



*vino!*  
ITAJAÍ



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**Surprise your taste buds with our pairing tips, but remember, at Vino you can, and should, drink whatever wine you feel like, no rules, no preconceptions!**

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Here at Vino! we invite you to take a journey through the world of wines, our dishes are made in portions that allow you to taste more than one option, share, and have fun!

So you can pair them with our hundreds of wines, all available by the glass or bottle, and enjoy different experiences over the course of a single meal!\*

Oh! One more thing, did you know that here the price of the glass is proportional to the amount of wine removed from the bottle? That's right, you can have as many bowls as you want, without paying extra for it!

\*With the exception of the individual section.



# TO SHARE

## BURRATA! ✓

Creamy fresh Burrata seasoned with olive oil, sea salt, and black pepper, served with cherry tomatoes and pesto. Accompanied by our focaccia.

R\$79

## GRATINATED BURRATA! ✓

Creamy fresh Burrata, covered with gratinated Parmesan cheese, served with pomodoro sauce and cherry tomatoes. Accompanied by our focaccia.

R\$79

## BRIE WITH HONEY AND TOASTED ALMONDS! ✓

Brie cheese baked in the oven with honey, strawberries, walnuts, and toasted almonds. Accompanied by our focaccia.

R\$65

## POTATO WEDGES! ✓

Fried rustic potato wedges served with porcini mushroom mayonnaise and finished with Parmesan cheese shavings.

R\$45

## SHRIMP AL PIL PIL!

Shrimp sautéed in olive oil, with garlic, shallots, and spicy chili pepper. Served with our focaccia.

R\$89

### IT'S A SUGGESTION, IT'S NOT MANDATORY!



White wines: Chardonnay or Pinot Grigio.



Rosé wines from Provence or Alentejo.



Wood-aged Chardonnay or Brut Champenoise sparkling wines.



Red wines from Alentejo, Carménère, or Southern Spain.



White wines: Torrontés, Riesling, or Loire whites.

✓ Vegetarian dish.



**BURRATA!**

For illustrative purposes only.



# TO SHARE

## OCTOPUS A LA FERIA!

Octopus tentacles sautéed in extra virgin olive oil with baby potatoes, garlic, and shallots. Served with our focaccia.

R\$139



White wines: Pinot Grigio, or reds: Pinot Noir.

## CRISPY SHRIMP!

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

R\$59



Old-world Rosé wines, Sicilian Grillo grape.

## COLD WINE PLATTER! ✓

Selection of national and imported cheeses and cold cuts accompanied by our focaccia, house jelly, and honey.

R\$69



Rosé wines, Merlot, or Syrah.

## CROSTINI!

Three crispy slices of our focaccia with up to three topping flavors:

- Gorgonzola with poached pears. ✓
- Eggplant caponata with boiled quail egg and bacon.
- Burrata with pesto and cherry tomatoes. ✓
- Spanish ham with porcini mayonnaise and arugula.
- Garlic and oil shrimp with mustard mayonnaise.
- Margherita
- Brie with honey

R\$49



White wines: Chardonnay or Rosé sparkling wines.

## FRIED POLENTA! ✓

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

R\$45



A Chardonnay without wood aging, or an Italian Barbera.

## COD FISH CROQUETTE!

Creamy codfish balls served with mustard aioli.

R\$45



Portuguese Vinho Verde, Whites with good acidity, such as Sauvignon Blanc.

✓ Vegetarian dish.



# TO SHARE

**IT'S A SUGGESTION,  
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An Australian Syrah red,  
or an Amarone Della Valpolicella.



Light red wines, such as  
Dolcetto or Montepulciano.



Chardonnay white wines  
or Beaujolais red wines.



Red wines Dolcetto,  
Valpolicella, or a Rosso Toscano.



Red wines Cabernet Sauvignon  
or Malbec.



New world Rosé wines,  
or a Red Pinot Noir.

## **FILET GORGONZOLA!**

**RS65**

Filet mignon strips sautéed in butter  
with creamy gorgonzola sauce,  
served with our artisanal focaccia.

## **BATTUTA, OUR ITALIAN STEAK TARTARE!**

**RS49**

Knife-cut beef seasoned with mustard,  
olive oil, and sea salt. Served with focaccia.

## **SALMON TARTARE WITH DILL, GREEN APPLE AND SWEET POTATO CHIPS!**

**RS52**

Freshly chopped salmon with green apple,  
Dijon mustard, and dill. Served with sweet  
potato chips.

## **TRADITIONAL ARANCINI!✓**

**RS45**

Risotto balls with parmesan cheese and  
saffron, served with tomato sauce.

## **TRADITIONAL ARANCINI WITH TOMATO MARMALADE!✓**

**RS45**

Risotto balls with parmesan cheese and  
saffron, served with homemade tomato  
marmalade.

## **RIB ARANCINI!!**

**RS45**

Risotto balls made with beef ribs,  
with parmesan cheese and saffron,  
served with tomato sauce.

✓Vegetarian dish.



**BATTUTA!**

For illustrative purposes only.



Our little risottos are amazing! All of them have the classic base of risotto al parmigiano, 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:

**GORGONZOLA CHEESE WITH PEAR AND WALNUTS! ✓** **RS55**  
A creamy gorgonzola risotto with poached pear and walnuts.

**SAUTÉED SHRIMP WITH GINGER AND MANGO!** **RS59**  
A creamy shrimp risotto with a touch of ginger and mango..

**FUNGI!✓** **RS55**  
A creamy risotto with dried porcini mushrooms and a mix of fresh mushrooms sautéed in butter.

**MIGNON AND LEEK SHAVINGS!** **RS75**  
A creamy risotto with mignon shavings and leeks.

**MIGNON WITH FUNGI!** **RS79**  
Creamy risotto with dried funghi, a mix of fresh mushrooms and fried potatoes with filet mignon.

