



# BRACE

bar e griglia

The grill, a rudimentary and essential element for cooking, is the protagonist of our restaurant.

## PER COMINCIARE

COUVERT —	R\$ 11
Sourdough bread from our bakery and olive oil	
GRAN COUVERT ✕	R\$ 68
Sourdough bread from our bakery, seasoned olive oil, Vitalatte's butter, prosciutto, grilled carpaccio, Vitalatte's mozzarella and homemade pickles	

## ANTIPASTI

POMODORO E BURRATA —	R\$ 68
Braised tomatoes, tomato marmalade, Vitalatte's burrata and basil	
BRUSCHETTA DI MELANZANE E CASTAGNE —	R\$ 56
Grilled bread from our bakery, chestnut paste and smoked eggplant	
CRUDO DI TONNO AFFUMICATO E MOZZARELLA	R\$ 62
Thin slices of lightly smoked raw tuna, Vitalatte's mozzarella, orange and celery	
INSALATA DI SPINACI E FUNGHI —	R\$ 24-12
Spinach salad and raw mushroom vinaigrette	
INSALATA DI FOGLIE E PEPERONE AFFUMICATO —	R\$ 26-13
Mix of leaves with Pecorino Romano, croutons and red bell pepper slices	

## DALLA CUCINA

SPAGHETTI AGLIO, OLIO E PEPERONCINO —	R\$ 59
Dried Gagnano pasta with confit garlic, extra virgin olive oil and Calabrian pepper	
GNOCCHI POMODORO E GUANCIALE	R\$ 64
Potato gnocchi with guanciales tomato sauce, Pecorino and Calabrian pepper	
RISOTTO CACIO E PEPE —	R\$ 69
Risotto of Pecorino Romano, Grana Padano and black pepper	

# DALLA GRIGLIA

<b>BIFE DE TIRA ✕</b> Juicy cut of tenderloin	R\$ 295
<b>BABY BEEF</b> A noble and tender cut of sirloin	R\$ 98
<b>RIBEYE</b> A soft and juicy cut taken from the ribs	R\$ 167
<b>GUANCIA E FINOCCHIO</b> Black pork cheek, grilled and served in its own sauce with fennel	R\$ 74
<b>CARRÉ DI AGNELLO ✕</b> Lamb cut with it's bone removed from the loin	R\$ 190
<b>POLLO DEL GRIGLIATORE</b> Boneless chicken thigh, grilled and served with mushrooms, tomatoes, herbs and white wine	R\$ 68
<b>POLPO ALLE ERBE</b> Cooked octopus, marinated with herbs and finished on the grill	R\$ 119
<b>GRIGLIATA DI MARE</b> White fish fillets, mussels and squid served with tomatoes, sicilian lemon, white wine and olives	R\$ 125

# CONTORNI

<b>CAVOLFIORE —</b> Cauliflower on the grill, cauliflower puree with chestnut milk and crispy leek	R\$ 34
<b>POLENTA BIANCA TARTUFATA —</b> Creamy white polenta with truffles	R\$ 28-14
<b>PATATE RUSTICHE —</b> Baked and fried potatoes with rosemary	R\$ 25-13
<b>ZUCCA, CAPRA E GUANCIALE</b> Braised pumpkin, goat cheese and guanciale crisps	R\$ 47

# DOLCI

<b>TIRAMISÙ</b> Classic Italian dessert made with mascarpone, coffee and cocoa powder	R\$ 32
<b>IL NOSTRO CANNOLO DI CIOCCOLATO</b> Cannolo filled with chocolate mousse, caramelized nuts and passion fruit reduction	R\$ 34
<b>FRUTTI DELLA SPIAGGIA</b> Grilled pineapple and mango, dipped in rum syrup, accompanied with ricotta and vanilla ice cream	R\$ 28
<b>FRUTTI DI BOSCO</b> Fig, strawberry and blueberry with crème diplomate, meringue and pistachio	R\$ 28
<b>GELATO DEL GIORNO —</b> Fruit ice cream made from sugar syrup, ask the waiter for the available flavors	R\$ 22