



*Chef:
Cristiano Panizza*

Business Hours

*Lunch:
monday to friday: from 12:00 pm to 15:00 pm.
saturday, sunday and holiday: from 12:00 pm to
16:30pm.*

*Dinner:
monday to thursday: from 19:00 pm to 00:00 pm.
friday to saturday: from 19:00 pm to 01:00 pm.*

June 2019

www.vicolonostro.com.br

eventos@vicolonostro.com.br

PRANZO ESPRESSO

SERVED ONLY AT LUNCH FROM MONDAY TO FRIDAY

(includes couvert, starters, main course, dessert, exclusively the items below)

■ COUVERT

Olive pasta, extra butter, grissini and foccacia.

■ ANTIPASTI STARTERS

Insalata Fresca

Green leaves, fresh hearts of palm and mustard dressing.

Carpaccio

Slices of meat with capers and parmesan cheese.

Insalata di Rucola

Italian arugula, sweet tomatoes, polenta croutons and balsamic dressing.

Zuppa

Pea soup with bacon.

■ PIATTI DISH

Spaghetti Parma e Pepe (Vegetariano)

Spaghetti with creamy parmesan sauce and freshly ground black pepper.

Risotto Primavera (Vegano)

Asparagus, mushroom and artichoke risotto

San Pietro con Legumi Grigliate

Red snapper stuffed with crab, grilled vegetables and lemon sauce

Polenta con Salsiccia

Soft polenta with sausage and fresh tomatoes sauce

Scaloppine di Filetto con Pure

Filet in marsala sauce with potato puree and parmesan cheese

Pollo Montovana

Milanese chicken filet with smoked cheese, diced tomatoes and tagliatelle in sage butter.

Fettuccine ai Curry con Pollo

Fresh pasta in curry sauce with chicken strips and zucchini

Penne All'arabiata (Vegetariano)

Penne with tomato sauce, basil, black olives and pepperoni pepper

■ DOLCI DESSERT

Ambrosia

Frutte Fresche

Gelato

Light Cheesecake (no sugar or flour) in fresh fruit syrup

**We have options integral pasta and gluten-free*

■ COUVERT

Gorgonzola, olive, burro, melanzana, olio extra vergine di oliva aromatizzato, aceto balsamico, pani e grissini

Gorgonzola cheese, olives, butter, eggplant paste, extra virgin olive oil, balsamic vinegar dressing, italian bread and homemade fresh baked bread (per person)

■ LO CHEF CONSIGLIA THE CHEF SUGGESTS:

Polenta com Ragu di Legumi e Burrata

Soft polenta with vegetables ragu and mozzarella

Gnocchi al Ragù d'Ossobuco

Baroa potato gnocchi with "ossobuco" sauce, tomatoes and wine

Risotto ai Frutti di Mare

Shrimps, sea calamari, octopus and diced tomatoes risotto

Filetto Ripieno con Brie

Grilled tenderloin stuffed with brie cheese, topped with herb sauce, served with mushroom risotto . . .

Petto d'Anatra Al Balsamico con Risotto di Gorgonzola e Pera

Grilled duck breast, rare, topped with balsamic vinegar sauce, served with gorgonzola and pears risotto

Gamberi Provenzale con Risotto

Prawns with garlic olive oil, parsley and diced tomatoes served with Sicilian lemon risotto and parmesan cheese

■ ANTIPASTI STARTERS

Insalata di Rucola con Crostini di Polenta

Arugula, sliced tomatoes, polenta croutons and crispy parmesan cheese

Bruschetta con Olive e Mozzarella di Bufala

Italian bread topped with olives, tomatoes, buffalo mozzarella and anchovies

Carpaccio

Homemade carpaccio

Carpaccio con Insalata

Homemade carpaccio, with capers, parmesan cheese and fresh greens

Insalata di Formaggio di Capra

Greens served with parmesan baskets filled with warm goat cheese and balsamic dressing

Vitello Tonnato

Thin slices of veal with arugula, tuna sauce and capers

Bruschetta di Polenta con Formaggio di Capra e Insalata di Rucola

Grilled polenta with tomato dices and chevrotin cheese, arugula and balsamic dressing

Insalata Caprese

Buffalo mozzarella cheese, tomatoes and pesto dressing

Carpaccio di Salmone Marinato all'Aneto

Slices of salmon marinated with dill in fresh Dijon mustard dressing and fresh hearts of palm

Insalata con Filetto

Warm salad of fresh greens with tenderloin on balsamic and tomatoes dressing.

