


Appetizers:

Couvert – 18,90 (per person) 

House-made fresh milk curd, toasted butter, liver pâté and levain bread

Tuna Crudo – 69,90

With grilled tomatoes, pancetta crispy and aioli on crispy wooly belony (plant)

Burrata – 59,90

With breasola, braised tomatoes, balsamic cream, and basil

Fresh Tuna – 68,90

Fresh and raw tuna with house-made fresh milk curd, zaatar, olive oil and levain bread

Popó Shrimp – 79,90

Breaded shrimp with sweet and sour sauce

Recipe in honor of our Chef's Chinese Grandmother - Six units

Trio of Croquetas – 59,90 

two of goat cheese with lemon, two of porcini with gorgonzola and two of cheeses with black truffles

Chips Tartar – 62,90

Beef filet tartare between crispy parmesan layers and charcoal olive oil

Mix of Leaves – 41,90

With fig olive oil, balsamic cream, cured ham, and ground nuts

Vitello Tonnato – 62,90

Roast beef, tuna aioli, Taggiasca olives, black pepper, and ponzu

Confit Squid – 64,90

With black-eyed pea hummus, squid ink aioli, Taggiasca olives, and guanciale

Main Courses

Moule Et Frites – 104,90

Mussels cooked in white wine, tomato and garlic, with house fries and lemon mayo

Octopus Stew – 124,90

With cashew nut milk, basil farofa, and grilled heart of palm

Parmesan gratin gnocchi with creamy meat ragu – 96,90

Saffron Conchiglioni – 109,90

With Taleggio Fondue and Mini Black Pork Meatballs

Linguini cacio e pepe, tartufato with mushroom crisp – 95,90

Low-Temperature Cooked Suckling Pig – 99.90

With mashed mandioquinha, caramelized onion, and basil pesto

Seafood Nero Spaghettoni – 109.90

With clams and shrimp, house-made bread farofa, and Sicilian lemon – mildly spicy

Grilled Tuna – 104.90

With plantain puree, corn farofa, and truffle oil

Mushroom Risotto – 92,90

With vegetarian rôti, roasted garlic and leek crisp

Fish of the Day – 109.90

With cashew sauce, cauliflower couscous, broccoli, asparagus and fennel caramelized in miso

Black Angus Chorizo Steak – 104,90

With potato mille feuille, crispy bacon and dark beer sauce

Pork Belly – 109,00

With Goat Cheese Pamonha, Pork Demi-Glace and Fennel Oil

Beef Hump Entremet – 109,00

with Parsnip, Green Apple Vinaigrette, Corn Farofa, King Oyster Mushroom and Jus

Confit Pear with Yam and Chestnut Purée, Salmon Mushroom, Wine Reduction and Purple Potato Chips – 92,90

Desserts

Dulce de Leche Crème Brûlée with a Light Coffee Touch – 29,90

Belgian chocolate mousse, Borriello olive oil, and fleur de sel – 39,90

Cashew Panna Cotta with Yellow Fruit Coulis – 34,90
(Sugar-free)

Pistachio pudding with fresh homemade milk curd foam – 34,90

Romeo and Juliet – 42,90

Cheese gelato, creamy guava paste, and parmesan crumble

Basque cheesecake with cumaru and Sicilian lemon crumble – 42,90

Pistachio pudding with homemade fresh milk curd foam – 34,90

House-Made Ice Cream in Artisan Cone – 19,90

Check the flavors of the day (*sugar-free options available)

Soft drinks

Still Water	9,90
Sparkling Water	9,90
AcquaPanna 0.5L	35,90
San Pellegrino Sparkling Water 0.5L	35,90
Tonic Water / Zero	9,90
Coca Cola / zero	9,90
Guaraná / zero	9,90
Citrus / zero	9,90

Juices

Lemon / Passionfruit / Orange / Pineapple / Watermelon	19,90
(Add extra fruits or condensed milk for a 10% surcharge)	

Coffee	9,90
Special Coffee	15,90
Decaffeinated Coffee	15,90
Filtered Coffee	13,50
Various Teas	9,50

Wine list and drinks list:

