



EXECUTIVE MENU

vine!

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R\$84 per person – choose one option

APPETIZER

OUR FOCACCIA AND DAILY SALAD OR DAILY SOUP! ✓

ENTRÉE - CHOOSE ONE

SPAGUETT A LA VODKA COM COSTELA DESFIADA!

Deliciosa combinação da nossa típica costela desfiada ao clássico molho italiano de vodka.

VEGGIE SPAGHETTI! ✓

Fresh pasta sautéed with cherry tomatoes, olive oil, and eggplant caponata.

SHRIMP RISOTTO!

A creamy shrimp risotto with a touch of ginger and mango.

FILET MIGNON & LEEK RISOTTO!

A creamy risotto with shaved filet mignon and leeks.

BONELESS CHICKEN THIGH WITH CREAMED CORN!

Delicious boneless chicken thigh served with creamed corn, broccoli rice, and farofa.

SANT PETER AO MOLHO DE ESPINAFRE!

Filé de Sant Peter grelhado, coberto com um delicioso molho de espinafre.
Acompanha um delicioso arroz com amêndoas.

PORK COTOLETTA WITH MUSTARD & HONEY SAUCE!

Breaded, oven-finished pork collar cutlet to keep it crispy and juicy,
served with mashed potatoes and mustard-honey sauce.

POLENTA WITH SHORT RIB RAGÙ AND GARLIC CRUMBS!

Creamy corn polenta made with fresh cream and Parmesan cheese,
served with shredded short rib ragù and garlic crumbs.

✓ Vegetarian Dishes

DESSERTS

choose one option

CHARDÔ BRULÈ!

A creative take on the classic Crème Brûlée, enriched with Chardonnay grapes
for extra creaminess.

CHOCOLATE TART WITH NUTELLA SAUCE!

APPLE TART WITH HOUSE-MADE ICE CREAM!

FRUIT OF THE DAY!

Grilled pineapple with honey, lemon zest, and mint.

WANT TO MAKE IT MORE INTERESTING?

ADD A HARMONIZED GLASS OF WINE
STARTING AT R\$22

PREMIUM EXECUTIVE MENU

R\$95 per person – choose one option

APPETIZER

OUR FOCACCIA AND DAILY SALAD OR DAILY SOUP! ✓

ENTRÉE - CHOOSE ONE

FILET MIGNON PICADINHO!

Braised filet mignon cubes served with plantain farofa, creamy rice or broccoli rice, soft-cooked egg, and sautéed collard greens.

PARMIGIANA FILET WITH SPAGHETTI!

Breaded filet mignon topped with pomodoro sauce and Parmesan cheese, served with fresh spaghetti.

TROPICAL SALMON!

Herb-butter grilled salmon with passion fruit sauce, served with primavera rice and pineapple farofa.

BEEF TENDERLOIN ESCALOPE WITH SAFFRON RISOTTO!

Medium-rare beef tenderloin escalopes, served with our creamy saffron risotto and herb sauce.

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vino!

@vinopinheiros