

PASTA & PIZZA

Antipasti

FOCACCIA NAPOLETANA RS 41
Our traditional pizza dough with mozzarella Vitalatte's and tomato sauce flavored with garlic and oregano

FOCACCIA PANE RS 18
Pizza dough with extra virgin olive oil, oregano and parmesan cheese

GRISSINI E PROSCIUTTO RS 17
Grissini baked in wood-fired oven served with prosciutto di Parma mozzarella Vitalatte's and tomato sauce

COUVERT RS 8
Sourdough bread from our bakery



BURRATA RS 68
Homemade Burrata served with pickled eggplant, walnuts, and sourdough bread crostini from our bakery

FICHI E FORMAGGI RS 42
Salad of arugula, figs, goat cheese, chestnut praline and balsamic

POLPETTINE DI MAIALE ALL'ARRABBIATA RS 24
Pork polpettine with tomato paste and Calabrian pepper

BRUSCHETTA CAPRA, POMODORO E CARCIOFI RS 36
Ciabatta, goat cheese, marinated tomatoes and artichokes

ARANCINI CAPRESE RS 34
Fried tomato and basil risotto, stuffed with mozzarella Vitalatte's

POLENTA FRITTA CON FUNGHI RS 29
Fried Italian polenta served over sautéed mushrooms in butter and thyme

INSALATA CON FORMAGGIO DI CAPRA E NOCI RS 36
Mixed leaf salad with tomatoes, walnuts, breaded goat cheese and honey mustard sauce



La Pasta



LA PASTA CLASSICA

The most iconic Italian pastas

SPAGHETTI AL POMODORO RS 45
Dried Gragnano pasta, tomato sauce and fresh basil

SPAGHETTI CACIO & PEPE RS 64
Dried Gragnano pasta with classic Pecorino Romano cheese and black pepper sauce

LINGUINE ALLA CARBONARA RS 68
Dried Gragnano pasta, guanciale, egg yolks from Happy Eggs® Mantiqueira, Pecorino Romano, Grana Padano and black pepper

LASAGNE ALLA BOLOGNESE RS 75
Classic green pasta Lasagna with bolognese ragù, béchamel sauce and Grana Padano au gratin

GNOCCHI ALLA SORRENTINA RS 57
Homemade gnocchi with tomato sauce and mozzarella Vitalatte's au gratin

RAVIOLI DI BUFALA RS 69
Fresh pasta stuffed with mozzarella Vitalatte's, tomato sauce and basil

TAGLIATELLE AL RAGÙ DI OSSOBUCCO RS 77
Homemade fresh tagliatelle with slowly cooked ossobuco ragù

TAGLIATELLE ALLA BOLOGNESE RS 75
Fresh pasta with bolognese sauce, parsley and basil

LA PASTA SPECIALE

Pasta with seasonal ingredients, always reinvented

GNOCCHI AL RAGÙ DI AGNELLO RS 74
Classic homemade potato-based pasta with lamb ragù slow cooked for 12 hours

RAVIOLINI DI PROSCIUTTO, MAIALE E PANNA RS 62
Fresh pasta stuffed with pork and prosciutto with cream based sauce and Grana Padano cheese

RAVIOLI DI BURRATA E POMODORI SECCHI RS 72
Fresh pasta stuffed with our classic burrata Vitalatte's, butter sauce, dried tomatoes, fresh basil and basil oil

LINGUINE GAMBERI, POMODORINE E BASILICO RS 86
Dried pasta with shrimp sautéed in pomodoro sauce, pomodorine, basil and lemon zest

SPAGHETTI AL PEPERONCINO, PECORINO E RUCOLA RS 48
Fresh pasta with chili pepper and Pecorino Romano cheese finished with fresh arugula



Secondi

POLPETTONE RIPIENO RS 64
Fried polpettone stuffed with gorgonzola cheese, served with tomato sauce



Il Risotto

RISOTTO FRUTTI DI MARE RS 84
Seafood risotto with shrimp, mussels, squid capers, fresh tomatoes and basil

RISOTTO BIANCO CON BRASATO E DOLCE FORTE RS 69
White risotto with shredded pork and reduced meat sauce with orange

Dolci

CANNOLI RS 29
Fried dough with ricotta filling and candied fruit

TIRAMISÙ RS 28
Our classic tiramisù: Savoiardi biscuits, mascarpone, coffee and cocoa powder



LA PIZZA DI EATALY



La Pizza

MARGHERITA EXTRA VERACE TSG R\$ 54

San Marzano tomato sauce, mozzarella Vitalatte's, fresh basil and extra virgin olive oil

