

Casa di Pasto

DESDE  1910
SALTON

Tu sei il nostro ospite speciale

Enjoy our
experiences
carefully designed to exalt **great**
sparkling wines and wines.



Tasting Menu

GUIDED TASTING

OF **4 SELECTED PRODUCTS** INCLUDING
SPARKLING WINES AND
WORLD-RENOWNED WINES.

Prior booking required. | R\$ **80** / per person



Formaggio Tasting

GUIDED TASTING

OF **4 SELECTED PRODUCTS**
PAIRED WITH **PECORINO CHEESES.**



Prior booking required. | R\$ **135** / per person



Giornata Tasting

GUIDED TASTING

OF **5 PRODUCTS** INCLUDING SPARKLING
WINES AND ICONIC WINES PAIRED WITH
5 VARIETIES OF BRUSCHETTA.

Prior booking required. | R\$ **155** / per person



Dolcezza Tasting

GUIDED TASTING



OF **4 SPECIALLY SELECTED**
PRODUCTS PAIRED WITH
CHOCOLATES.

Prior booking required. | R\$ **140** / per person



appetizers

BRUSCHETTAS

CAPRESE

Baguette bread, tomato confit, gruyere crème and basil pesto.

R\$ 35

MUSHROOMS

Baguette bread, paris mushroom, crème gruyere and arugula sprouts.

R\$ 35

BRIE CHEESE WITH HONEY AND PECAN NUTS

Baguette bread, brie cheese, pecan nuts and honey.

R\$ 35

POT ROAST

Baguette bread, pot beef pâté and parma crispy.

R\$ 35

*The bruschettas are served with **6 pieces** and, if you prefer, you can make a mix with the available flavors. :)

salads

FOR 2 PEOPLE

NATURALE SALAD

Green leaf mix with mushrooms and dry tomatoes in a yoghurt and lemon sauce.

R\$ 30

ELEGANZA SALAD

Green leaf mix with figs, parma and balsamic crème.

R\$ 40

CAPRESE SALAD

Tomato, buffalo cheese and pesto.

R\$ 40

for kids

SPAGHETTI CONTENTO

Spaghetti in butter with filet escalope.

R\$ 45

BAMBINO FELICE

Mini burger with mozzarella cheese. Served with rustic potatoes.

R\$ 50



main courses

RISOTTO ZUCCA

R\$ 55

Zucchini crème risotto with crispy leeks and almond slices.

RISOTTO FUNGHI

R\$ 55

Parmesan risotto with paris mushrooms.

CREAMY GNOCCHI WITH PESTO

R\$ 65

Potato gnocchi with sauce made from fresh cream, pesto, walnuts and parmesan.

ALLORA, PISTACHI

R\$ 65

Fettuccine with pistachio pesto and buffalo mozzarella.

LEAN CAPPELLETTI

R\$ 65

Tomato confit sauce enriched with fresh cream and generous portions of Parmesan cheese.

Based on the authentic recipe passed on by the beloved grandmother Lúcia, this dish is a testament of history and love. Each bite reveals layers of flavors that celebrate our family tradition.

RIGATTONI CIPOLLA

R\$ 65

Rigattoni with sauce made from fresh cream with onion, shoyu, parmesan and a touch of black pepper.

NOODLE WITH BACON AND VODKA

R\$ 75

Noodle with sauce made from fresh cream with Vorus vodka, buffalo mozzarella, parmesan, bacon and a touch of Calabrian pepper.

FILLET AND CHEESE RISOTTO WITH COGNAC

R\$ 75

Parmesan risotto with fillet mignon and flambéed curd cheese in cognac.

FORMAGGI AMORE MIO

R\$ 90

Cheese risotto with chicken filet or filet mignon escalope.

special hint

See photos of our delicious dishes on the next pages :)



for sharing

COALHO STICK

R\$ 45

Coalho cheese with oregano, breaded in panko flour.

FRIED GNOCCHI WITH GRUYÈRE PASTE

R\$ 45

Potato gnocchi seasoned with paprika, olive oil, rosemary and cayenne pepper, served with a gruyère paste.

CASA DI PASTO SANDWICH

R\$ 50

Ciabatta bread, grilled chicken breast with Italian spices, basil and pecan nuts pesto, mozzarella cheese, dry tomatoes and arugula.

BREAD STUFFED WITH TOMATO CONFIT

R\$ 55

Handmade bread with tomato confit, ricotta cheese and pesto sauce.

FILET WITH GRUYÈRE CHEESE PIZZA FOR 4 PEOPLE

R\$ 85

Red sauce with filet, mozzarella and gruyère cheese.

COPPA AND FIG PIZZA FOR 4 PEOPLE

R\$ 85

Mozzarella cheese, figs, coppa and tomato sauce.

MARGHERITA PIZZA FOR 4 PEOPLE

R\$ 85

Mozzarella cheese, with pesto and tomato sauce.

COLD CUTS BOARD IDEAL FOR 4 PEOPLE

R\$ 125

Smoked picanha, parma, Italian salami, figs, gouda cheese, brie cheese, grana padano cheese, apricots, strawberries, cashew nuts, caponata, honey, baguette bread, dried fruits, seasonal jam, grissinis and dates.

to sweeten up life

CHOCOLATE BRIGADEIRO

R\$ 15

Condensed milk, fresh cream, butter and semi-sweet chocolate.

SICILIAN LEMON BRIGADEIRO

R\$ 15

Condensed milk, fresh cream, butter and Sicilian and Tahitian lemon zest.

DULCE DE LECHE PETIT GATEAU

R\$ 30

Dulce de leche petit gateau served with Così Fior di Latte ice cream.