✓Vegetarian dish.

# RISOTINHOS

IT'S A SUGGESTION,  
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White wines: Sauvignon Blanc or Riesling.



White wines: Chardonnay, Chenin Blanc, or Vermentino.



Red wines: Cabernet Franc or Merlot.



Full-bodied red wines: Cabernet Sauvignon or Malbec.



A Bordeaux blend or a young Argentine Malbec.



SAUTÉED SHRIMP WITH GINGER AND MANGO!

Imagem meramente ilustrativa



# INDIVIDUAL DISHES

## SPAGHETTI NERO!

R\$69

Handmade black pasta with squid ink sautéed with tomatoes and shrimp, finished with herb-infused olive oil.

## OCTOPUS RICE!

R\$89

Octopus broth-infused rice, finished with meat broth, fresh herbs, and grilled octopus tentacles.

## SPAGHETTI CARBONARA!

R\$65

Handmade fresh pasta served with a Parmesan cream emulsified with farm-fresh egg yolk and artisanal bacon. Finished with a soft egg yolk on top.

## SPAGHETTI GORGONZOLA! ✓

R\$65

Handmade fresh pasta served with a Gorgonzola cheese cream, toasted walnuts, and garlic farofa.

## SPAGHETTI WITH SMOKED SALMÃO!

R\$69

Handmade fresh pasta served with a Gorgonzola cheese cream, toasted walnuts, and garlic farofa.

## MIGNON YOUR WAY!

R\$98

Mignon medallion served with a choice of side and sauce.

### Sides:

- Spaghetti aglio e olio
- Parmesan risotto
- Rustic potatoes

### Sauces:

- Mustard
- Funghi
- Roti

### IT'S A SUGGESTION, IT'S NOT MANDATORY!



Rosé wines from Europe, Sparkling Rosé Brut, or a powerful Chardonnay white wine.



A New World Chardonnay or a medium-bodied Rosé.



Red wines: Tempranillo, Chianti, or from southern France.



White wines: Riesling or reds: Primitivo from Southern Italy.



A dry Riesling from Alsace, or a Chilean Sauvignon Blanc with a touch of wood.



A California Cabernet Sauvignon, or a Uruguayan Tannat.

✓ Vegetarian dish.





# INDIVIDUAL DISHES

## FILET MIGNON À PARMEGIANA!

RS\$89

Breaded filet mignon, covered with pomodoro sauce and parmesan cheese. Served with fresh spaghetti.

## ENTRECÔTE WITH POIVRE SAUCE!

RS\$85

Sliced grilled entrecôte with poivre sauce, served with rustic potatoes.

## SURF AND TURF!

RS\$99

Sea and land together, in this dish we have shrimp and mignon escalopes, served with black spaghetti and champagne sauce.

## RIGATONI WITH GORGONZOLA AND SHRIMP!

RS\$95

Rigatoni served with a creamy gorgonzola sauce and sautéed shrimp.

## RIGATONI WITH FUNGHI SAUCE WITH GRILLED MIGNON!

RS\$98

Rigatoni, a creamy mushroom sauce, accompanied by grilled filet mignon.

## GRILLED SALMON!

RS\$85

Grilled salmon filet accompanied by pupunha palm hearts and sautéed mushrooms.

**IT'S A SUGGESTION,  
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White Chardonnay wines, or red Pinot Noir or a light Cabernet Franc.



An Italian Sangiovese red or a New World Cabernet Franc.



An Italian Prosecco or a White Riesling



Red Pinot Noir or Sparkling Rosé wines.



A Bordeaux based on Cabernet Sauvignon, a young Douro or a Uruguayan Tannat.



An Argentinean Malbec red or a Tuscan wine made from Sangiovese.



**GRILLED SALMON!**  
For illustrative purposes only.



# INDIVIDUAL DISHES

## OVEN-BAKED GNOCCHI WITH BRIE! ✓

Artisanal gnocchi au gratin  
with cheese fondue  
with baked Brie.

R\$58

## NONNA'S SANDWICH!

Flambéed filet mignon burger  
in Cabernet Sauvignon with a light  
smoky savoury touch. Topped with  
cheddar, pesto sauce or cheese fondue,  
crispy onions and lots of arugula on  
a crispy bread. Served with rustic  
potatoes.

R\$69

## OCTOPUS SANDWICH!

Crispy bread, grilled octopus  
tentacles with avocado and  
vinaigrette. Served with sweet  
potato chips.

R\$79

## POLENTA WITH RAGÚ RIBS AND GARLIC FAROFINHA!

Creamy corn polenta with cream  
and parmesan cheese, served  
with shredded rib ragout and  
garlic farofa.

R\$65

**IT'S A SUGGESTION,  
IT'S NOT MANDATORY!**



An oaked Chardonnay  
or a White Douro wine.



Portuguese white wines,  
Rioja or Burgundy.



Young Malbec or Carménère  
red wines.



Young Bordeaux or Burgundy  
Villages red wines.

✓ Vegetarian dish.



**NONNA'S SANDWICH!**

For illustrative purposes only.

How about a sweet  
treat to finish?  
Check out our  
**dessert options!**

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**CHEESECAKE WITH  
STRAWBERRIES IN SYRUP!**

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