



vino!

IPANEMA

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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!

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! ✓

RS75

Creamy burrata cheese seasoned with olive oil, fleur de sel, and black pepper, served with cherry tomatoes and pesto sauce. Accompanied by our focaccia bread.

BURRATA AU GRATIN! ✓

RS75

Creamy burrata cheese au gratin with Parmesan cheese, served with pomodoro sauce, cherry tomatoes, and our focaccia bread.

BRIE CHEESE WITH HONEY AND TOASTED ALMONDS! ✓

RS55

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

RUSTIC STYLE POTATOES! ✓

RS39

Rustic style French fries served with mustard mayonnaise and topped with Parmesan cheese shavings.

✓ Vegetarian dish.

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



Chardonnay or Pinot Grigio white wines.



Provence or Alentejano rosé wines.



Oaked Chardonnay wines or Champenoise Brut sparkling wines.



Red wines from the Alentejo, Carménère, or from southern Spain.



BURRATA!

For illustrative purposes only.



TO SHARE

VINO! COLD CUTS!

R\$69

Selection of Brazilian and imported cheeses and cold cuts accompanied by our focaccia bread, homemade jam, and honey.

VINO! CHEESES! ✓

R\$69

Selection of Brazilian and imported cheeses, accompanied by our focaccia bread and homemade jam and honey.

CROSTINI!

R\$29

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

- Gorgonzola with poached pears. ✓
- Burrata with pesto and cherry tomatoes. ✓
- Jamon with mushroom mayonnaise and arugula.
- Margherita. ✓
- Brie with honey. ✓

SHRIMP AL PIL PIL!

R\$69

Shrimp sautéed in olive oil, with garlic, onion, and red chili pepper. Accompanied by our focaccia bread.

PORTUGUESE STYLE OCTOPUS!

R\$129

Octopus tentacles sautéed in extra virgin olive oil with potato balls and onions. Accompanied by our artisan focaccia bread.

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



Merlot or Syrah rosé wines.



White Pinot Grigio wines, or Pinot Noir red wines.



Chardonnay white wines or sparkling rosés.



Torrontés, Riesling or Loire white wines.



White Pinot Grigio wines, or Pinot Noir red wines.

✓ Vegetarian dish.



COLD ENTRIES

VINO! SALAD!

Our own way! Lettuce, arugula, pears in syrup, mustard mayonnaise, cherry tomatoes, walnuts, pesto (basil paste), and Parmesan cheese.

R\$49

BATTUTA, OUR ITALIAN STEAK TARTARE!

Finely minced beef, seasoned with mustard, olive oil and fleur de sel. Accompanied by focaccia bread.

R\$49

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

Finely minced fresh salmon, with green apple, Dijon mustard and dill. Accompanied by sweet potato chips.

R\$49

FRESH OYSTERS!

Portion of 6 oysters

Fresh oysters from our coastline served with salt and lime.

R\$55

FRESH OYSTERS!

Portion of 6 oysters

Fresh oysters from our coastline served with salt and lime.

*Only on weekends.

R\$69

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



Brazilian sparkling Brut wines, or Pinot Grigio white wines.



Light red wines, such as Dolcetto or Montepulciano.




Chardonnay white wines or Beaujolais red wines.



Brut Sparkling wines, including Champagne or Classic Chablis, 100% Chardonnay grapes.



Chardonnay or Alvarinho white wines.

 Vegetarian dish.



GNOCCHIS

TRADITIONAL GNOCCHI! ✓

Artisan gnocchi in pomodoro (tomato) sauce and formaggio fonduta (melted cheese).

RS49

GNOCCHI AU GRATIN WITH BRIE CHEESE! ✓

Artisan gnocchi au gratin with cheese fonduta (melted cheese) and baked Brie cheese.

RS59

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



Sangiovese or Barbera red wines.



Young Bordeaux or Bourgogne Villages red wines.

✓Vegetarian dish.

GNOCCHI AU GRATIN WITH BRIE CHEESE!

For illustrative purposes only.





ARANCINI

TRADITIONAL ARANCINI! ✓

Risotto dumplings with Parmesan cheese and saffron, served with artisan tomato marmalade or pomodoro sauce.

RS44

TRADITIONAL ARANCINI WITH WHITE FONDUTA! ✓

Parmesan and saffron cheese risotto dumplings, served with formaggio fonduta (melted cheese).

RS44

RIB ARANCINI!

Risotto dumplings made with beef ribs, Parmesan cheese and saffron, served with pomodoro sauce.

RS44

OCTOPUS ARANCINI!

Risotto dumplings made with octopus, Parmesan cheese and saffron, served with pomodoro sauce.

RS44

✓ Vegetarian dish.

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



Dolcetto, Valpolicella red wines, or a Rosso Toscano.



Verdejo, Chenin Blanc white wines or a light Syrah red wine.



Cabernet Sauvignon or Malbec red wines.



Pinot Noir or Douro red wines.



TRADITIONAL ARANCINI!

For illustrative purposes only.