PASTEL ROMEU E JULIETA 8 UNITS

R\$ 45

Fried pastry, guava and mozzarella cheese.

menu



BRUSCHETTAS



NATURALE SALAD



ELEGANZA SALAD



CAPRESE SALAD



SPAGHETTI CONTENTO



BAMBINO FELICE



RISOTTO ZUCCA



RISOTTO FUNGHI

M A N G I A C H E T E F A B E N E

menu



CREAMY GNOCCHI WITH PESTO



ALLORA, PISTACCHI



LEAN CAPPELLETTI



RIGATTONI CIPOLLA



NOODLE WITH BACON AND VODKA



FILLET AND CHEESE RISOTTO
WITH COGNAC



FORMAGGI AMORE MIO



COALHO STICK

M A N G I A C H E T E F A B E N E

menu



FRIED GNOCCHI WITH GRUYÈRE PASTE



CASA DI PASTO SANDWICH



BREAD STUFFED WITH TOMATO CONFIT



FILET WITH GRUYÈRE CHEESE PIZZA



COPPA AND FIG PIZZA



MARGHERITA PIZZA



COLD CUTS BOARD

M A N G I A C H E T E F A B E N E

menu



to sweeten up life



CHOCOLATE BRIGADEIRO



SICILIAN LEMON BRIGADEIRO



DULCE DE LECHE PETIT GATEAU



PASTEL ROMEU E JULIETA

M A N G I A C H E T E F A B E N E

drinks	
INTENSITÀ Salton Prosecco sparkling wine and tangerine Shrub. ✦ Citric and fruity	R\$ 30
MOSCOW MULE Lemon juice and syrup, with Vodka Vorus and a refreshing ginger foam. ✦ Citric and spicy	R\$ 30
APEROL SPRITZ Aperol and Salton Brut sparkling wine. ✦ Refreshing and fruity	R\$ 30
HUGO Elderflower syrup and Salton Prosecco sparkling wine. ✦ Refreshing and floral	R\$ 30
CARAJILLO Licor 43, espresso and ice. ✦ Bitter and sweet	R\$ 35
WINTER SPRITZ Salton Brut Rosé sparkling wine and Aperol with a delicate touch of Blood Orange syrup. ✦ Sweet and bitter	R\$ 35
AUGURI Theros Gin and Campari with tonic water and a delicate touch of Blood Orange syrup. ✦ Sweet and herbaceous	R\$ 35
NEGRONI Theros Gin, Campari and Vermute. ✦ Bitter and herbaceous	R\$ 35
WHISKEY SOUR Bourbon with lemon juice and honey syrup. ✦ Sour and sweet	R\$ 40
VIRTUOSO Aperol, orange Shrub with cashews and Salton Virtude Chardonnay wine. ✦ Refreshing	R\$ 45

✦
Our drinks are individually prepared with a lot of attention and care, so each decoration may change.

Drinks



INTENSITÁ



MOSCOW MULE



APEROL SPRITZ



HUGO



CARAJILLO



INVERNO SPRITZ



AUGURI



NEGRONI



WHISKEY SOUR



AMORE ESTIVO

**Share the beauty of our creations
on your social medias!**

Feel free to tag our profile [@familiasalton](#) in your posts.

sparkling wines

sparkling wines

BY THE GLASS

CHECK WITH OUR TEAM THE SPARKLING WINE OF THE DAY

R\$ 30

SALTON

SALTON ZERO ÁLCOOL MOSCATO



R\$ 45

SALTON OURO

SALTON OURO MOSCATEL
SALTON OURO PROSECCO
SALTON OURO BRUT ROSÉ
SALTON OURO BRUT
SALTON OURO EXTRA-BRUT



R\$ 65
R\$ 65
R\$ 65
R\$ 65
R\$ 65

DOMENICO SALTON

DOMENICO SALTON GIORNATA
Prosecco



R\$ 100

SALTON ÉVIDENCE

SALTON ÉVIDENCE BRUT
SALTON ÉVIDENCE SUR LIE
SALTON ÉVIDENCE BRUT ROSÉ



R\$ 125
R\$ 125
R\$ 125

GRAN FAMÍLIA

SALTON LUCIA CANEI
Brut Rosé
SALTON GERAÇÕES
AZIR ANTONIO SALTON



R\$ 200
R\$ 175

wines

BY THE GLASS

CHECK WITH OUR TEAM THE WINE OF THE DAY

SALTON PARADOXO

BLEND

Cabernet Sauvignon, Merlot and Tannat

BLEND

Cabernet Franc, Marselan and Merlot

PINOT NOIR



R\$ 35

R\$ 65

R\$ 65

R\$ 65

SALTON ATOS

FORTIFIED WINE

Chardonnay



R\$ 125

DOMENICO SALTON CAMPANHA

MARSELAN/TANNAT

MARSELAN

TANNAT



R\$ 100

R\$ 100

R\$ 100

COLEÇÃO ADEGA

SALTON TALENTO

Cabernet Sauvignon, Merlot and Tannat

SALTON DESEJO

Merlot

SALTON VIRTUDE

Chardonnay



R\$ 125

R\$ 125

R\$ 125

GRAN FAMÍLIA

SALTON GERAÇÕES MÁRIO SALTON

Cabernet Sauvignon, Marselan, Merlot and Tannat

SALTON SEPTIMUM

Alicante Bouschet, Arinarnoa, Cabernet Franc, Cabernet Sauvignon, Marselan, Merlot and Tannat



R\$ 175

R\$ 200

non- alcoholic

non-alcoholic

SALTON GRAPE JUICE 500 ML

Whole juice made without any added sugar, water or preservatives.



R\$ 13,50

WATER

SPARKLING OR STILL WATER 

R\$ 5,00