



OSTERIA

di EATALY

PER COMINCIARE

BURRATA R\$ 63

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

CAPONATA R\$ 28

Eggplant, zucchini, celery, bell pepper and fennel, roasted with tomatoes and raisins

INSALATA CAPRESE R\$ 38

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

FICHI E FORMAGGI R\$ 42

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

ARANCINI CAPRESE R\$ 34

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

PANE R\$ 8

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

PRIMI PIATTI



SPAGHETTI ALLA PUTTANESCA R\$ 59

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

RIGATONE AI FUNGHI R\$ 69

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

RISOTTO AI PORRI TARTUFATO CON PANCETTA R\$ 79

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

RISOTTO MILANESE CON RAGÙ DI OSSOBUCCO R\$ 67

Risotto with saffron and ossobuco ragù

LASAGNA ALLA BOLOGNESE R\$ 75

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

GNOCCHI CAPRESE R\$ 52

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

RAVIOLI DI GRANA PADANO R\$ 68

Fresh pasta stuffed with Grana Padano, panna sauce and tartufo

GNOCCHI AL RAGÙ DI MANZO R\$ 62

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

SECONDI PIATTI

FILETTO ALLA MILANESE E LIMONE R\$ 60

Fried and breaded filet mignon with lemon

POLLO E PATATE R\$ 56

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

CONTORNI

PATATE EATALY R\$ 25

Baked and then fried potatoes with rosemary

INSALATA MISTA R\$ 25

Mixed-leaf salad, roasted tomatoes and Grana Padano

POLENTA AL PECORINO R\$ 28

Creamy polenta with Pecorino Romano cheese

DOLCI

TORTA AL CIOCCOLATO R\$ 27

Creamy chocolate pie with English cream

CHOUX R\$ 36

Light baked dough, filled with creamy cream served with fig compote

TIRAMISÙ R\$ 28

Sponge cake dough, mascarpone cream coffee and cocoa powder



LE BEVANDE

WATER

PRATA Sparkling or not R\$ 8

PANNA R\$ 16

SAN PELLEGRINO Sparkling R\$ 16

Our establishment offers free filtered water.
Ask the waiter for it.

SOFT-DRINKS

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®

WEWI R\$ 11

Cola, Guaraná, Guaraná Zero and Orange
Organic soda.



NATURAL JUICE

GREENPEOPLE R\$ 13

Pineapple with Mint, Pink Lemonade,
Orange and Grape



SODAS

ITALIAN SODAS R\$ 14

Ask the waiter for the available flavors

BEERS

ALLA SPINA | CHOPP

PAULISTÂNIA CLARA R\$ 14

Lager Premium 4.8%

PAULISTÂNIA CRAFT R\$ 14

Produced in our brewery.
Ask the waiter

IN BOTTIGLIA | BOTTLE

PAULISTÂNIA Lager R\$ 22

PAULISTÂNIA Pátio do Colégio R\$ 22

COCKTAIL

CAIPIRINHA R\$ 25

Cachaça, ice, sugar and lemon or strawberry

SAQUERINHA R\$ 25

Sake, ice, sugar and lemon or strawberry

GIN TÔNICA R\$ 30

Gin, tonic water and lemon

MOJITO R\$ 25

Rum, soda, lemon and mint

IL SPUMANTE

	BOTTLE 750ML
BRUT ITINERA Itinera Veneto	R\$ 109

ASTI Fontanafredda Piemonte	R\$ 130
----------------------------------	---------

LE FRONDE MOSCATO D'ASTI Fontanafredda Piemonte	R\$ 199
--	---------

SPUMANTE MAGNO ROSE EXTRA DRY Cantine Casabella Piemonte	R\$ 129
--	---------

I VINI ROSATI

	GLASS 150ML	BOTTLE 750ML
VITO SYRAH ROSÉ Piccini Toscana		R\$ 139

SOLEROSE ROSATO Fontanafredda Piemonte	R\$ 48	R\$ 159
---	--------	---------

PINOT GRIGIO ROSÉ Torresella Veneto		R\$ 119
--	--	---------

ROSÉ Planeta Sicilia	R\$ 33	R\$ 109
---------------------------	--------	---------

I VINI BIANCHI

	GLASS 150ML	BOTTLE 750ML
LEVARIE SOAVE CLASSICO Masi Veneto	R\$ 36	R\$ 120

PINOT GRIGIO Torresella Veneto	R\$ 30	R\$ 100
-------------------------------------	--------	---------

MODELLO BIANCO TREVENEZIE Masi Veneto	R\$ 27	R\$ 90
---	--------	--------

VITO CHARDONNAY Piccini Toscana	R\$ 39	R\$ 129
--------------------------------------	--------	---------

REGALEALI BIANCO - DOC Tasca D'Almerita Sicilia		R\$ 249
---	--	---------

	GLASS 150ML	BOTTLE 750ML
PRADALUPO ROERO ARNEIS Fontanafredda Piemonte		R\$ 249

GRILLO LA SEGRETA Planeta Sicilia	R\$ 33	R\$ 109
---	--------	---------

CHARDONNAY CASALTO Bonfante e Chiarle Piemonte		R\$ 199
--	--	---------



I VINI ROSSI

	GLASS 150ML	BOTTLE 750ML
BARDOLINO CLASSICO Campagnola Veneto		R\$ 159

SALLIER DE LA TOUR SYRAH Tasca D'Almerita Sicilia		R\$ 229
---	--	---------

MONTEPULCIANO D'ABRUZZO Bonacchi Abruzzo	R\$ 39	R\$ 129
--	--------	---------

CADETTO SANGIOVESE Lungarotti Umbria		R\$ 199
--	--	---------

REMOLE ROSSO TOSCANA - IGT Frescobaldi Toscana		R\$ 209
--	--	---------

SASSOALLORO - IGT Jacopo Biondi Santi Toscana		R\$ 499
--	--	---------

VITO CABERNET SAUVIGNON Piccini Toscana	R\$ 139	
---	---------	--

BRACCALE Jacopo Biondi Santi Toscana		R\$ 299
---	--	---------

BARBERA D'ALBA - DOC San Matteo Piemonte		R\$ 199
--	--	---------

GRIGNOLINO PIEMONTE Fontanafredda Piemonte		R\$ 249
--	--	---------

	GLASS 150ML	BOTTLE 750ML
MARNE BRUNE NEBBIOLO Fontanafredda Piemonte		R\$ 299

NEGROAMARO ROSSO Il Salentino Puglia		R\$ 99
---	--	--------

BARBERA D'ALBA Fontanafredda Piemonte		R\$ 199
--	--	---------

CABERNET SAUVIGNON Lozzolo Piemonte		R\$ 119
---	--	---------

MONTEPULCIANO D'ABRUZZO Lozzolo Piemonte	R\$ 36	R\$ 119
--	--------	---------

GRANDE AMORE Pirovano Puglia		R\$ 169
-----------------------------------	--	---------

CHIANTI GOVERNO ALL'USO Cecchi Toscana		R\$ 109
--	--	---------

TORREBONA CHIANTI Cecchi Toscana	R\$ 33	R\$ 109
---------------------------------------	--------	---------

LA CAMPANA MONTEFALCO Cecchi Toscana	R\$ 33	R\$ 109
--	--------	---------

SERRALUNGA BAROLO D'ALBA Fontanafredda Piemonte		R\$ 469
---	--	---------