

TAKE OUT BRING EATALY'S FOODS TO YOUR HOME

PER COMINCIARE

PANE R\$ 9

Sourdough bread from our bakery, baked in a wood-fired oven

BURRATA R\$ 67

Homemade Vitalatte's Burrata with pickled eggplant and walnuts, served with crostini

CAPONATA R\$ 28

Antepasto of eggplant, zucchini, bell peppers, garlic, and onions, roasted with tomatoes and raisins, accompanied by sourdough bread

MELANZANE SOTTACETO R\$ 24

Eggplant with walnuts served with rustic bread from our bakery

PRIMI PIATTI

RAVIOLI DI MOZZARELLA R\$ 70

Fresh pasta stuffed with Vitalatte's buffalo mozzarella, tomato and basil sauce

RAVIOLI DI GRANA PADANO R\$ 72

Fresh pasta stuffed with Grana Padano, panna sauce and tartufo

TAGLIATELLE ALLA

BOLOGNESE R\$ 75

Fresh tagliatelle with bolognese sauce, parsley and basil with Grana Padano cheese

TAGLIATELLE AL RAGÙ

DI OSSOBUCO R\$ 78

Fresh Tagliatelle with ossobuco ragù cooked for 12 hours, served with Grana Padano cheese

RISOTTO AI PORRI TARTUFATO

CON PANCETTA R\$ 90

Risotto with leeks, truffles and pancetta. Served with Grana Padano cheese

RISOTTO MILANESE CON

RAGÙ DI OSSOBUCO R\$ 69

Risotto with saffron and ossobuco ragù with Grana Padano cheese

RISOTTO AI FUNGHI R\$ 67

Mushroom risotto with Grana Padano cheese

SECONDI PIATTI

FILETTO ALLA MILANESE

E LIMONE R\$ 64

Fried and breaded filet mignon with lemon

FILETTO ALLA PARMIGIANA R\$ 75

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

DOLCE

TIRAMISÙ R\$ 28

Our classic tiramisù: Savoiardi cookie, mascarpone, coffee and cocoa powder

CANNOLI R\$ 29

2 cannoli with ricotta or chocolate filling

INSALATA CAPRESE R\$ 40

Mixed tomatoes, Vitalatte's buffalo mozzarella, basil, olive oil and fleur de sel

FICHI E FORMAGGI R\$ 44

Salad of arugula, figs, goat cheese, cashew nuts praline and balsamic

ARANCINI CAPRESE R\$ 32

4 units of fried risotto, tomato and Vitalatte's mozzarella

ARANCINI DI RAGÙ DI SALSICCIA R\$ 29

4 units of fried sausage ragù risotto and Vitalatte's buffalo mozzarella

LASAGNA ALLA BOLOGNESE R\$ 75

Green Pasta Lasagna with Bolognese ragù, béchamel sauce, gratinated with Grana Padano

SPAGHETTI POMODORO R\$ 45

Dried Gragnano pasta with pomodoro sauce and fresh basil, served with Grana Padano

SPAGHETTI ALLA PUTTANESCA R\$ 61

Freshly cooked dried pasta, pomodoro sauce, onions, black olives, capers, pomodorine, basil, garlic and anchovies

RIGATONE AI FUNGHI R\$ 63

Freshly cooked dried pasta, mushroom mix, butter sauce and truffles

GNOCCHI CAPRESE R\$ 55

Potato gnocchi, pomodoro sauce, pomodorine, basil and Vitalatte's mozzarella

GNOCCHI, PANNA, BROCCOLI

E PROSCIUTTO R\$ 59

Potato gnocchi with heavy cream, broccoli and prosciutto

GNOCCHI CON RAGÙ

DI MANZO R\$ 65

Potato gnocchi, meat ragù, onions, tomatoes and meat sauce, topped with citrus breadcrumbs

POLLO E PATATE R\$ 59

Slowly roasted chicken breast, béchamel sauce and Grana Padano cheese, served with potatoes

PANNACOTTA R\$ 28

Typical Piedmont dessert made with milk and vanilla, topped with red fruit syrup

TORTA AL CIOCCOLATO R\$ 27

Creamy chocolate pie with English cream

IL PANE

FOCACCIA CALABRESA R\$ 29

Vitalatte's buffalo mozzarella, slices of Calabrian sausage and caramelized onions

