



vino!

PARNAÍBA



TO SHARE

BRIE WITH HONEY AND TOASTED ALMONDS! ✓ **R\$58**
Brie cheese baked in the oven with honey, strawberries, walnuts, and toasted almonds. Served with our focaccia.

RUSTIC POTATOES! ✓ **R\$39**
Fried rustic potatoes served with mushroom mayonnaise and topped with Parmesan cheese shavings.

PIL PIL SHRIMP! **R\$69**
Shrimp sautéed in olive oil with garlic, onion, shallots, and chili peppers. Served with our focaccia.

CRISPY SHRIMP! **R\$79**
Shrimp breaded in panko flour and fried, served with spicy tomato marmalade.

FRIED POLENTA! ✓ **R\$39**
An Italian classic, fried polenta, crispy on the outside and soft on the inside, served over cheese fondue and topped with grated Parmesan.

COD CROQUETTE! **R\$45**
Creamy codfish fritters served with mustard aioli.

PROVENÇAL SEAFOOD! **R\$98**
Octopus, shrimp, and squid in Provençal sauce, served with our handmade focaccia.

SALMON TARTARE WITH FINE HERBS, GREEN APPLE, AND SWEET POTATO CHIPS! **R\$52**
Fresh salmon chopped with a knife, with green apple, Dijon mustard, and fine herbs. Served with sweet potato chips.

SUGGESTION, NOT OBLIGATION!



Chardonnay wines
Wooded or sparkling
Champenoise Brut.



Red wines from Alentejo,
Carménère, or southern Spain.



White wines: Torrontés, Riesling,
or Loire whites.



Old World Rosé Wines,
Grillo grapes from Sicily.



A Chardonnay without aging in
wood, or an Italian Barbera.



Portuguese Vinho Verde,
Whites with good acidity like
Sauvignon Blanc.



Claret wines and medium-bodied
reds such as Merlot and Sangiovese.



Chardonnay white wines
or Beaujolais red wines.



TO SHARE

VINO COLD CUTS!

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

RS69

OCTOPUS CARPACCIO!

Cooked octopus carpaccio served with a finger-pepper vinaigrette. Served with our focaccia.

RS62

BEEF CARPACCIO!

Beef carpaccio with grated parmesan, pesto, capers, and Dijon mustard mayonnaise. Served with our focaccia.

RS49

FILET GORGONZOLA!

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

RS59

SUGGESTION, NOT OBLIGATION!



Rosé wines, Merlot or Syrah.



Brut sparkling wines, white wines
Chenin Blanc or Verdejo.



Brut Rosé Sparkling Wines
Brazilian, Pinot Noir
or Valpolicella Wines.



An Australian Syrah red,
or an Amarone Della Valpolicella.

✓ Vegetarian dishes.



VINO COLD CUTS!
Image for illustrative



TO SHARE

SUGGESTION, NOT OBLIGATION!

WHITE FISH CEVICHE!

RS48

Our take on Peruvian ceviche made with fresh white fish, mango, and red onion.



Sauvignon Blanc white wines from the New World.

SALMON CEVICHE!

RS55

Our take on Peruvian ceviche made with fresh salmon, mango, and red onion.



Sauvignon Blanc white wines from the New World.

TRADITIONAL ARANCINI! ✓

RS39

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



Red wines: Dolcetto, Valpolicella, or a Rosso Toscano.

DRIED BEEF ARANCINI!

RS39

Risotto balls made with Parmesan and dried beef, served with tomato sauce.



Medium-bodied red wines, Syrah or Merlot.

SHRIMP ARANCINI!

RS39

Risotto balls made with shrimp, with Parmesan cheese and saffron, served with tomato sauce.



White wines made from Chardonnay or Vermentino grapes.

✓ Vegetarian dishes.



TRADITIONAL ARANCINI! ✓

Image for illustrative

Nossos risotinhos são incríveis!
Todos levam a base clássica de risoto al parmigiano, feito com arroz carnaroli al dente, manteiga, vinho branco e queijo parmesão, para torná-los ainda mais perfeitos.

Escolha uma das finalizações abaixo:

FUNGI MIGNON!

RS79

A creamy risotto with dried mushrooms, a mix of fresh mushrooms, and slivers of filet mignon.

SHRIMP AND MUSSELS!

RS79

A brothy seafood risotto with rustic seasonings and fresh tomatoes.

VEGETABLES! ✓

RS54

A creamy Parmesan risotto with broccoli, pupunha palm hearts, cherry tomatoes and pesto sauce.

