



BRACE

bar e griglia

THE FIRE TRANSFORMS...

And it is from the fire that our recipes are born. Driven by the embers, the flames are in charge of giving texture and the smoky flavor to the best vegetables, seafood, meat, and fruits

Welcome to Brace.

PER COMINCIARE Starter

Bread, Vitalatte butter, seasoned olive oil and homemade sardela R\$ 22

ANTIPASTI Entries

BURRATA AL PESTO R\$ 69
Vitalatte Burrata, basil pesto and cherry tomato

MELANZANE GRIGLIATE R\$ 28
Grilled eggplant, served with Vitalatte ricotta and crostini

UOVA CON FUNGHI E TARTUFO R\$ 54
Low temperature boiled egg, mushroom cream and truffles

COZZE AL POMODORO R\$ 38
Mussels cooked in tomato sauce and white wine

TARTARE DI TONNO R\$ 56
Knife cut tuna loin, black olives and lemon, served with sweet and sour black rice

ARANCINI DI FUNGHI TARTUFATI R\$ 55
4 units of fried mushroom risotto, stuffed with Vitalatte mozzarella

INSALATA

INSALATA DI POLLO R\$ 48
Mix of leaves, celery, grilled chicken, cherry tomatoes, sourdough bread, boiled egg and Grana Padano with lemon sauce

PASTA E RISOTTO

FUSILLI LUNGHI CON RAGÙ PIEMONTESE R\$ 58
Fresh homemade pasta, served with meat ragù and red wine

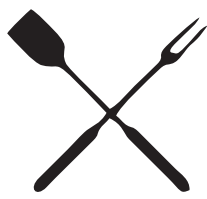
TORTELLI DI ZUCCA R\$ 64
Homemade pasta stuffed with pumpkin, fruit mustard, Amaretti biscuit, nutmeg and Grana Padano

TAGLIATELLE CON LE COZZE R\$ 62
Fresh Tagliatelle with mussels, white wine and red onion

RISOTTO CACIO E PEPE R\$ 69
Pecorino Romano risotto, Grana Padano and black pepper

RISOTTO CON BACALLÀ R\$ 89
Caramelized onion risotto with grilled codfish and pangrattato

SPAGHETTI ALLA NERANO R\$ 48
Fresh spaghetti, zucchini, garlic and dolce provolone cheese



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ALLA GRIGLIA

The grill, a rudimentary and essential element for cooking, is the protagonist of our restaurant.

Choose a side dish for any option.

MAIALE

GUANCIA DI MAIALE R\$ 66
Black pork cheek cooked and finished on the grill

MANZO

CHORIZO R\$ 108
Juicy cut of striploin

BABY BEEF R\$ 82
A noble and tender cut of rump steak

DEL MARE

POLPO ALL'ERBE R\$ 119
Octopus marinated in herbs, cooked and finished on the grill

TONNO AL SALMORIGLIO R\$ 92
Grilled tuna steak, served with lemon sauce, olive oil and fresh oregano

PESCE AL CARTOCCIO R\$ 98
Grilled fish fillet with olive oil and rosemary

CONTORNI side dish

POLENTA
Creamy polenta with smoked provolone

PATATE RUSTICHE
Baked and then fried potatoes with rosemary

RISO NERO MANTECATO
Black rice

PUREA DI PATATE
Mashed potatoes

VERDURE DEL GIORNO ALLA GRIGLIA
Selected grilled vegetables

INSALATA
Mix of leaves, roasted tomatoes and Grana Padano
Add an extra side dish for R\$18 each

DOLCI Desserts

TIRAMISÙ R\$ 32
Traditional recipe with mascarpone cream, coffee and Savoiardi cookie

TORTA AL CIOCCOLATO R\$ 24
Creamy chocolate pie, chocolate ice cream and 70% chocolate syrup

CIAMBELLE AL LIMONE R\$ 28
Layered lemon cream and crunchy caramel

FRUTTI DI BOSCO CON PANNA E PISTACCHIO R\$ 28
Seasonal fruits with cassis liqueur, served with mascarpone cream and pistachios

GELATO R\$ 22
Gelato made in our restaurant, ask the waiter for the available flavors