■ ZUPPE SOUP

Minestrone

Vegetable soup with beef and pasta.

Zuppa di Pomodoro con Pesto

Creamy tomato soup with basil pesto.

Zuppa Casalinghe

Homemade parsnip soup.

Cappelletti in Brodo

Pasta stuffed with veal, chicken and parmesan in chicken broth

■ POLENTA POLENTAS

Polenta alla Trevisana

Soft polenta with fresh Italian sausage and radicchio in red wine

Polenta con Brie e Prosciutto

Soft polenta with brie cheese and parma ham over arugula leaves

■ PASTE PASTA

Penne alla Rustica

Spicy tomato sauce, eggplant, green and black olives, capers and goat cheese

Fettuccine alla Calabrese

Fettuccine, Italian sausage sauce, tomatoes, buffalo mozzarella and arugula

Tagliatelle ai Funghi e Formaggio

Pasta with garlic olive oil and mushrooms in cheese sauce

Penne con Formaggio di Capra e Prosciutto Crudo

Penne with goat cheese, parma ham, leeks and pinoli

Spaghetti Campo e Mare

Shrimps, calamari and octopus with garlic olive oil and grilled vegetables

Fettuccine all'Aromi di Tartufo Bianco

Fresh pasta with creamy parmesan and truffle oil served with grilled zucchini

Fettuccine con Gamberi e Carciofini

Fettuccine with light shrimp sauce, Italian artichokes and white sauce

Tagliatelle al Pesto con Gamberi

Pasta with basil sauce, pinoli, shrimps and grilled tomato

Spaghetti ai Frutti di Mare

Shrimps, calamari, scallops and octopus with diced tomatoes

■ PASTE RIPIENE STUFFED PASTA

Raviolini di Mozzarella di Bufala

Fresh pasta filled with buffalo mozzarella and topped with tomato and basil sauce

Tortelli di Zucca

Fresh pasta filled with pumpkin, parmesan and amaretto tossed in sage butter, spices and pinoli

Tortelloni d'Agnello

Fresh pasta stuffed with lamb, topped with sage creamy sauce

Agnolotti di Carciofini

Fresh pasta stuffed with artichoke, served with mascarpone and mint sauce

Cappelletti Fonduta

Fresh pasta stuffed with veal and chicken with creamy parmesan sauce and balsamic reduction

■ RISOTTI RISOTTO

Risotto ai Carciofini e Pollo

Italian artichokes, sliced chicken breast with Marsala wine, sage and parmesan

Risotto di Salmone con Broccoletti al Prosecco

Sliced fresh salmon, broccoli , fresh herbs and Prosecco

Risotto con Filetto e Radicchio al Vino Rosso

Strips of tenderloin and "radicchio" cooked in red wine

Risotto con Gamberi e Asparagi

Shrimps, fresh arparagus, herbs and grana padano cheese

Risotto di Salsiccia e Zucca

Italian sausage and pumpkim with thyme and parmesan cheese

Risotto d'Anatra con Cipolla

Duck breast risotto with balsamic glazed onions.

■ CARNI MEAT

Tagliata di "Fraldinha" al Senape con Fettuccine al Burro

Grilled flank steak in dijon mustard sauce with pasta in butter sauce

Ossobuco di Vitela com Risoto Alla Milanese

Veal "ossobuco" topped with wine sauce, served with saffron risotto and parmesan cheese

Filetto al Gorgonzola e Pera

Grilled tenderloin topped with gorgonzola cheese and pears in wine.

Filetto in Salsa d'Aglio con Erbe

Grilled tenderloin topped with, roasted garlic and fresh herbs sauce, served with tagliatelli in olive oil.

Scaloppine di Vitello ai Funghi Porcini

Thin slices of veal in creamy porcini mushroom in Marsala sauce, garnished with tagliatelle on butter

Filetto con Prosciutto al Pepe e Risotto di Asparagi

Grilled tenderloin wrapped in parma ham and green pepper sauce with fresh asparagus risotto

Gailetto Grigliato con Gnocchi al Tartufo

Grilled spring chicken, served with baroa potato gnocchi in grana padano sauce with white truffle oil

Costoletta d'Agnello

French rack lamb with herbs sauce, served with polenta and mushroom sauce.