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

SAUTÉED SHRIMP WITH GINGER AND MANGO! **RS55**

GORGONZOLA CHEESE WITH PEAR AND WALNUTS! ✓ **RS55**

LIMONCELLO LIQUEUR! **RS55**

MIGNON WITH LEEK! **RS49**

RISOTINOS

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



Chardonnay, Chenin Blanc or Vermentino white wines.



Sauvignon Blanc or Riesling white wines.



Malvasia or Gewurztraminer white wines.



Syrah, Tannat or Cabernet Sauvignon red wines.

✓ Vegetarian dish.



SAUTÉED SHRIMP WITH GINGER AND MANGO!

For illustrative purposes only.



INDIVIDUAL DISHES

FETTUCCINE NERO!

R\$65

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

SPAGHETTI CARBONARA!

R\$65

Fresh artisan pasta served with a Parmesan cream emulsified with free-range egg yolk and artisanal bacon. Topped with soft egg yolk.

GRILLED SALMON!

R\$79

Grilled salmon fillet with palm heart and sautéed mushrooms.

CATCH OF THE DAY!

R\$65

Grilled fish filet accompanied by palm hearts and mushrooms sautéed with lemon.

SHREDDED LAMB LEG WITH RISOTTO!

R\$99

Slow roasted lamb leg with red wine sauce, served with parmesan risotto.

MIGNON YOUR WAY!

R\$79

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

Accompaniments:

- 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.



Tempranillo, Chianti or from the south of France red wines.



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



Torrontés, Gewurztraminer white wines or from the Alentejo region.



A oaked new world Cabernet Sauvignon or a Spanish from Ribera del Duero region.



A California Cabernet Sauvignon, or a Uruguayan Tannat.



INDIVIDUAL DISHES

SOFIOLI! ✓

Sofioli stuffed with formaggio fonduta (melted cheese) in pomodoro sauce, Parmesan shavings and fresh basil leaves.

R\$59

NONNA'S SANDWICH!

Polpettone parmegiana (meatball) on our crusty bread. Accompanied by rustic style potatoes.

R\$69

OCTOPUS SANDWICH!

Crispy bread, grilled octopus tentacles with avocado and vinaigrette.

R\$79

GNOCCHI WITH POLPETTONE!

Parmegiana polpettone (meatloaf) accompanied by artisan gnocchi with formaggio fonduta (melted cheese).

R\$79

✓ Vegetarian dish.

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



Red wines from the Alentejo or Australian Syrahs.



Malbec or young Carménère red wines.



Portuguese, Rioja or Bourgogne white wines.



Chianti, Barbera or Rosso di Montalcino red wines.



GNOCCHI WITH POLPETTONE!

For illustrative purposes only.

PIZZAS

The dough of our pizzas is naturally fermented, made with flours imported directly from Italy. It goes through a 40-hour fermentation process before being prepared for opening.

We don't need to tell you anything else to know that they are amazing, right?

**IT'S A SUGGESTION,
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CAPRESE! ✓

RS59

Italian passata (sauce made of sieved tomatoes), cherry tomatoes, olive tapenade (savory paste made from capers, olives, olive oil and lemon juice), buffalo mozzarella and arugula.



Chianti or Pinot Noir red wines.

BURRATA AND POMODORO! ✓

RS59

Italian passata (sauce made of sieved tomatoes), burrata cheese and basil pesto (basil paste).



Torrontés and Pinot Grigio white wines or light Sangiovese red wines.

TOSCANA!

RS59

Italian passata (sauce made of sieved tomatoes), ground Calabrian sausage, onions, olive tapenade (savory paste made from capers, olives, olive oil and lemon juice), buffalo mozzarella and basil.



Cabernet Sauvignon or Merlot red wines..

BROCCOLI AND BACON!

RS59

Italian passata (sauce made of sieved tomatoes), buffalo mozzarella, broccoli, bacon, garlic and Catupiry (Brazilian cream cheese).



Barbera or Tempranillo red wines.

✓Vegetarian dish.



**PIZZA
CAPRESE!**

For illustrative purposes only.



DESSERTS

BROWNIE AND NUTELLA SYRUP! R\$29

**FRESH COCONUT ICE CREAM
WITH ARTISAN HOMEMADE JAM!** R\$25

**APPLE PIE WITH
ARTISAN ICE CREAM!** R\$29

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



Ruby or Tawny Port wines.



Moscatel sparkling wines.



Moscatel sparkling wines,
Late Harvest wines
and Sauternes.



**APPLE PIE WITH
ARTISAN ICE CREAM!**

For illustrative purposes only.

"Wine moistens and tempers the spirits and soothes
the preoccupations of the mind. It rekindles our joys and
is the fuel for the flame of life that is dying out.
If you drink moderately in small sips at a time,
the wine will drip into your lungs
like the sweetest morning dew.
So, then, wine does not violate reason, but rather
gently invites us to a pleasant joy."

Sócrates, Athenian philosopher
(470-399 a.C.)

Υγεία! **Cheers!**





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