

# BISTECCA

AS THE “BISTECCA FIORENTINA” THAT GATHERS 3 DIFFERENT CUTS IN ONLY ONE PIECE, WE GATHERED 3 ELEMENTS IN ONE PLACE: MEAT, WINE AND THE TRADITION OF THE BRAZILIAN BARBECUE WITH THE FAMOUS ITALIAN CUISINE.

## APPETIZERS

### / ROAST BEEF, MOSTARDA E FONTAL RS 48

Medium-rare roast beef with dried mushroom crust, mustard, mixed leaves and fontal cheese

### / CARNE CRUDA TARTUFATA RS 53

Knife cut raw meat, fleur de sel, black pepper, black truffle salsa and Grana Padano

### / COUVERT RS 8

Sourdough bread made in our bakery

### / MOZZARELLA FRITTA RS 36

Vitalatte's Mozzarella breaded and fried, served with smoked honey

### / POLENTA FRITTA RS 28

Fried Italian Polenta topped with Grana Padano

### / TAGLIATA DI MANZO E GORGONZOLA RS 54

Striped filet mignon served with gorgonzola cream and grilled bread

### / PANE ALL'AGLIO E GRANA PADANO RS 20

Do you like the famous garlic bread? Try our version with Grana Padano

### / BURRATA RS 72

Burrata Vitalatte's served with delicious smoked onion compote, guanciale and crostini



## STARTERS

### MANZO | BOVINES

**BISTECCA** / The most famous Italian cut, it combines the juiciness and tenderness of filet mignon, sirloin, and rump steak. Serves 2 people RS 286

**FILET MIGNON** / Noble cut of beef, very tender RS 86

**CHORIZO** / The name given by the Argentinians to the noble part of the sirloin RS 92

**FLANK STEAK** / Famous cut from Brazil's south, extremely juicy RS 96

**RUMP STEAK** / A tender and juicy cut, slow roasted for 12 hours and served with “farofa”, vinaigrette, and kale salad RS 73

**PRIME RIB BOVINO** / Delicious cut of ribs breaded and fried, served with arugula, serves 2 people RS 158

**RUMP SKIRT “AL BURRO”** / A classic cut from Brazilian steakhouses, slowly grilled with lots of butter and herbs. Serves 2 people RS 149



## MAIN COURSES

### / BURGER RS 54

180g burger, bread from our bakery, emmental cheese, caramelized onions, bacon and black beer mayonnaise

### / PANINO ALLA PARMIGIANA RS 46

Breaded and fried steak with tomato sauce, Vitalatte's buffalo mozzarella on ciabatta bread with green mayonnaise, dijon mustard and arugula



## SAUCES

EXTRA SAUCE RS 13

Choose one of the sauces with your grilled dish!

**AGRODOLCE** / Smoked Bittersweet Sauce

**AIOLI ALL'ERBE** / Olive oil emulsion, garlic and herbs

**“VINAGRETE”** / Our vinaigrette with tomato, red onion and balsamic

**GREMOLATA** / Olive oil with rosemary, thyme, parsley and Calabrian pepper

**PICCANTE** / Canned peppers and herbs

**FONDUTA GORGONZOLA** / Cream of gorgonzola cheese

## POLLAME | CHICKEN

**GALLETTO** / Boneless chicken marinated for 12 hours, slowly cooked in sous vide for 6 hours then roasted RS 54

**POLLO IN PASTELLA** / Fried chicken breast with crispy crust. Served with salad of mixed leaves, carrots, fresh fennel and orange RS 48

## MAIALE | SWINES

**BRACCIOLA DI MAIALE** / Pork wrapped with bacon and caciocavallo cheese, cooked for 6 hours and roasted with carrots, pearl onions and pork sauce RS 62

**COSTOLETTA DI MAIALE** / Pork rib roasted for 8 hours and served with delicious citrus sauce RS 68

**PORCHETTA** / Roman style porchetta roasted with herbs for 6 hours RS 64

## PIATTI | DISHES

### GNOCCHI AL RAGÙ DE OSSOBUCO RS 65

Potato gnocchi with ossobuco ragù slowly cooked for 12 hours

### RISOTTO SPINACI E GUANCIALE RS 52

Risotto bianco with spinach and guanciale finished with Grana Padano cheese

## SIDE DISHES

### PATATE FRITTE RS 25

Baked and then fried potatoes with rosemary

### PURÈ DI PATATE RS 22

Mashed potatoes with confit garlic

### “FAROFA” DI PANE RS 18

Breadcrumbs with bacon, onion, garlic and parsley

### VERDURE GRIGLIATE RS 22

Grilled vegetables from our market

### INSALATA MISTA RS 25

Mix of leaves, roasted tomatoes and Grana Padano

### RISOTTO BIANCO RS 26

Classic Parmesan Risotto  
\*Add black truffle salsa for RS 17

## DOLCI

### CANNOLI DI BRIGADEIRO RS 29

Sweet fried dough stuffed with brigadeiro and hazelnuts.

### TORTA CAPRESE E GELATO DI DOLCE DI LATTE RS 25

Chocolate and almond pie served with dulce de leche and caramel gelato