



OSTERIA

di EATALY

PER COMINCIARE

BURRATA R\$ 65

Homemade Vitalatte Burrata, served with pickled eggplant, walnuts and crostinis

CAPONATA R\$ 28

Eggplant, zucchini, celery, bell pepper and fennel, roasted with tomatoes and raisins

INSALATA CAPRESE R\$ 38

Mixed tomatoes, buffalo Vitalatte mozzarella, basil, olive oil and fleur de sel

FICHI E FORMAGGI R\$ 42

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

ARANCINI CAPRESE R\$ 32

4 units of tomato and Vitalatte mozzarella fried risotto

PANE R\$ 7

Sourdough bread from our bakery (100grs). Baked in a wood oven

PRIMI PIATTI

LASAGNA ALLA BOLOGNESE R\$ 72

Green pasta Lasagna with bolognese ragù, béchamel sauce, gratinated with Grana Padano

GNOCCHI, PANNA, BROCCOLI

E PROSCIUTTO R\$ 54

Potato Gnocchi with cream, broccoli and prosciutto di Parma

RAVIOLI DI MOZZARELLA R\$ 66

Fresh pasta stuffed with Vitalatte buffalo mozzarella, tomato and basil sauce

SPAGHETTI AL TARTUFO R\$ 64

Dried spaghetti with butter and black truffle salsa

TAGLIATELLE ALLA BOLOGNESE R\$ 70

Fresh pasta with bolognese sauce, parsley and basil

RISOTTO CAPRESE R\$ 56

Tomatoes, Vitalatte mozzarella and basil risotto

RISOTTO MILANESE CON

RAGÙ DI OSSOBUCO R\$ 67

Saffron risotto with ossobuco ragù

RISOTTO AI FUNGHI R\$ 82

Mushroom risotto, served with Grana Padano



SECONDI PIATTI

FILETTO ALLA MILANESE E

LIMONE R\$ 60

Breaded and fried filet mignon with lemon

FILETTO ALLA PARMIGIANA R\$ 71

Breaded and fried filet mignon with tomato sauce, Vitalatte mozzarella and Grana Padano

CONTORNI

PATATE EATALY R\$ 24

Baked and then fried potatoes with rosemary

INSALATA MISTA R\$ 24

Mix of leaves, roasted tomatoes and Grana Padano

POLENTA AL PECORINO R\$ 28

Creamy polenta with Pecorino Romano cheese

DOLCI

TORTA AL CIOCCOLATO R\$ 27

Creamy chocolate tart with English cream

CANNOLI R\$ 29

2 cannoli with fillings of your choice. Consult the available filling options.

TIRAMISÙ R\$ 24

Sponge cake, mascarpone cream, coffee and cocoa



LE BEVANDE

WATER

PRATA Regular or sparkling R\$ 8

PANNA Regular R\$ 14

SAN PELLEGRINO Sparkling R\$ 14

Our establishment offers free filtered water.
Ask the waiter for it.

SOFT DRINKS

BAER-MATE R\$ 14

Mate + Apple + Caffeine. Natural ingredients.
Lightly carbonated. 100% Natural

BAER-MATCHA R\$ 14

Matcha + Apple + Caffeine. Natural ingredients.
Lightly carbonated. 100% Natural

BAER-MATE®

WEWI R\$ 10

Cola, Guaraná, Guaraná Zero and Orange
Organic soda.



NATURAL JUICE

GREENPEOPLE R\$ 12

Pineapple and Mint, Apple, Orange and Grape



SODAS

ITALIAN SODAS R\$ 10

Flavors upon request

BEER

ALLA SPINA | CHOPP R\$ 14

PAULISTÂNIA CLARA

Lager Premium 4,8%

PAULISTÂNIA CRAFT R\$ 14

Produced in our brewery.

Ask the waiter

IN BOTTIGLIA | BOTTLE R\$ 22

PAULISTÂNIA Lager

PAULISTÂNIA Pátio do Colégio R\$ 22

COCKTAIL

CAIPIRINHA R\$ 25

Cachaça, ice, sugar and lemon or strawberry

SAQUERINHA R\$ 25

Sake, ice, sugar and lemon or strawberry

GIN TÔNICA R\$ 30

Gin, tonic water and lemon

MOJITO R\$ 25

Rum, soda, lemon and mint

IL SPUMANTE

ASTI R\$ 130

Fontanafredda | Piemonte

LE FRONDE MOSCATO D'ASTI R\$ 199

Fontanafredda | Piemonte

I VINI ROSATI

ETERNITÀ ROSA R\$ 26 R\$ 86

Eternità | Lombardia

VITO SYRAH ROSÈ R\$ 139

Piccini | Toscana

SOLEROSE ROSATO R\$ 179

Fontanafredda | Piemonte

PINOT GRIGIO R\$ 119

Torresella | Veneto

I VINI BIANCHI

	GLASS 150ML	BOTTLE 750ML		GLASS 150ML	BOTTLE 750ML
MODELLO BIANCO TREVENEZIE	R\$ 27	R\$ 90	VITO CHARDONNAY		R\$ 129
Masi Veneto			Piccini Toscana		
PINOT GRIGIO		R\$ 129			
Torresella Veneto					

I VINI ROSSI

	GLASS 150ML	BOTTLE 750ML		GLASS 150ML	BOTTLE 750ML
DOLCETTO D'ALBA		R\$ 159	BRACCALE		R\$ 299
Fontanafredda Piemonte			Jacopo Biondi Santi Toscana		
BARDOLINO CLASSICO		R\$ 159	PRIMITIVO		R\$ 159
Campagnola Veneto			Bonacchi Puglia		
SALLIER DE LA TOUR SYRAH		R\$ 229	BARBERA D'ALBA - DOC		R\$ 199
Tasca D'Almerita Sicilia			San Matteo Piemonte		
MONTEPULCIANO D'ABRUZZO	R\$ 39	R\$ 129	BARBERA BRICCATONDO - DOC		R\$ 299
Bonacchi Abruzzo			Fontanafredda Piemonte		
BAROLO		R\$ 469	GRIGNOLINO PIEMONTE		R\$ 249
San Matteo Piemonte			Fontanafredda Piemonte		
CADETTO SANGIOVESE		R\$ 199	MARNE BRUNE NEBBIOLO		R\$ 299
Lungarotti Umbria			Fontanafredda Piemonte		
REMOLE ROSSO TOSCANA - IGT		R\$ 209	CHIANTI		R\$ 109
Frescobaldi Toscana			Castello di Querceto Toscana		
SASSOALLORO - IGT		R\$ 499	NEGROAMARO ROSSO		R\$ 99
Jacopo Biondi Santi Toscana			Il Salentino Puglia		

The sale of alcoholic beverages is forbidden for people under 18. If you drink, don't drive.