FOCACCIA 4 FORMAGGI R\$ 29

Four-cheese focaccia



CONTORNI

PATATE EATALY R\$ 25

Baked and then fried potatoes with rosemary

POLENTA AL PECORINO R\$ 30

Creamy polenta with Pecorino Romano cheese

RISOTTO BIANCO R\$ 30

Classic Parmigiano-Reggiano Risotto

INSALATA MISTA R\$ 25

Mixed-leaf salad, roasted tomatoes and Grana Padano

PER DUE *dishes for two*

TAGLIATELLE, FONDUTA DI EMMENTAL E PANCETTA

AFFUMICATA R\$ 110

Fresh homemade pasta with fonduta of emmental cheese and bacon with grated Grana Padano cheese

MENU *Individual dishes*

MENU GNOCCHI CAPRESE R\$ 98

1 caponata, 1 gnocchi caprese, 1 torta al cioccolato, comes with 1 sourdough bread and grated Grana Padano

MENU RAVIOLI MOZZARELLA R\$ 89

2 units. arancini di ragù di salsiccia, 1 ravioli di mozzarella, 1 tiramisù and grated Grana Padano

COMBO *Complete menu for 2 people*

ROMA R\$ 177

1 arancini di ragù di salsiccia, 1 pane rustico, 2 tagliatelle bolognese, 2 chocolate cannoli

SALERNO R\$ 147

1 burrata, 1 pane rustico, 2 spaghetti al pomodoro, 2 chocolate cannoli, comes with Grana Padano

VENEZIA R\$ 197

1 melanzane sottaceto, 1 gnocchi panna, broccoli and prosciutto, 1 ravioli di mozzarella, 2 tiramisù, comes with Grana Padano

BEVANDE

WATER

PRATA *Sparkling or not* R\$ 8

PANNA R\$ 16

SAN PELLEGRINO *Sparkling* R\$ 16

SODAS

ITALIAN SODAS R\$ 14

Ask the waiter the flavors

BAER-MATE R\$ 14

Mate + Apple + Caffeine. Natural ingredients.

Lightly carbonated. 100% natural

BAER-MATCHA R\$ 14

Matcha + Apple + Caffeine. Natural ingredients.

Lightly carbonated. 100% natural

BAER-MATE

GREENPEOPLE JUICES R\$ 13

Pineapple with Mint, Pink Lemonade, Orange and Grape



WEWI SODAS R\$ 11

Cola, Guaraná, Guaraná Zero and Orange.

Organic soda.



BEERS

PAULISTÂNIA Lager R\$ 22

PAULISTÂNIA Pátio do Colégio R\$ 22

VINI

ROSSI

Bardolino Classico | Campagnola R\$ 159

Sallier de la Tour Syrah | Tasca d'Almerita R\$ 229

Montepulciano d'Abruzzo | Bonacchi R\$ 129

Cadetto Sangiovese | Lungarotti R\$ 199

Remole Toscana | Frescobaldi R\$ 209

Sassoalloro | Jacopo Biondi Santi R\$ 499

Vito Cabernet Sauvignon | Piccini R\$ 139

Braccale Rosso | Jacopo Biondi Santi R\$ 299

Barbera d'Alba - DOC | San Matteo R\$ 199

Grignolino Piemonte | Fontanafredda R\$ 249

Marne Brune Nebbiolo | Fontanafredda R\$ 299

Negroamaro Rosso | Il Salentino R\$ 99

Cabernet Sauvignon | Lozzolo R\$ 119

Barbera d'Alba - DOC | Fontanafredda R\$ 199

Montepulciano d'Abruzzo | Lozzolo R\$ 119

Grande Amore | Pirovano R\$ 169

Chianti Governo All'uso Toscano | Cecchi R\$ 109

Torrebona Chianti DOCG | Cecchi R\$ 109

La Campana Montefalco | Cecchi R\$ 109

Serralunga Barolo d'Alba | Cecchi R\$ 469

SPUMANTI

Brut | Itinera R\$ 109

Asti | Fontanafredda R\$ 130

Le Fronde Moscato d'Asti | Fontanafredda R\$ 199

Spumante Magno Rose Extra Dry | Cantine Casabella R\$ 129

BIANCHI

Regaleali Bianco | Tasca d'Almerita R\$ 249

Vito Chardonnay | Piccini R\$ 129

Levarie Soave Classico - DOC | Masi R\$ 120

Modello Trevenezie Bianco - IGT | Masi R\$ 90

Pinot Grigio | Torresella R\$ 100

Pradalupo Roero Arneis | Fontanafredda R\$ 249

Grillo La Segreta | Planeta R\$ 109

Chardonnay Casalto | Bonfante e Chiarle R\$ 199

ROSATI

Solerose Rosato | Fontanafredda R\$ 159

Vito Syrah Rosé | Piccini R\$ 139

Pinot Grigio Rosé | Torresella R\$ 119

Rosé | Planeta R\$ 109

The sale of alcoholic beverages is forbidden for people under 18 years old. If you drink, don't drive.