

## PRATO PRINCIPAL

- **AGNOLOTTI CAPRESE COM ALFREDO**

Massa tricolor recheada com tomates-cereja confitados, alho defumado, manjeriço e queijo provolone, servida com creme de leite e queijo parmesão fundido.

R\$ 110

- **AGNOLOTTI DE CAMARÃO GRATINADO**

Massa recheada com camarão refogado na manteiga, alho, cebola e requeijão, com molho branco e uma crosta dourada de queijo parmesão.

R\$ 120

- **RAVIOLONI DE ESPINAFRE COM MOLHO DE SHITAKE**

Massa verde recheada com espinafre, alho, cebola e provolone, servida com molho de creme de leite e shitake hidratado, salteado na manteiga com alho, pimenta calabresa e pimentão.

R\$ 115

- **RAVIOLONI DE ABOBORA E PROVOLONE COM MOLHO GORGONZOLA**

Massa de cenoura recheada com abóbora, pimentão assado, cebola caramelizada, milho e queijo provolone, acompanhada de creme de leite e queijo gorgonzola.

R\$ 115

- **SORRENTINO DE CARNE SECA COM MOLHO DE CREME DE CENOURA**

Massa recheada com carne seca, cebola e mussarela, servida sobre creme de cenoura temperado com alho e cebola refogados, pimenta calabresa, alecrim e finalizado com crocante de cebola.

R\$ 110

- **SORRENTINO DE FRANGO COM MOLHO DE BRÓCOLIS**

Massa recheada com frango desfiado, pimentão, cebola, tomate e requeijão, acompanhada com creme de brócolis refogado na manteiga, alho e crocante de bacon.

R\$ 95

- **SORRENTINO DE SALMÃO COM CREME FINAS ERVAS**

Massa com sementes de gergelim, recheada com salmão selado na manteiga alecrim, servida com creme de leite temperado com ervas finas.

R\$ 125

- **PAPPARDELLE COM MOLHO MEDITERRÂNEO**

Massa artesanal larga ao ovo, servida com um vibrante molho à base de tomates frescos, cebola, alho dourado, azeitonas pretas, pimenta calabresa, cubos de berinjela e manjeriço.

R\$ 85

- **TAGLIATELLE DE ESPINAFRE COM MOLHO DE CAMARÃO E REQUEIJÃO**

Massa artesanal de espinafre meio larga, acompanhada com camarões salteados no alho, cebola, tomate concassé em creme de requeijão.

R\$ 110

## Starters

- **PROVOLONE WITH OREGANO - R\$ 75**

Melted provolone cheese with olive oil and oregano, served with our basket of artisan breads.

- **TAPAS DUO - R\$ 70**

A two-step experience: Toasted homemade bread with eggplant preserved in garlic and fresh parsley. The second course features shredded chicken marinated in onions and peppers, accompanied by confit cherry tomatoes.

- **CHEESE BOARD - R\$ 130**

Gorgonzola, Provolone, Brie, Gouda, Parmesan, caramelized onion, seasonal fruit jam, served with artisan breads.

- **OCTOPUS TOSSED IN VINAIGRETTE R\$ 105**

Octopus in aromatic vinaigrette with bell peppers, red onion, garlic, fresh parsley, cilantro, and a spicy touch of Calabrian chili.

- **RUBI SHRIMP - R\$ 120**

Shrimp sautéed in garlic, served over fresh green salad with confit cherry tomatoes wrapped in a parmesan crust and sour cream sauce.

## Salads

- **CAESAR CAIÇARA - R\$ 80**

Mixed green salad, grilled fish, parmesan cheese, croutons, Caesar sauce, and confit cherry tomatoes.

- **CAPRESE RUBI - R\$ 60**

Coalho cheese with tomatoes, served with basil sauce and black olive tapenade.

## Deserts

- **PAVLOVA PASSION FRUIT**

Cocoa brazilian meringue with silky passion fruit cream and a reduction of fresh strawberries.

R\$ 55

- **CARAMELIZED BANANAS**

Caramelized bananas served over a crunchy peanut farofa, accompanied by vanilla ice cream.

R\$ 50

- **TIRAMISÙ**

Homemade vanilla biscuits soaked in coffee syrup, layered with mascarpone cream and finished with cocoa powder.

R\$ 50

## Drinks

- COKE - R\$12
- COKE ZERO - R\$12
- GUARANÁ - R\$12
- GUARANÁ ZERO - R\$12
- TONIC - R\$12
- MINERAL WATER STILL OR SPARKLING R\$10
- FRESH ORANGE JUICE - R\$20
- PURE GRAPE JUICE - R\$18
- GLASS OF WINE - R\$40

## Craft Beers

- **CRAFT PILSEN - R\$35**

Classic craft pilsen, light, balanced, and extremely refreshing.

- **BEATUS - BELGIAN TRIPEL - R\$40**

Belgian-style Tripel with fruity notes, soft spices, and a slightly sweet finish.

- **GUAVA - CATHARINA SOUR - R\$40**

Light and sour beer with guava, refreshing and tropical.

- **AMNÉSIA - IMPERIAL IPA - R\$45**

A full-bodied, robust IPA with high alcohol content and bold bitterness.

## Main Courses

- **CAPRESE AGNOLOTTI WITH ALFREDO**

Tricolor pasta filled with confit cherry tomatoes, smoked garlic, basil, and provolone, served with cream and melted parmesan.

R\$ 110

- **SHRIMP AGNOLOTTI AU GRATIN**

Pasta filled with shrimp sautéed in butter, garlic, onion, and cream cheese, baked with white sauce and golden parmesan crust.

R\$ 120

- **SPINACH RAVIOLONI WITH SHIITAKE SAUCE**

Green pasta stuffed with spinach, garlic, onion, and provolone, served with a creamy sauce, accompanied by hydrated shiitake sautéed in butter with garlic, crushed red pepper, and bell pepper.

R\$ 115

- **PUMPKIN & PROVOLONE RAVIOLONI WITH GORGONZOLA SAUCE**

Carrot pasta stuffed with pumpkin, roasted bell pepper, caramelized onion, corn, and provolone cheese, served with cream sauce and gorgonzola cheese.

R\$ 115

- **JERKED BEEF SORRENTINO WITH CARROT CREAM**

Pasta stuffed with jerked beef, onion, and mozzarella, served with a carrot cream seasoned with sautéed garlic and onion, crushed red pepper, rosemary, and finished with crispy fried onions.

R\$ 110

- **CHICKEN SORRENTINO WITH BROCCOLI CREAM**

Pasta stuffed with shredded chicken, bell peppers, onion, tomato, and cream cheese, served with broccoli cream sautéed in butter and garlic, topped with crispy bacon.

R\$ 95

- **SALMON SORRENTINO WITH HERB CREAM**

Pasta with sesame seeds, stuffed with salmon seared in butter and rosemary, served with cream sauce seasoned with fine herbs.

R\$ 125

- **PAPPARDELLE WITH MEDITERRANEAN SAUCE**

Wide handmade egg pasta, served with a vibrant sauce of fresh tomatoes, onion, golden garlic, black olives, crushed red pepper, diced eggplant, and basil.

R\$ 85

- **SPINACH TAGLIATELLE WITH SHRIMP AND CREAM CHEESE SAUCE**

Medium wide handmade spinach pasta served with garlic sautéed shrimp, onion, concassé tomato, and cream cheese sauce.

R\$ 110