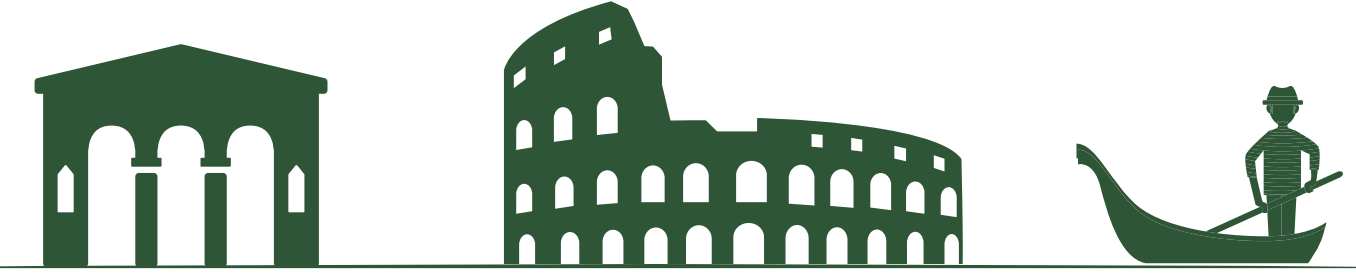




TRATTORIA italia



ANTIPASTI *Entries*

COUVERT R\$ 7

Sourdough bread from our bakery

CAPONATA SICILIANA R\$ 28

Eggplant caponata, zucchini, bell peppers, celery, tomatoes, capers garlic and raisins

INSALATA FICHI E FORMAGGI R\$ 42

Arugula salad, figs, goat cheese, cashew nuts praline and balsamic

MOZZARELLINE FRITTE R\$ 49

Breaded and fried Vitalatte mozzarella

TRIO DI BRUSCHETTE R\$ 38

Three bruschettas: straciatella and aliche, podomoro and mortadella with figs

ARANCINI R\$ 36

Fried risotto stuffed with Vitalatte mozzarella

BURRATA E ZUCCHINI AGLIO E OLIO R\$ 68

Vitalatte Burrata served with grilled zucchini

PANZANELLA CLASSICA R\$ 24

Cold bread salad with tomatoes, basil, black olives, capers and onions, seasoned with olive oil and vinegar

PIATTI PER DUE *Dishes for two people*

TAGLIATELLE ALLA BOLOGNESE R\$ 138

Fresh pasta with bolognese sauce, parsley and basil

ZITI AL RAGÙ DI SALSICCIA R\$ 118

Homemade pasta, fresh sausage ragù, tomatoes and fennel seeds

GNOCCHI POMODORO FRESCO E CALAMARI R\$ 138

Potato gnocchi in pomodoro sauce with calamari and funghi

LINGUINI PRIMAVERA R\$ 94

Linguine served with asparagus, peas, Prosciutto di Parma and broccoli

FILETTO ALLA MILANESE R\$ 138

Breaded and fried steak served with lemon, with one side dish

SALSICCIA ALLA GRIGLIA R\$ 148

Grilled ham sausage, with bread, vinaigrette, trapanese pesto, rustic potatoes and salad.

RISOTTO PICCANTE CON GAMBERI E COZZE R\$ 168

Shrimps, mussels and pepperoni pepper risotto

FILETTO ALLA PARMIGIANA R\$ 176

Breaded and fried steak, tomato sauce, Vitalatte mozzarella and and Grana Padano cheese, served with side dish

GNOCCHI TRICOLORE R\$ 106

Potato, beet and spinach gnocchi, gorgonzola sauce and almond praline

PIATTI *Individual Dishes*

PESCE DEL GIORNO ALLA GRIGLIA R\$ 76

Grilled fish served with herbs olive oil

RAVIOLI DI MANZO E BROCCOLI R\$ 62

Meat ravioli finished in its own sauce and broccoli

RISOTTO AI FUNGHI E TARTUFO R\$ 84

Mushroom risotto finished with black truffle salsa

SPAGHETTI ALLA MARINARA R\$ 74

Fresh spaghetti, pomodoro sauce, garlic, oregano, calamari and mussels

POLPETTE DI MAIALE E MANZO R\$ 58

Beef and pork meatballs cooked in pomodoro sauce, served with one side dish

OSSOBUCO ALLA MILANESE R\$ 87

Ossobuco cooked for 12 hours in its own sauce with vegetables and herbs, served with one side dish

RIGATONI ALLA NORMA R\$ 54

Dried Gragnano pasta with pomodoro sauce, roasted eggplant garlic and Vitalatte ricotta

DOLCI *Desserts*

CANNOLI SICILIANI R\$ 26

2 units of cannoli with traditional ricotta, orange and pistachio filling

SEMIFREDDO DI CIOCCOLATO R\$ 24

Typical Italian low-temperature sweet, served with rum and crunchy fruit

TORTA DI CIOCCOLATO BIANCO E LIMONE R\$ 28

Creamy white chocolate and lemon tart

- SIDE DISHES -

All meat dishes come with a side dish.

PATATE EATALY

Baked and then fried potatoes with rosemary

RISOTTO BIANCO

Classic Parmesan Risotto

VERDURE

Vegetables from our market

INSALATA MISTA

Mix of leaves, roasted tomatoes and Grana Padano

POLENTA MANTECATA

Creamy polenta finished with Grana Padano



WAITING LIST

Scan the QRcode to get in the waiting line and track your position by sms or e-mail!

The 13% service charge is optional, not mandatory.