

BISTECCA

AS THE “BISTECCA FIORENTINA” THAT GATHERS 3 DIFFERENT CUTS IN ONLY ONE PIECE, WE GATHERED 3 ELEMENTS IN ONE PLACE: MEAT, WINE AND THE TRADITION OF THE BRAZILIAN BARBECUE WITH THE FAMOUS ITALIAN CUISINE.

APPETIZERS

/ ROAST BEEF, MOSTARDA E FONTAL RS 48
Medium rare roast beef with dried mushroom crust, mustard, arugula and fontal cheese

/ CARNE CRUDA TARTUFATA RS 53
Knife cut raw meat, fleur de sel, black pepper, black truffle salsa and Grana Padano

/ COUVERT RS 7
Sourdough bread made in our bakery

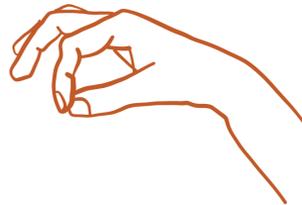
/ MOZZARELLA FRITTA RS 36
Mozzarella Vitalatte breaded and fried, served with smoked honey

/ POLENTA FRITTA RS 28
Fried Italian Polenta topped with Grana Padano cheese

/ PATATE GRATINATA RS 36
Gratinated potatoes with creamy emmental cheese and truffled salsa

/ PANE ALL'AGLIO E GRANA PADANO RS 20
Do you like the famous garlic bread? Try our version with Grana Padano

/ BURRATA E PROSCIUTTO DI PARMA RS 72
Burrata Vitalatte daily produced, sliced prosciutto di Parma and crostini



STARTERS

MANZO | BOVINES

BISTECCA / The most famous Italian cut, it combines the juiciness and tenderness of filet mignon, sirloin, and rump steak. Serves 2 people RS 280

FILET MIGNON / Noble cut of beef, very tender RS 82

CHORIZO / The name given by the Argentinians to the noble part of the sirloin RS 86

FLANK STEAK / Famous cut from Brazil's south, extremely juicy RS 88

RUMP STEAK / A tender and juicy cut, slow roasted for 12 hours and served with “farofa”, vinaigrette, and kale salad RS 73

FILETTO DI MANZO ALLA MILANESE / Incomparable fried filet mignon Serves 2 people RS 115

RUMP SKIRT “AL BURRO” / A classic cut from Brazilian steakhouses, grilled slowly with lots of butter and herbs. Serves 2 people RS 145

POLLAME | CHICKEN

CHICKEN THIGH / Juicy marinated and cooked chicken thigh RS 58

SPIEDINI DI POLLO CON PROSCIUTTO E SALVIA / Chicken blade skewers with prosciutto and sage RS 42



MAIALE | SWINES

PRIME RIB DI MAIALE MILANESE / Prime rib of duroc pork breaded and fried RS 97

LOMBATA DI MAIALE ALLA BIRRA / Loin, pre-baked at low temperature and finished on the grill RS 62

PORCHETTA / Roman style porchetta baked with herbs for 6 hours RS 64

PIATTI | DISHES

GNOCCHI CON POLPETTINNE RS 62
Classic homemade potato-based pasta with pomodoro sauce and beef and pork meatballs

RISOTTO AL VINO ROSSO, SALSICCIA E VERDURE RS 56
Red wine risotto with fresh sausage and vegetables

MAIN COURSES

/ BURGER RS 54
180g burger, bread from our bakery, emmental cheese, caramelized onions, bacon and black beer mayonnaise

/ PANINO DI POLLO E POMODORO SECCO RS 34
Baguette from our bakery, dried tomatoes and fried chicken breast



SAUCES

EXTRA SAUCE RS 13

OLIO ALL'ERBE / Olive oil with rosemary, thyme, parsley and pepperoni pepper

PICCANTE / Pickled peppers and herbs

Choose one of the sauces to your grilled food!

AIOLI / Olive oil and garlic emulsion

“VINAGRETE” / Our vinaigrette with tomato, red onion and balsamic

The 13% service charge is optional, not mandatory.

SIDE DISHES

PATATE FRITTE RS 24
Baked and then fried potatoes with rosemary

POLENTA RS 28
Creamy polenta finished with Grana Padano cheese

“FAROFA” DI PANE RS 18
Breadcrumbs with bacon, onion, garlic and parsley

VERDURE GRIGLIATE RS 22
Grilled vegetables from our market

INSALATA MISTA RS 22
Mix of leaves, roasted tomatoes and Grana Padano cheese

RISOTTO BIANCO RS 26
Classic Parmesan Risotto
*Add black truffle salsa for \$17

DOLCI

CANNOLI DI BRIGADEIRO RS 26
Sweet fried dough stuffed with with brigadeiro and hazelnuts.

TORTA DI MELE RS 26
Baked apple pie served with Venchi vanilla ice cream and caramel toffee



WAITING LIST

Scan the QRcode to enter the waiting queue and follow up your position by sms or e-mail!