



**MENU**

# STARTERS



<b>BURRATA</b> served with Genovese pesto, roasted tomato, and toasted bread	72
<b>FLANK STEAK CROQUETTE</b> 10 units of the traditional croquettes	54
<b>STEAK TARTARE WITH FRIES</b> finely chopped and seasoned raw beef. Served with leaves of baby romaine lettuce, sourdough bread*, and french fries	58
<b>CHEESEROSINHA</b> 08 units of mini cheeseburgers	72
<b>TAPIOCA CUBES</b> prepared with curd cheese and served with chilli jam	48
<b>CARPACCIO</b> thin slices of meat seasoned with Dijon mustard sauce, Parmesan chips, arugula, caper flowers, and slices of bread	53
<b>MIXED STUFFED PASTRIES</b> 08 units of mini deep fried pastries, filled with meat and cheese	45
<b>PARMIGIANA STEAK APPETIZER</b> delicious cubes of parmigiana fillet mignon for snacking	95
<b>RIBS BALLS</b> 8 units of ribs balls served with stout sauce and a basket of bread	52
<b>SALMON TARTARE</b> diced salmon seasoned with Asian sauce, on a bed of quinoa, avocado, mix of leaves, and sourdough bread	65
<b>TOP SIRLOIN CAP STRIPS</b> 400g of top sirloin cap, served with mustard sauce and a basket of bread	110
<b>LEO'S BITES</b> black bread toast, raw meat, onions, pickles, mustard sauce, Parmesan chips, and Chilean olives	75
<b>HANDMADE SAUSAGE</b> pork sausage and a basket of bread	69
<b>DEEP-FRIED RICE BALLS</b> 8 units of deep-fried rice and cheese balls. Served with the house pepper sauce	42
<b>TRUFFLE FRENCH FRIES</b> fries seasoned with truffle oil, covered with shredded Parmesan, and chives	45
<b>FILET MIGNON WITH HEART OF PALM</b> diced filet mignon with garlic chips, fresh grilled heart of peach palm, and Parmesan cheese sauce	125



## STARTERS FROM THE OVEN

<b>BRIE AND PARMA BRUSCHETTA</b>	65
wood-oven toasted bread with Brie cheese, Parma ham and honey	
<b>ITALIAN BRUSCHETTA</b>	38
wood-oven toasted bread with olive oil, fresh tomatoes and basil	
<b>CORNICCIONE</b>	35
wood-oven toasted pizza dough with olive oil, Parmesan and provolone cheese	
<b>ROSEMARY CORNICCIONE</b>	26
wood-oven toasted pizza dough with rosemary, ground salt and olive oil	
<b>PARMA CONICCIONE</b>	46
wood-oven toasted pizza dough with olive oil, provolone cheese, Parmesan cheese and Parma ham	
<b>ROSA ROLL</b>	60
slices of seasoned eggplant filled with buffalo mozzarella, topped with tomato sauce	
<b>OVEN PASTRIES</b>	65
05 tasty pizza dough pastries, stuffed with shaklish, tomato and onion	
<b>CARPACCIO CROSTINI</b>	45
crunchy pizza dough with slice of carpaccio, mustard sauce and capers, arugula and Parmesa cheese	
<b>PEPPERONI ROLL</b>	48
crunchy pizza dough, mozzarella, spicy pepperoni and tomato	

## WOOD-OVEN SANDWICHES

<b>SPRING CHICKEN SANDWICH</b>	52
freshly wood-oven baked bread filled with spring chicken, baked ham, mozzarella, tomato, olive oil and romaine lettuce	
<b>LAMB</b>	55
freshly wood-oven baked bread filled with lamb shank, caramelized onion, shanklish cheese and seasoned yogurt cheese	
<b>JATIÚCA</b>	48
wrapped pizza dough stufed with roast beef, provolone cheese and argula	
<b>BELLA FLORA</b>	49
wrapped pizza dough stuffed with carpaccio, caper sauce and Parmesan cheese	
<b>VEGETARIAN</b>	46
wrapped pizza dough stuffed with mozzarella, zucchini, shitake and eggplant	
<b>HEART OF PALM</b>	50
Wrapped pizza dough stuffed with turkey breast, heart of palm, tomato, Catupiry creamy cheese and mozzarella	
<b>SEOROSA PITA SANDWICH</b>	48
Pita-shaped pizza dough, roast beef, mozzarella, tomato and Gorgonzola	
<b>LIGHT</b>	52
pizza dough stuffed with turkey breast, buffalo mozzarella and tomato	



