

to share

BURRATA! ✓

R\$79

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

🍷 Chardonnay or Pinot Grigio.

GRATINATED BURRATA! ✓

R\$79

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

🍷 Provence rosés or Alentejo rosés.

BRIE WITH HONEY AND TOASTED ALMONDS! ✓

R\$62

Oven-baked brie cheese with honey, strawberries, walnuts and toasted almonds.

Accompanied by our focaccia.

🍷 Oaked Chardonnay or Brut Champenoise sparkling wines.

SHRIMP AL PIL PIL!

R\$89

Shrimp sautéed in olive oil with garlic, shallots and chili pepper.

Accompanied by our focaccia.

🍷 Torrontés, Riesling or Loire whites

VINO! COLD CUTS!

R\$75

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

🍷 Rosé, Merlot or Syrah.

VINO! CHEESE BOARD!

R\$75

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

🍷 Sauvignon Blanc or Pinot Noir.

FILET MIGNON GORGONZOLA!

R\$65

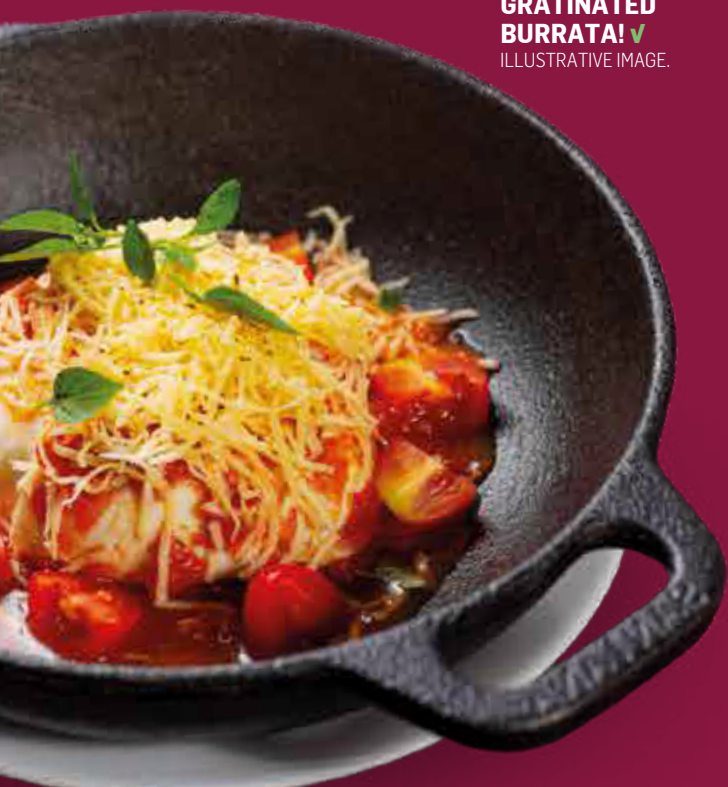
Sautéed mignon strips in butter with creamy gorgonzola sauce.

Served with our focaccia.

🍷 Australian Syrah or Amarone della Valpolicella.

GRATINATED BURRATA! ✓

ILLUSTRATIVE IMAGE.





**FILET MIGNON
GORGONZOLA!**

ILLUSTRATIVE IMAGE.

BEEF CARPACCIO!

R\$58

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

🍷 Brazilian Brut rosé sparkling, Pinot Noir or Valpolicella.

SALMON CARPACCIO!

R\$68

Thin slices of salmon with extra virgin olive oil, Sicilian lemon zest and fleur de sel. Served with our focaccia.

🍷 Brazilian Brut rosé sparkling, Pinot Noir or Valpolicella.

**BRIE WITH HONEY AND
TOASTED ALMONDS! ✓**

ILLUSTRATIVE IMAGE.



SHORT RIB ARANCINI!

R\$49

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

🍷 Cabernet Sauvignon or Malbec.

SHRIMP ARANCINI!

R\$49

Risotto balls made with shrimp, parmesan cheese and saffron, served with pomodoro sauce.

🍷 Chardonnay or Vermentino.



**WINE SUGGESTIONS ARE MERELY
INDICATIVE AND NOT OBLIGATION!**



Vegetarian dishes.

V!

@vino.ipanema

risottos

Our risottos are amazing!

All risottos are based on a classic parmigiano risotto made with al dente carnaroli rice, butter, white wine and parmesan cheese.

Choose one of the endings below:

SHRIMP WITH GINGER AND MANGO! R\$68

Creamy shrimp risotto with a hint of ginger and mango.

 Chardonnay, Chenin Blanc or Vermentino.

ALLA CARBONARA! R\$65

Creamy risotto finished with egg yolk emulsion, parmesan and bacon.

