

to share

BURRATA! ✓

Fresh creamy burrata seasoned with olive oil, fleur de sel, and black pepper, served with cherry tomatoes and pesto. Comes with our focaccia.

🍷 Chardonnay or Pinot Grigio white wines.

RS79

GRATINATED BURRATA! ✓

Fresh creamy burrata topped with gratinated parmesan cheese, served with pomodoro sauce and cherry tomatoes. Comes with our focaccia.

🍷 Rosé wines from Provence or Alentejo.

RS82

BRIE WITH HONEY AND TOASTED ALMONDS! ✓

Baked brie with honey, strawberries, walnuts, and toasted almonds. Comes with our focaccia.

🍷 Oaked Chardonnay or Champenoise Brut Sparkling Wines.

RS65

CRISPY SHRIMPS!

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

🍷 Old World Rosé wines.
Sicilian Grillo grape wine.

RS74

VINO! COLD CUTS

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

🍷 Rosé wines, Merlot or Syrah.

RS74

CROSTINI!

Three crispy focaccia slices with up to three topping options:

- Gorgonzola with poached pears
- Eggplant caponata with quail egg and bacon
- Spanish ham with mushroom mayo and arugula
- Garlic shrimp with mustard mayo
- Margherita ✓
- Brie with honey ✓

🍷 Chardonnay white wines or rosé sparkling wines.

RS45

FILET GORGONZOLA!

Beef tenderloin strips sautéed in butter with creamy gorgonzola sauce, served with our artisan focaccia.

🍷 Australian Syrah or Amarone della Valpolicella red wine.

RS69



SALMON TARTARE WITH HERBS, GREEN APPLE AND SWEET POTATO CHIPS!
Illustrative images only

VINO! SALAD! ✓

Our way! Lettuce, arugula, poached pears, mustard mayo, cherry tomatoes, walnuts, pesto, and parmesan.

🍷 Brazilian Brut Sparkling or Pinot Grigio white wines.

RS49

CEVICHE!

Our reinterpretation of the Peruvian classic, made with fresh white fish, mango, and red onion.

🍷 New World Sauvignon Blanc white wines.

RS49

BATTUTA, OUR ITALIAN STEAK TARTARE!

Beef finely chopped with mustard, olive oil, and fleur de sel. Served with our focaccia.

🍷 Light red wines such as Dolcetto or Montepulciano.

RS59

SALMON TARTARE WITH HERBS, GREEN APPLE AND SWEET POTATO CHIPS

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

🍷 Chardonnay white or Beaujolais red wines

RS59

TRADITIONAL ARANCINI! ✓

Risotto balls with parmesan and saffron, served with pomodoro sauce.

🍷 Dolcetto, Valpolicella, or Rosso Toscano red wines.

RS45

RIB ARANCINI!

Risotto balls made with beef rib, parmesan, and saffron, served with pomodoro sauce.

🍷 Cabernet Sauvignon or Malbec red wines.

RS45

Surprise your palate with our pairing tips — but remember: at Vino! you can and should drink whatever you feel like, without rules, without formality, and without prejudice.

🍷 ALL WINE PAIRINGS ARE SUGGESTIONS, NOT OBLIGATIONS!

✓ Vegetarian dishes



mini risottos

Our mini risottos are amazing!

Each one starts from the classic al parmigiano base — made with al dente Carnaroli rice, butter, white wine, and parmesan cheese — and then perfected with unique finishes.

Choose one of the options below:

GORGONZOLA WITH PEAR AND WALNUTS! ✓

Creamy gorgonzola risotto with poached pears and walnuts.

🍷 Vinhos brancos Sauvignon Blanc ou Riesling.

RS69

SHRIMPS SAUTÉED WITH GINGER AND MANGO!

Creamy shrimp risotto with a touch of ginger and mango.

🍷 Chardonnay, Chenin Blanc or Vermentino white wines.

RS74



SHRIMPS SAUTÉED WITH GINGER AND MANGO!
Illustrative images only

LIMONCELLO LIQUEUR!

Creamy risotto with limoncello liqueur, sautéed shrimp, and squid.

🍷 Malvasia or Gewürztraminer white wines.

RS79

CODFISH WITH PORT!

Creamy risotto with shredded cod, leek, and bell peppers in extra virgin olive oil.

🍷 Portuguese white wines from Alentejo or Douro; light red wines without tannins.

RS84

FILET MIGNON WITH MUSHROOMS!

Creamy risotto with funghi secchi, a mix of fresh mushrooms, and filet mignon slices.

🍷 Bordeaux blend red wine or young Argentinian Malbec.

RS89



FILET MIGNON WITH MUSHROOMS!
Illustrative images only

ALLA CARBONARA!

Not so classic, but delicious — creamy risotto finished with egg yolk emulsion, parmesan cheese, and bacon.

🍷 Whites with good acidity such as Pinot Grigio or Grillo.

RS75



FILET GORGONZOLA!
Illustrative images only

for one

SPAGHETTI NERO!

