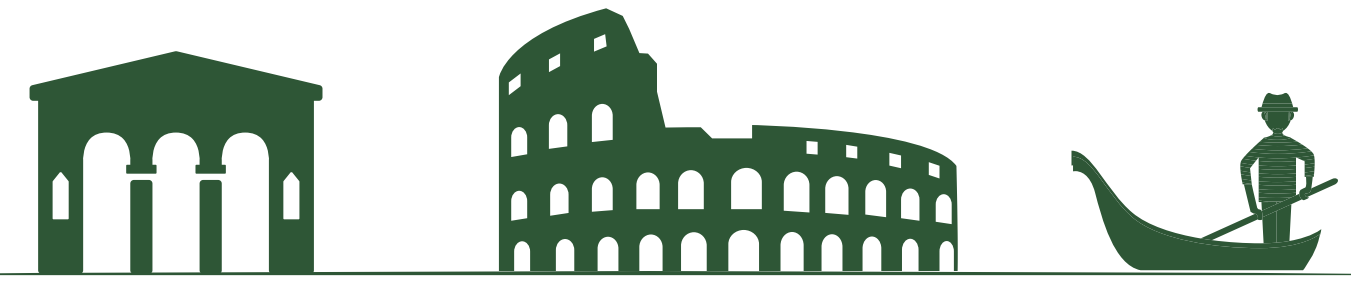




# TRATTORIA italia



## ANTIPASTI *Entries*

### COUVERT R\$ 8

Sourdough bread from our bakery

### CAPONATA SICILIANA R\$ 28

Eggplant caponata, zucchini, bell peppers, celery, tomatoes, capers, garlic and raisins

### INSALATA FICHI E FORMAGGI R\$ 42

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

### CROCCHETTA DI PROSCIUTTO R\$ 32

Creamy béchamel dumpling with prosciutto

### DUO DI BRUSCHETTE R\$ 27

Bruschettas duette: pomodoro and mushrooms

### ARANCINI R\$ 36

Fried risotto stuffed with Vitalatte's mozzarella

### BURRATA AL PESTO R\$ 68

Vitalatte's burrata served with dried tomato pesto, basil pesto and crostini

### INSALATA DI MELONE E PROSCIUTTO R\$ 32

Mixed leaf salad, cantaloupe melon, carrot, tomato, celery, prosciutto and lemon vinaigrette

## PIATTI PER DUE *Dishes for two*

### TAGLIATELLE ALLA BOLOGNESE R\$ 138

Fresh pasta with bolognese sauce, parsley and basil

### ZITI AL RAGÙ DI SALSICCIA R\$ 118

Homemade pasta, fresh sausage ragù, tomatoes, Calabrian pepper and fennel seeds

### GNOCCHI AI FRUTTI DI MARE R\$ 152

Classic homemade potato-based pasta sautéed with shrimp, squid, mussels, octopus, tomatoes and basil

### GNOCCHI FONDUTA EMMENTAL E GUANCIALE R\$ 112

Classic homemade potato-based pasta with guanciale and emmental cheese sauce au gratin

### LINGUINE AI FUNGHI E TARTUFO R\$ 136

Dried Gragnano pasta with béchamel sauce, mushrooms and black truffle salsa

### FILETTO ALLA MILANESE R\$ 142

Fried and breaded filet served with lemon

### FILETTO ALLA PARMIGIANA R\$ 185

Fried and breaded filet, tomato sauce, Vitalatte's mozzarella and Grana Padano cheese

### RISOTTO BACCALÀ R\$ 169

Risotto of confit codfish, caramelized onions and garlic crumbs finished with with Grana Padano cheese

## PIATTI *Individual Dishes*

### PESCE DEL GIORNO ALLA GRIGLIA R\$ 76

Grilled fish served with herbal olive oil

### RAVIOLI ALLA GRICIA R\$ 63

Ravioli with creamy cheese filling, panna sauce, Pecorino Romano, guanciale and black pepper

### RISOTTO CAPRESE AFFUMICATO R\$ 59

Roasted tomatoes risotto with smoked Vitalatte's mozzarella finished with Grana Padano cheese and basil

### SPAGHETTI ALLA MARINARA R\$ 74

Fresh spaghetti, pomodoro sauce, garlic, oregano, calamari and mussels

### POLPETTE DI MAIALE E MANZO R\$ 58

Beef and pork meatballs cooked in pomodoro sauce

### OSSOBUCO ALLA MILANESE R\$ 89

Ossobuco cooked for 12 hours in its own sauce with vegetables and herbs, served with one side dish

### MELANZANE ALLA PARMIGIANA R\$ 68

Eggplant Lasagna, Pomodoro, Vitalatte's buffalo mozzarella and Grana Padano cheese

## DOLCI *Desserts*

### CANNOLI SICILIANI R\$ 29

2 units of cannoli with traditional ricotta, orange and pistachio filling

### MERINGATA R\$ 23

Light cream dessert with red fruit syrup, fresh strawberries, whipped cream and meringues

### ZEPPOLE E GELATO R\$ 28

Light baked dough served with vanilla ice cream and chocolate syrup

## - SIDE DISHES -

### PATATE EATALY R\$ 25

Baked and then fried potatoes with rosemary

### RISOTTO BIANCO R\$ 26

Classic Parmesan Risotto

### VERDURE R\$ 22

Vegetables from our market

### INSALATA MISTA R\$ 25

Mix of leaves, roasted tomatoes and Grana Padano

### POLENTA R\$ 28

Creamy polenta finished with Grana Padano

The 13% service charge is optional, not mandatory.