DRIED CARNE WITH COALHO CHEESE!

RS62

A creamy risotto with a regional touch, made with dried meat, coalho cheese, coconut milk, pepper vinaigrette, and finished with cilantro.

LIMONCELLO LIQUEUR!

RS75

A creamy limoncello risotto with shrimp and sautéed squid.

ALLA CARBONARA!

RS62

Not quite classic, but delicious, a creamy risotto finished with an emulsion of egg yolk, Parmesan cheese, and bacon.

✓ Vegetarian dishes.

RISOTTOS

SUGGESTION, NOT OBLIGATION!



A Bordeaux blend or a young Argentine Malbec.



White wines: Chardonnay or Viognier.



White wines: Sauvignon Blanc or Chardonnay.



A Brazilian Rosé, not aged in barrels.



White wines Malvasia or Gewurztraminer.



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



ALLA CARBONARA!
Image for illustrative



INDIVIDUALS

OCTOPUS RICE!

Octopus rice, finished with beef broth, fresh herbs, and grilled octopus tentacles.

RS89



A white Chardonnay from the new world, or a medium-bodied Rosé.

VINO SALAD! ✓

Our way! Lettuce, arugula, pears in syrup, mustard mayonnaise, cherry tomatoes, walnuts, pesto, and parmesan.

RS49



Brazilian Brut sparkling wines, or Pinot Grigio white wines.

SPAGHETTI CARBONARA!

Italian durum wheat spaghetti served with a parmesan cream emulsified with free-range egg yolk and homemade bacon. Finished with a runny egg yolk on top.

RS65



A New World Chardonnay, or an Italian Trebbiano.

SPAGHETTI AL PESTO!

Italian durum wheat spaghetti with a delicious basil pesto sauce.

RS55



Italian white wines made from the Vermentino or Sauvignon Blanc grapes from the New World.

SHRIMP SPAGHETTI!

Spaghetti al dente, cherry tomatoes, pepperoni, sautéed shrimp in butter, oyster sauce, and herbs.

RS75



A Trebbiano from Abruzzo, a Riesling or Sparkling Rose.

Tenderloin, your way!

Tenderloin medallion served with a choice of side dish and a sauce of your choice.

RS89



A Cabernet Sauvignon from California, or a Tannat from Uruguay.

Choose a side dish:

- Spaghetti aglio e olio
- Parmesan risotto
- Rustic potatoes

Choose a sauce:

- Mustard
- Mushrooms
- Roti

✓ Vegetarian dishes.



INDIVIDUALS

FILET MIGNON PARMESAN!

Breaded filet mignon topped with tomato sauce and parmesan cheese. Served with Italian durum wheat spaghetti.

RS85

GRILLED SALMON!

Grilled salmon fillet served with Sicilian lemon risotto.

RS89

GRILLED FISH OF THE DAY!

Grilled fish fillet served with peach palm hearts and sautéed mushrooms.

RS75

ENTRECÔTE WITH POIVRE SAUCE!

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

RS85

ALLA BOLOGNESE!

A classic from grandmothers around the world! Al dente spaghetti wrapped in a slow-cooked meat ragu with tomato sauce, herbs, and bacon. Finished with Parmesan, a perfect combination of flavor, nostalgia, and tradition.

RS59

SUGGESTION, NOT OBLIGATION!



An Argentine Malbec red, or a Tuscan wine made from the Sangiovese grape.



White wines like Chardonnay, or red wines like Pinot Noir or a light Cabernet Franc.



White wines: Torrontés, Gewurztraminer, or Alentejo.



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



A Montepulciano d'Abruzzo or a Sangiovese.

✓ Vegetarian dishes.



ALLA BOLOGNESE!

Imagem meramente ilustrativa



FOR TWO

FILET OSWALDO ARANHA!

RS159

Grilled filet mignon medallions, served with white rice, egg farofa, rustic potatoes, fried garlic, and a touch of the meat's own sauce.

GRILLED HAKE IN CHAMPAGNE!

RS189

Served with white rice, grilled vegetables, and champagne sauce with small shrimp.

SEAFOOD PAELLA!

RS189

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

SUGGESTION, NOT OBLIGATION!



Red wines: Cabernet Franc or Marselan.



White Wines: Chablis, Pinot Grigio, or Sauvignon Blanc.



Rosé or Red Wines Tempranillo.

✓ Vegetarian dishes



SEAFOOD PAELLA!

Image for illustrative



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





vino!

PARNAÍBA

@vinoparnaiba