RS79

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

🍷 European Rosé wines, Rosé Brut Sparkling or full-bodied Chardonnay white wine.

SPAGHETTI CARBONARA!

RS69

Al dente spaghetti served with a parmesan cream emulsion made with free-range egg yolk and artisanal bacon, topped with a soft yolk.

🍷 New World Chardonnay white wine or Italian Trebbiano wine.

SPAGHETTI GORGONZOLA! ✓

RS69

Al dente spaghetti served with gorgonzola cheese cream, toasted walnuts, and crispy garlic crumbs.

🍷 Riesling white wines or Southern Italian Primitivo red wines.

BLACK RICE WITH SHRIMPS!

RS89

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

🍷 New World Rosé or Pinot Noir red wine.

MIGNON YOUR WAY!

RS99

Beef tenderloin medallion served with one side and sauce of your choice.

Sides:

- Spaghetti aglio e olio
- Parmesan risotto
- Gnocchi with parmesan fondue

Sauces:

- Mustard
- Mushroom (Funghi)
- Rôti (brown sauce)

🍷 Californian Cabernet Sauvignon or Uruguayan Tannat red wine.



MIGNON YOUR WAY!
Illustrative images only

FILET MIGNON PARMIGIANA!

RS89

Breaded beef tenderloin covered with pomodoro sauce and buffalo mozzarella. Served with spaghetti in pomodoro sauce.

🍷 Argentinian Malbec or Tuscan Sangiovese red wine.



ENTRECÔTE WITH PEPPERCORN SAUCE!

RS89

Grilled and sliced entrecôte with peppercorn sauce, served with rustic potatoes.

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

SALTIMBOCCA WITH FETTUCCINE!

RS79

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

🍷 Chianti red or Sicilian red wine.

RIGATONI WITH GORGONZOLA AND SHRIMPS!

RS95

Rigatoni pasta served in a creamy gorgonzola sauce with sautéed shrimp.

🍷 Italian Prosecco or Riesling white wine.

GRILLED OCTOPUS WITH POTATO MOUSSELINE!

RS139

Grilled octopus, creamy potato mousseline, grilled shallots, and champagne sauce.

🍷 Alentejo white wines, Alvarinho or Trebbiano d'Abruzzo.

GRILLED SALMON!

RS95

Grilled salmon fillet served with heart of palm and sautéed mushrooms.

🍷 Chardonnay white, Pinot Noir red or light Cabernet Franc red wines.

HAKE FISH!

RS82

Regional grilled fish served with manioc puree and vinaigrette.

🍷 Pinot Grigio, Ribolla Gialla, or Vinho Verde white wines.

TRADITIONAL GNOCCHI! ✓

RS59

Artisanal gnocchi served with pomodoro sauce and cheese fondue.

🍷 Sangiovese or Barbera red wines.

BAKED GNOCCHI WITH BRIE! ✓

RS69

Artisanal gnocchi gratinated with cheese fondue and baked brie.

🍷 Young Bordeaux or Bourgogne Villages red wines.

GNOCCHI WITH POLPETTONE!

RS89

Parmigiana-style meatball served with artisanal gnocchi and cheese fondue.

🍷 Chianti, Barbera or Rosso di Montalcino red wines.



GNOCCHI WITH POLPETTONE!
Illustrative images only

for two

SEAFOOD PAELLA!

RS189

A Spanish classic made with rice, saffron, shrimp, mussels, squid, conger fish, peppers, herbs, and spices.

🍷 Rosé wines or Tempranillo reds.

CODFISH WITH CREAM!

RS169

Confit cod in buffalo cream sauce with diced Asterix potatoes, served with white rice.

🍷 Rosé wines from Provence or Alentejo.

SHORT RIB LASAGNA!

RS159

A heartwarming oven-baked lasagna filled with slow-cooked beef rib ragù, tomato sauce, mozzarella, and parmesan fondue.

🍷 Chilean Cabernet Sauvignon or French Syrah red wine.

pizzas

CAPRESE! ✓

RS65

Italian tomato sauce, cherry tomatoes, olive tapenade, buffalo mozzarella, and arugula.

🍷 Chianti or Pinot Noir red wines.

TOSCANA!

RS65

Italian tomato sauce, ground calabrese sausage, onions, olive tapenade, buffalo mozzarella, and basil.

🍷 Cabernet Sauvignon or Merlot red wines.

to sweeten

CHOCOLATE BROWNIE WITH NUTELLA SAUCE!

RS35

🍷 Ruby or Tawny Port wines.

APPLE PIE WITH HOUSE ICE CREAM!

RS29

🍷 Moscatel Sparkling, Late Harvest or Sauternes wines.

CHEESECAKE WITH STRAWBERRIES IN SYRUP!

RS35

🍷 Late Harvest or high-acidity Riesling white wines.



CHOCOLATE BROWNIE WITH NUTELLA SAUCE!
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vino!

BÚZIOS