI! V R$69
House-made potato gnocchi baked with cheese fonduta and roasted Brie.

Young Bordeaux or Bourgogne Villages.

GNOCCHI WITH POLPETTONE! R$79
Parmesan-crusted polpettone served with house-made gnocchi and cheese fonduta.

Chianti, Barbera or Rosso di Montalcino.

PIZZAS

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?

SUGGESTION, NOT OBLIGATION!

CAPRESE! V R$69
Italian passata, cherry tomatoes, olive tapenade, buffalo mozzarella and arugula.

Chianti or Pinot Noir.

TUSCAN! R$69
Italian passata, crumbled Calabrian sausage, onions, olive tapenade, buffalo mozzarella and fresh basil.

Cabernet Sauvignon or Merlot.

BROCCOLI & BACON! R$69
Italian passata, buffalo mozzarella, broccoli, bacon, garlic and Catupiry cream cheese.

Barbera or Tempranillo.

V Vegetarian dishes.

DESSERTS

		SUGGESTION, NOT OBLIGATION!
CHOCOLATE BROWNIE WITH NUTELLA SAUCE V	**R$35**	Ruby or Tawny Port.
APPLE PIE WITH HOUSE-MADE ICE CREAM V	**R$35**	Moscatel Sparkling Wine, Late Harvest Wines or Sauternes.
DULCE DE LECHE PANCAKE WITH HOUSE MADE COCONUT ICE CREAM V	**R$35**	Moscatel.
CHEESECAKE WITH POACHED STRAWBERRIES! V	**R$35**	Late Harvest Wines or Riesling.

V Vegetarian dishes.

CHOCOLATE BROWNIE WITH NUTELLA SAUCE!



ViNO!

JOIN THE VINO CLUB, EARN POINTS

AND REDEEM THEM FOR SPECIAL BENEFITS.



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@vinomorumbi