 Pinot Grigio or Grillo.

MIGNON AND LEEK! R\$68

Creamy risotto with sliced filet mignon and leeks.

 Cabernet Sauvignon or Malbec.

FUNGHI! ✓ R\$62

Creamy risotto with dried funghi and fresh mushrooms sautéed in butter.

 Cabernet Franc or Merlot.

ALLA CARBONARA!

ILLUSTRATIVE IMAGE.



main courses

SPAGHETTI GORGONZOLA! ✓

R\$65

Spaghetti with creamy gorgonzola sauce, toasted walnuts and garlic crumble.

🍷 Riesling or Primitivo.

SPAGHETTI CARBONARA!

R\$65

Al dente spaghetti with parmesan cream, egg yolk and artisanal bacon. Finished with a soft egg yolk.

🍷 Chardonnay or Trebbiano.

ALLA BOLOGNESE!

R\$62

Al dente spaghetti with slow-cooked meat ragù, tomato sauce, herbs and bacon. Finished with parmesan.

🍷 Montepulciano d'Abruzzo or Sangiovese.

FILET MIGNON

R\$95

YOUR CHOICE OF SIDES & SAUCE!

Filet mignon medallion served with a side and sauce of your choice.

Sides:

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

Sauces:

- Mustard sauce
- Mushroom (funghi) sauce
- Roti sauce

🍷 California Cabernet Sauvignon or Uruguayan Tannat.



**FILET MIGNON
YOUR CHOICE OF
SIDES & SAUCE!**

ILLUSTRATIVE IMAGE.



FILET MIGNON À PARMEGIANA!

ILLUSTRATIVE IMAGE.

FILET MIGNON À PARMEGIANA!

R\$92

Breaded filet mignon with pomodoro sauce and buffalo mozzarella. Served with spaghetti.

🍷 Argentine Malbec or Sangiovese.

GRILLED SALMON!

R\$95

Grilled salmon with pupunha palm heart and sautéed mushrooms.

🍷 Chardonnay or Pinot Noir.

GNOCCHI AL FORNO WITH BRIE ✓

R\$62

Homemade gnocchi baked au gratin with a creamy cheese fonduta and baked Brie.

🍷 Young Bordeaux reds or Bourgogne Villages.

GNOCCHI WITH POLPETTONE!

R\$89

Parmegiana-style polpettone with gnocchi and cheese fonduta.

🍷 Chianti, Barbera or Rosso di Montalcino.

GRILLED BABY BEEF!

R\$98

Grilled baby beef with sautéed broccoli, rustic potatoes and mustard sauce.

🍷 Bordeaux, Douro or Tannat.

RIGATONI GORGONZOLA & SHRIMP!

R\$95

Rigatoni with creamy gorgonzola sauce and sautéed shrimp.

🍷 Prosecco or Riesling.

RIGATONI FUNGHI & MIGNON!

R\$89

Rigatoni with creamy mushroom sauce and grilled filet mignon.

🍷 Sangiovese or Cabernet Franc.

**Surprise your palate
with our pairing suggestions,
but remember, at Vino!
you can (and should)
drink whatever you feel like,
with no rules, no formalities,
and no preconceptions.**

pizzas

MARGUERITA! ✓ **R\$69**
Tomato passata, pesto,
buffalo mozzarella, parmesan and basil.
🍷 Chianti or Pinot Noir.

PORTUGUESE! **R\$69**
Tomato passata, mozzarella,
ham, onion, egg, ndo li ndo lives.
🍷 Sangiovese or Merlot.

FOUR CHEESE! ✓ **R\$69**
Tomato passata, mozzarella,
gorgonzola, parmesan and
grana padano.
🍷 Sauvignon Blanc.

PEPPERONI! **R\$69**
Tomato passata, pepperoni and
mozzarella.
🍷 Carménère or Alentejo reds.

CALABRESE! **R\$69**
Tomato passata, calabrese sausage,
onion, mozzarella and oregano.
🍷 Cabernet Sauvignon or Merlot.



desserts

**CHOCOLATE BROWNIE
WITH NUTELLA SAUCE!** **R\$35**
Chocolate brownie
served with Nutella sauce.
🍷 Ruby or Tawny Port

FRESH COCONUT ICE CREAM! **R\$29**
Coconut ice cream with
artisanal jam.
🍷 Moscatel sparkling.

APPLE PIE WITH ICE CREAM! **R\$35**
Apple pie served with house ice cream.
🍷 Late Harvest or Sauternes.

MARGUERITA! **R\$69**
Tomato passata, pesto,
buffalo mozzarella, parmesan and basil.
🍷 Chianti or Pinot Noir.

vino!

IPANEMA