# SALADS

- TUNA SALAD** 58  
seared tuna, mix of leaves, tomato, red onion and sweet and sour sauce
- CLASSIC CAESAR SALAD** 52  
iceberg and romaine lettuce seasoned with Caesar sauce, grated Parmesan cheese, croutons and grilled
- GREEK SALAD** 55  
with Azapa olives, feta cheese, iceberg lettuce, cucumber, beefsetak tomato and oregano with extra virgin Greek olive oil

# VEGAN DISHES

- MUSHROOM RISOTTO** 63  
with organic vegetables
- VEGAN STEW** 65  
with plantains, served with broccoli rice and palm oil-seasoned manioc flour

# BURGUERS WITCH FRENCH FRIES

- MANHATTAN** 59  
flank-top sirloin cap burger, cheddar, garlic mayonnaise, crispy red onion, iceberg lettuce and tomato
- CHICAGO** 56  
flank-top sirloin cap burger, topped with Swiss cheese, crispy bacon and caramelized onions

# SANDWICH WITH FRIES OR MIX OF LEAVES

- CLASSIC PORK LEG** 58  
baguette, roasted shredded pork leg, sautéed onion and red pepper, Provolone cheese, served with crispy fried pork skin
- ROSA MIGNON** 62  
filet mignon, provolone cheese, olives, iceberg lettuce and vinaigrette on the baguette
- ROAST BEEF AND GORGONZOLA CHEESE** 59  
baguette, homemade roast beef, Gorgonzola cheese, caramelized onion, and arugula
- BREADED FILET MIGNON** 55  
baguette, breaded filet mignon, roasted Italian plum tomato, arugula, and aioli
- CHICKEN & COLESLAW** 49  
brioche bun, chicken breast breaded in spiced flour, and coleslaw

# FOR THE LITTLE ONES

- MINIONS** 32  
2 mini hamburgers served with French frie
- PETER PAN** 43  
small filet mignon steak with fettucine in butter
- HARRY POTTER** 39  
small grilled chicken filet served with rice and French fries



# FROM OUR KITCHEN

All dishes are accompanied by the buffet

<b>SPAGHETTI CARBONARA</b> classic carbonara with bacon, egg, Parmesan cheese, and black pepper	72
<b>RIGATONI WITH MUSHROOM</b> fresh mushrooms, lemon butter and truffle oil	71
<b>SPAGHETTI WITH SHRIMP</b> with fresh tomatoes, basil, white wine, sicilian lemon and italian crusty bread	89
<b>SHRIMP RISOTTO</b> with fresh tomatoes and sicilian lemon	110
<b>BRIE RISOTTO WITH MUSHROOMS</b> shimeji, shitake, funghi secchi and brie cheese	74
<b>CAPRESE RISOTTO</b> dried tomato, buffalo mozzarella and basil	74
<b>MIGNON WITH MERLOT SAUCE</b> grilled mignon with brie and merlot sauce, served with	89
<b>FILET MIGNON BITES</b> rice, beans, egg, cabbage, and deep-fried pastry filled with cheese	76
<b>FILET WITH HEARTS OF PALM</b> cubes of filet mignon served with heart of peach palm and creamy sauce	95
<b>BEEF RIBS</b> slowly roasted, served with mashed arracacha and garlic farofa	95
<b>ENTRECOT WITH DIJON SAUCE</b> served with French fries	110
<b>GRILLED LAMB LOIN CHOP</b> with mint risotto	145
<b>LAND SEA SALMON</b> crispy salmon filet served with yellow fruits sauce, avocado sauce and grilled vegetable	78
<b>CRUSTED SEA BASS</b> almond and nut crust sea bass, with coconut sauce (peppers and shrimp bisque base), served with grilled vegetables	82
<b>SEALED TUNA WITH SESAME</b> served with mashed plantain, spring couscous with quinoa in a sesam sauce	76
<b>SEAFOOD STEW</b> white fish, shrimp, and squid. Served with rice and palm oil-seasoned manioc flour	120



# PIZZAS

WOOD-OVEN

## **CAPRESE** Individual 78 | Large 130

Tomato sauce, mozzarella, basil, buffalo mozzarella, beefsteak tomato and olive pesto

## **CHICKEN** Individual 55 | Large 90

Tomato sauce, mozzarella, shredded chicken and Catupiry creamy cheese

## **ROSINHA** Individual 65 | Large 105

Tomato sauce, mozzarella, Gruyère, Parmesan and thin slices of leek

## **PARMA HAM** Individual 86 | Large 140

Tomato sauce, mozzarella, Brie, champignon and raw ham

## **ROSA'S FAVORITE** Individual 72 | Large 120

4 flavors on a single pizza Calabrese, Caprese, Margherita and Parma

## **MOZZARELLA** Individual 52 | Large 82

Tomato sauce, mozzarella and oregano

## **CAPETINHA** Individual 65 | Large 105

Tomato sauce, mozzarella, special sausage, chili and red onion

## **BURRATA** Individual 80 | Large 130

Tomato sauce, Parma ham, cherry tomato, olive oil and basil with a burrtada in the center

## **FUNGHI SECCHI AND TRUFFLE OIL**

Individual 58 | Large 95

Tomato sauce, mozzarella, funghi secchi, truffle oil and basil

## **PEPPERONI** Individual 63 | Large 105

Tomato sauce, mozzarella, topped with pepperoni, oregano and black olives

## **PORTUGUESE** Individual 58 | Large 95

Tomato sauce, mozzarella, egg, ham and onion

## **ZUCCHINI** Individual 55 | Large 92

Tomato sauce, zucchini slices, mozzarella and Parmesan au gratin

## **CALABRESE** Individual 70 | Large 110

Tomato sauce, mozzarella, spicy pork sausage and onion

## **FOUR CHEESE** Individual 72 | Large 120

Tomato sauce, mozzarella, Parmesan, Catupiry, creamy cheese and Gorgonzola

## **TRADITIONAL ANCHOVY**

Individual 58 | Large 95

Tomato sauce and anchovy

## **TURKEY AND BUFFALO MOZZARELLA**

Individual 65 | Large 110

Tomato sauce, buffalo mozzarella, turkey breast, red onion and oregano

## **MARGHERITA** Individual 54 | Large 84

Tomato sauce, mozzarella and basil

## **TUNA** Individual 62 | Large 105

Tomato sauce, mozzarella, shredded tuna and onion



# BEVERAGE

*soft drinks*

<b>WATER SEMPRE PURA</b> still or sparkling water 330 ml	7,5
<b>SAN PELLEGRINO 505ML</b>	26
<b>PANNA 505ML</b>	26
<b>COCONUT WATER</b>	16
<b>H2OH!</b>	11
<b>CANNED SOFT DRINK</b>	9,8
<b>TONIC WATER</b>	9,8
<b>TOMATO JUICE</b>	16
<b>FRUIT JUICE</b> orange, pineapple, passion Fruit, lime, watermelon and acerola	15
<b>JUICE JUG 1L</b> (fruit juice)	28
<b>ZEN JUICE</b> passion fruit, honey and ginger	18
<b>LEMON GRASS JUICE</b>	18
<b>ANTIOXIDANT JUICE</b> red berrier, coconut water and honey	24
<b>GREEN JUICE</b> cabbage, pineapple, ginger mint, lime	20
<b>SMIRNOFF ICE</b>	24
<b>SKOL BEATS</b>	22
<b>ALCOHOL FREE</b>	
<b>VIRGIN MOJITO</b> Mint, basil, Tahiti lime juice, toni water of any soda of preference	23
<b>CAIPISUÇO</b> Mix of fruits with juice or soda of preference	22













*energetico*

<b>RED BULL</b>	20
TRADICIONAL	
SUGAR FREE	
TROPICAL	
WATERMELON	
PITAYA	
STRAWBERRY AND PEACH	
CHERRY AND BERRIES	
<b>JUICE WITH RED BULL</b>	26
<b>STIMULANT</b> Red Bull, passion fruit, mango juice and basil	
<b>PITAYA LEMONADE</b> Red Bull Pitaya, lemon juice and mint	

# DRAFTS AND BEERS QUERIDINHOS

For you, who are passionate about beer just like us, we have selected some of the best labels Our master brewer tried to please all tastes with a variety of options





















## CHOPP

	Stella Artois	 % 5% °C 0-4 °C	 280ml	<b>14,5</b>
	Brahma Black	 % 5% °C 0-4 °C	 350ml	<b>14,9</b>
	Brahma	 % 5% °C 0-4 °C	 280ml	<b>13,9</b>
	Goose Midway*	 % 5,9% °C 8-12 °C	 500ml	<b>29</b>

## ALE

	Colorado APPIA	 % 5,5% °C 5-8 °C	 600ml	<b>38</b>
	Colorado Indica	 % 7% °C 5-8 °C	 600ml	<b>38</b>

## LAGER

	Corona Extra	 % 4,6% °C 0-4 °C	 330ml	<b>16,5</b>
	Michelob Ultra	 % 3,5% °C 5-10 °C	 355ml	<b>15,9</b>
	Stella Artois	 % 5,2% °C 5-7 °C	 275ml	<b>15,5</b>
	Stella Artois glúten free	 % 5% °C 0-4 °C	 330ml	<b>15,9</b>
	Colorado Ribeirão Lager	 % 4,5% °C 2-6 °C	 600ml	<b>38</b>
	Patagonia Amber	 % 4,6% °C 0-4 °C	 740ml	<b>39</b>
	Beck's	 % 5% °C 0-4 °C	 330ml	<b>15,9</b>







## PILSEN

	Patagonia Bohemian Pilsener	 % 4,2% °C 0-4 °C	 740ml	<b>39</b>
---	-----------------------------	--	---	-----------

## WITBIER

	Patagonia Weisse	 % 4,4% °C 4-8 °C	 740ml	<b>39</b>
---	------------------	--	---	-----------

## IPA

	Goose Island IPA	 % 5,9% °C 0-4 °C	 355ml	<b>32</b>
	Colorado Vixnu	 % 9,5% °C 5-7 °C	 600ml	<b>38</b>

## Alcohol Free

	Budweiser 0,0%	 % 0% °C 0-4 °C	 355ml	<b>13,9</b>
---	----------------	--	---	-------------

Premium beers are subject to unavailability.





# COCKTAILS

*classic & contemporary*

<b>NEGRONI</b>	40
Tanqueray, Vermouth, Campari and orange twist	
<b>FITZGERALD</b>	42
Tanqueray Ten, Angostura bitters, lime, and sugar	
<b>INDIAN SIDE</b>	42
Tanqueray Rangpur, sugar syrup, lemon juice and mint	
<b>DRY MARTINI</b>	49
Tanqueray, Martini Dry and olive	
<b>TOM COLLINS</b>	42
Tanqueray, lemon juice, sugar syrup, club soda	
<b>ROYALE BRAMBLE</b>	42
Tanqueray Royale, lemon juice, raspberry syrup and raspberry	
<b>SUNSET GIN</b>	39
Tanqueray, lemon, sparkling wine, and red berries	
<b>SEVILLA HONEY</b>	40
Tanqueray Sevilla, tonic water, honey, tangerine slices, and basil	
<b>BLOODY MARY</b>	36
Ketel One, seasoned tomato juice, Worcestershire sauce, lime and pepper	
<b>MOSCOW MULE</b>	39
Ketel one, lime juice, ginger syrup and citrus foam	
<b>SOUL MATE</b>	38
Cîroc Red Berry, Aperol, lemon juice, sugar syrup, and strawberry slices	
<b>PINICILIN</b>	44
Singleton Dufftown, sugar honey, lemon juice, ginger and Talisker spray	
<b>ROB ROY</b>	55
Johnnie Walker Gold Label, red vermouth and angostura bitters	
<b>BULLEIT OLD FASHIONED</b>	44
Bulleit Bourbon, Angostura bitters, sugar syrup, and vanilla spray	
<b>BOULEVARDIER</b>	43
Bulleit Bourbon, Campari, red Vermouth, Cynar	
<b>HIGHBALL</b>	<b>OP. BLACK</b> 45 ou <b>GOLD</b> 55
Johnnie Walker, Sococo and tonic water	
<b>WHISKEY SOUR</b>	40
Woodford Reserve, lime juice, and sugar syrup	
<b>CAMPARI TONIC</b>	30
Campari, tonic water, and Tahiti lime slice	
<b>MOJITO</b>	34
Bacardi rum, lime juice, sparkling water, ice cubes	
<b>BLONDE CITRUS HIGHBALL</b>	39
Johnnie Blonde, Soda and orange slice	



<b>KENTUCKY MULE</b>	44
Bulleit Bourbon, ginger syrup, lime, and citrus ginger foam	
<b>NEW YORK SOUR</b>	40
Bulleit Bourbon, sugar syrup, lemon juice, pasteurized egg white, and Malbec wine	
<b>1800 COFFEE SHOTS</b>	46
1800 Silver Tequila and coffee liqueur	
<b>1800 TONIC</b>	48
1800 Silver Tequila, lime, tonic water, and ice	
<b>CUERVO MARGARITA</b>	39
Jose Cuervo Gold & Silver, limão e triple sec	
<b>1800 MARGARITA</b>	44
1800 Tequila Silver, lime juice and triple sec	
<b>MINI BEER 43</b>	16
Licor 43 and chantilly	
<b>CARAJILLO 43</b>	36
Licor 43 and Orfeu Coffee	
<b>CUERVO MARGARITA FOAM</b>	39
Jose Cuervo Gold & Silver, lime juice, Cointreau, ice cubes, and ginger cream	
<b>CUERVO MULETTA</b>	39
Jose Cuervo, lime juice, ginger syrup, citrus foam	
<b>DRAGONADE</b>	34
Fireball, lime juice, club soda, and ice	

## **SPRITZ**

<b>MOJITO SPRITZ</b>	39
Ketel One Botanical Cucumber & Mint, sugar-free tonic water, sugar syrup and mint	
<b>GRAPEFRUIT SPRITZ</b>	39
Ketel One Botanical Grapefruit & Rose, sugar-free tonic water, cointreau and grapefruit foam	
<b>SUNSET SPRITZ</b>	39
Ketel One Botanical Peach & Orange Blossom, sugar-free tonic water, lychee syrup and orange slice	
<b>APEROL SPRITZ</b>	39
Aperol, prosecco, orange slice and sparkling water	
<b>RAMAZZOTTI SPRITZ</b>	42
Appetizer Rosato, Prosecco and ice	



# CAPIRINHAS & CAPIROSKA

CASHEW WITH LIME • 2 LIMES • MANDARIN  
ORANGE WITH CHILI KIWI STRAWBERRY •  
WATERLEMON WITH GINGER • PINEAPPLE  
WITH LEMON GRASS • PASSION FRUIT AND  
MANDARIN • ORANGE WITH CHILI AND RED  
BARRIES • LYCHEE WITH MINT

<b>CÍROC</b>	46
<b>KETEL</b>	35
<b>SMIRNOFF</b>	32
<b>CACHAÇA</b> Nega Fulô, Espírito de Minas or Ypióca	32
<b>CAIPICUERVO</b> Jose Cuervo	42
<b>SAKERINHA</b> Jun Daiti	34

## GIN

<b>GT</b> Tanqueray London dry, tonic water and sicilian lemon	43
<b>GT N° TEN</b> Tanqueray nº Ten, tonic water and grapefruit	49
<b>GT WINDSTORM</b> Tanqueray London Dry, lemon grass, mint, ginger, lemon and tonic water	43
<b>GT TRIUMPH</b> Tanqueray Sevilla, orange jelly, strawberry, clove and tonic water	43
<b>ROSA'S GIN &amp; TONIC</b> Tanqueray London Dry, lemon juice, mint, tonic water, and cashew syrup	43
<b>GT MEDITERRANEAN</b> Tanqueray, with lemon twist, tonic water and bouquet garni	43
<b>GT OF THE GODS</b> Tanqueray with cucumber, tonic water and juniper berry	43



<b>GR 67 KCAL</b> Gordon's, lemon slice and Red Bull sugar free	42
<b>GR TROPICAL</b> Gordon's, orange slice and Red Bull Tropical	42

<b>GR WATERMELON</b> Gordon's, lemon slice and Red Bull Watermelon	42
---	----



# SANGRIAS

**SANGRIA** (RED WINE) 130

**CLERICOT** 140  
(SPARKLING OR WHIT WINE)

# KETTLES

**BOTANICAL CLERICOT** 140

Ketel One Botanical Grapefruit & Rosas, sugar-free tonic water, grapefruit slices and rosemary