PECATO DI GOLA R\$ 69

Mozzarella Vitalatte's, provolone, gorgonzola cheese, bacon, walnuts and truffled honey

4 FORMAGGI R\$ 49

San Marzano tomato sauce, mozzarella Vitalatte's, gorgonzola cheese, Parmigiano Reggiano, Pecorino Romano, fresh basil and extra virgin olive oil

PEPPERONI R\$ 57

San Marzano tomato sauce, mozzarella Vitalatte's, pepperoni, fresh basil and extra virgin olive oil

CAPRICCIOSA R\$ 62

San Marzano tomato sauce, mozzarella Vitalatte's, cooked ham, mushrooms, olives, artichoke, fresh basil and extra virgin olive oil

CALAMOZZA R\$ 54

San Marzano tomato sauce, mozzarella Vitalatte's, calabrian sausage and thyme

CALABRESA R\$ 52

San Marzano tomato Sauce, Calabrian Sausage and Red Onion

MARINARA TRADIZIONE R\$ 38

San Marzano tomato sauce, oregano and garlic

LA PARMA R\$ 64

Mozzarella Vitalatte's, Parmegiano Reggiano, arugula, pomodorini confit, Prosciutto di parma, fresh basil and extra virgin olive oil

PORCHETTA R\$ 48

Our traditional pizza dough, buffalo mozzarella Vitalatte's, porchetta, potatoes, rosemary, garlic and extra virgin olive oil

SCAROLA R\$ 54

San Marzano tomato sauce, mozzarella Vitalatte's, endive, guanciale, Grana Padano and Pecorino Romano

Dolci

PIZZETTE DI CREMA DI NOCCIOLA R\$ 21

Pizza dough filled with hazelnut cream, topped with powdered sugar and almonds

PIZZETTE DOLCE DI LATTE R\$ 21

Pizza dough filled with dulce de leche, topped with powdered sugar and almonds

PIZZETTE PER DUE R\$ 38

Our duo of sweet pizzas: one filled with dulce de leche and the other with hazelnut cream, finished with almonds

BURRATA E PARMA R\$ 70

San Marzano tomato sauce, fresh burrata Vitalatte's, Prosciutto di Parma, figs and balsamic

TARTUFATA R\$ 72

San Marzano tomato sauce, mozzarella Vitalatte's, mushrooms, bacon, black truffle, fresh basil and extra virgin olive oil

FANTASIA DELLO CHEF R\$ 59

Pizza with 4 flavors: Margherita; Pomodorini, Parmigiano Reggiano and arugula; Sausage and gorgonzola cheese; Cooked ham, mushrooms and mozzarella. With San Marzano tomato sauce and finished with fresh basil and extra virgin olive oil

MARGHERITA AL PESTO R\$ 62

Basil pesto sauce, mozzarella Vitalatte's, arugula, walnuts, Grana Padano, ground Pecorino Romano and olive oil

CARBONARA R\$ 62

Our traditional pizza dough, guanciale, egg yolks, Pecorino Romano Grana Padano and black pepper

TONNO R\$ 58

San Marzano tomato sauce, mozzarella Vitalatte's, confit tuna and red onion

CARCIOFINI R\$ 58

Mozzarella Vitalatte's, artichoke, bacon, lemon, Parmigiano Reggiano and basil

Speciali

PANUOZZO DI CRUDO R\$ 48

Our traditional pizza dough, extra virgin olive oil, Grana Padano, Pecorino Romano, mini arugula, sweet grape tomato, buffalo mozzarella Vitalatte's and prosciutto

FRU FRU TRICOLORE R\$ 59

Oval shaped pizza with 3 flavors: Margherita; 4 Formaggi; Prosciutto di Parma, arugula and Parmigiano Reggiano. Finished with fresh basil and extra virgin olive oil

BORBOLETA R\$ 62

Butterfly-shaped pizza, with 3 flavors: Spicy Pepperoni with caramelized onions; Calabrian sausage with Parmigiano Reggiano; Calzone with gorgonzola, provolone and ricotta. Topped with Prosciutto di Parma, arugula and mozzarella Vitalatte's

CALZONE NAPOLETANO R\$ 72

Calzone stuffed with ricotta, cooked ham, mozzarella Vitalatte's, San Marzano tomato sauce, Parmigiano Reggiano, fresh basil and extra virgin olive oil

RACHETTA R\$ 58

Paddle-shaped pizza dough, San Marzano tomato sauce, mozzarella Vitalatte's, prosciutto, red onion, olives, egg yolk and oregano