Lombata ai Funghi

Rib eye in fresh and dried mushroom sauce, served with brie cheese, leek and sweet tomatoes risotto

Agnello con Cipolla e Fettuccine Alfredo

Lamb loin in onion sauce, served with fresh pasta and cheese sauce

Filetto di Pollo con Risotto

Grilled chicken breast in roti sauce with a lemon scent, served with dried tomato, buffalo mozzarella cheese and arugula risotto. 80,00

■ **PESCI E FRUTTI DI MARE** FISH AND SEAFOOD

Pesce al Limone e Gamberi con Spaghetti di Legumi

Fish of the day, saffron, sicilian lemon and shrimp sauce served with vegetables spaghetti

Salmone con Asparagi e Risotto di Brie e Zucchini

Grilled salmon filet in fresh asparagus sauce, served with brie cheese, zucchini and tomato risotto . . .

Trota al Burro d'Arancia e Mandorle

Grilled trout filet with orange and almond sauce, served with asparagus wrapped in parma ham and potatoes

Filetti di San Pietro con Purè

Grilled red snapper filet with leek sauce served with fresh asparagus purée.

Namorado in Crosta di Granchio con Riso Nero

Grilled namorado filet with a crab crust au gratin, fresh tomatoes and caper sauce served with black rice.

Gamberi al Prosecco

prawns topped with Prosecco sauce and apples, served with pistachio risotto

Riso Nero con Calamaretti

Black rice, calamari, tomatos and arugula

Baccalà Mantecato

Slices of codfish au gratin with olives, potato cubes in white sauce with grilled polenta

DOLCI DESSERT

Crumble di Mele con Crema Inglese

Hot apple pie with crunchy almond topping and English cream

Crostata di Latte Brûlé con Pistacchio

The traditional "brule" cream served in crusty pistacchio pastry

Ciocolatino

Warm chocolate cake with a creamy filling, served with vanilla ice cream

Brownie Cappuccino

Served with vanilla ice cream, whipped cream and cinnamon

Tortino di Cioccolato con Fragole

Warm chocolate cake filled with reggiano cream and fresh strawberries

Sformato Croccanti con Mango Caramellato

Pavé with a crunchy topping and caramelized mango in caramel syrup

Semifreddo al Caffè

Chilled coffee and chocolate cream in coffee syrup

Fragolata

Small meringues with fresh strawberries and whipped cream

Frutta Gratinata allo Zabaione

Assorted fresh fruits with zabaione au gratin and almonds

Zabaione con Amaretti

Zabaione with Marsala wine, served with almond cookies

Sorbetto di Limone con Vodka

Citrus vodka with sicilian lime ice cream

Gelato di Cioccolato Belga con Crocanti

Belgia chocolate ice cream with crunchy crumbs of dried fruit

Tiramisù

Banana Flambata con Gelato

Flambé banana served with vanilla ice cream

Pera al Vino

Pears in wine with reggiano cream topped with raspberry syrup

Essere in Forma (diet)

Light cheesecake (no sugar or flour) in fresh fruit syrup

Gelato

Ice cream

Frutta di Stagione

Seasonal fruits

OBSERVATIONS

Do Not Smoke

*It is prohibited to sell or offer alcoholic beverages to persons under 18 years of age
Lei Estadual nº 14.592/11 e 2011 e artigo 243 da Lei Federal nº 8069/90.*

*We replace only those Wines which have been spoiled. The other cases of rejection
will be charged normally.*

*Wines, champagnes or sparklings brought from home R\$ 80,00 a bottle
Whiskies, brought from home R\$ 120,00 a bottle*

Wines above 750ml brought from home the price is R\$ 160,00 a bottle

*The "Service Fee" or "Suggested Tip" is intended exclusively for employees and will be distributed
according to criteria of costing and apportionment defined in a collective bargaining agreement
or agreement, according to with the Law 13.419/17.*

*We accept Amex, Visa, Mastercard, Diners, TR Refeição, Alelo Refeição,
Sodexo Refeição, VR Refeição.*

*According to the interministerial ordinance 85/2014 and law 12.741 / 2012 -
the approximate tributes is 18.45% IBPT source.*

*According to Law 12.853 / 13, the copyright and musical rights are administered by
ECAD, of which we are associated.*

Visit our kitchen.

Note:

AOC: Appellation d'Origine Contrôlée (Denomination of Controlled Origin)

IGT: Indicazione Geografica Tipica (Typical Geographical Indication)

DOC: Denominazione di Origine Controllata (Denomination of Controlled Origin)

*DOCG: Denominazione di Origine Controllata e Garantita (Denomination of Controlled Origin and
Guaranteed)*

VS: Very Special (Aging minimum of 2 years)

VSOP: Very Superior Old Pale (Aging minimum of 4,5 years)

XO: Extra Old (Aging minimum of 6 years)

If you drink do not drive