**MOSCOW MULE** 120

Ketel One, lime juice, ginger syrup and citrus foam

# SHOTS

**CAMPARI** 19

**SAKE JUN DAITI** 28

**SCHLICHTE STEINHÄGER** 32

**SAKE AME GEKKEIKAN TRADICIONAL** 33

**CARPANO CLASSIC** 28

# VODKAS



**SMIRNOFF** 25

**CÍROC** 36

RED BERRY

**ELIT BY STOLI ULTRA LUXURY** 58

**KETEL ONE** 30

**STOLI** 32

**KETEL ONE BOTANICAL** 32

**PÊSSEGO & FLOR DE LARANJEIRA**

**GRAPEFRUIT & ROSAS**

**PEPINO & MENTA**

# GIN

**TANQUERAY LONDON DRY** 33

**TANQUERAY N° TEN** 40

**TANQUERAY SEVILLA** 34

**TANQUERAY RANGPUR** 34

**TANQUERAY ROYALE** 34

# WHISKY

## SUPERDELUXE

**JOHNNIE WALKER BLUE LABEL** 140

**JOHNNIE WALKER AGE 18 YEARS** 75

**JOHNNIE WALKER GOLD RESERVE** 46

**JOHNNIE WALKER GREEN LABEL** 55



<b>DIMPLE GOLDEN</b>	56
<b>SWING</b>	90
<b>OLD PARR 18</b>	59
<b>THE MACALLAN TRIPLE CASK</b> 12 ANOS	120
<b>CARDHU</b>	50
<b>SINGLETON</b>	40
<b>TALISKER</b>	50
<b>GLENKINCHIE</b>	50
<b>DELUXE</b>	
<b>JOHNNIE WALKER DOUBLE BLACK</b>	39
<b>JOHNNIE WALKER BLACK LABEL</b>	36
<b>OLD PARR 12</b>	34
<b>OLD PARR SILVER</b>	32
<b>LOGAN</b>	34
<b>BUCHANAN'S</b>	38
<b>WHISKY</b>	
<b>JOHNNIE WALKER BLONDE</b>	36
<b>JOHNNIE WALKER RED LABEL</b>	30
<b>J&amp;B RARE</b>	30
<b>BLACK &amp; WHITE</b>	30
<b>WHITE HORSE</b>	30
<b>BOURBON</b>	
<b>BULLEIT</b>	44
<b>BUFFALO TRACE</b>	35
<b>TEQUILAS</b> 	
<b>JOSE CUERVO</b> ESPECIAL GOLD	33
<b>JOSE CUERVO</b> ESPECIAL SILVER	33
<b>JOSE CUERVO</b> TRADICIONAL (100% AGAVE)	35
<b>JOSE CUERVO</b> PLATINO (100% AGAVE)	65
<b>1800 TEQUILA</b> REPOSADO (100% AGAVE)	48
<b>1800 TEQUILA</b> SILVER (100% AGAVE)	45
<b>1800 TEQUILA CRISTALINO</b> ON THE ROCKS (100% AGAVE)	80
<b>DON JULIO</b>	65



# CACHAÇAS

*Ypióca*

<b>ESPIRITO DE MINAS</b>	26
<b>YPIÓCA 160</b>	26
<b>YPIÓCA 150</b>	22
<b>YPIÓCA OURO</b>	13
<b>YPIÓCA 5 CHAVES</b>	29

# DIGESTIVE

43

<b>BAILEYS ON THE ROCK</b>	26
<b>GRAND MARNIER CORDON ROUGE</b>	38
<b>LICOR 43</b>	33
<b>FIREBALL</b>	29
<b>VINHO DO PORTO</b>	20
<b>CONHAQUE DOMEQ</b> BRANDY DOMEQ SOLERA	18
<b>CONHAQUE COUVOISIER</b> BRANDY COUVOISER	70
<b>HANNESSY VSOP</b>	88
<b>VILLA MASSA LIMONCELLO</b>	35
<b>VILLA MASSA AMARETO</b>	35
<b>SOUTHERN COMFORT</b>	25

# DESSERTS

<b>CONDENSED MILK FLAN</b> the classic condensed milk pudding with caramel sauce	24
<b>MESTIZO</b> nutella chocolate fudge with handmade vanilla ice cream and chopped strawberries	36
<b>NUTELLA COOKIE</b> chocolate chips and Nutella filling cookies served warm with chocolate syrup. Serves 3 people	48
<b>APPLE CRUMBLE</b> a <i>Le Creuset</i> pan filled with seasoned roasted apple cubes and covered with crunchy crumbs. Served with French caramel and Nero Gelato vanilla ice cream	32
<b>BLACK FOREST PETIT GATEAU</b> chocolate cake with creamy filling served with black forest (chocolate and cherry flavor) ice cream, exclusively developed by NERO Gelato	32
<b>NERO GELATO BOWLS</b> two handmade ice cream scoops. Flavors: Vanilla, 70% chocolate, lemon sorbet, red fruit sorbet	29
<b>PICOLÉ ROCHINA</b> Blue Ice, lemon and chocolate	17

# COFFEE

*premium*

<b>ASTRO BOURBON</b> This is a classic Arabica coffee. After going through a rigorous selection process, its beans are responsible for bringing a sweet aroma, with a balanced acidity and very present. Perfect for drinking after meals.	7,5
---	-----

