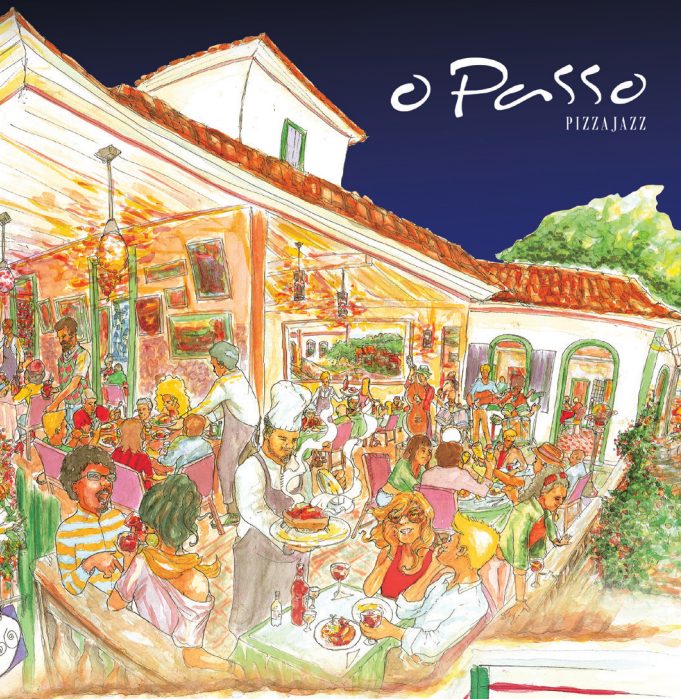


o Passo

PIZZAJAZZ



Menu

ENTRIES

COUVERT O PASSO

35

Selection of artisanal spreads (gorgonzola, black olives, capers, eggplant and cherry tomato preserves), eggplant caponata and roasted tomatoes, served with homemade focaccia and crispy pizza dough cones

ARANCINI JUAZEIRO

45

Risotto balls with shredded sun-dried beef, stuffed with artisanal Minas cheese, served with pomodori sauce and a cloud of Parmesan cheese

BRIE FOLHADO

52

*Baked Brie cheese wrapped in filo pastry, finished with truffled **Santa Bárbara honey** and crushed hazelnuts*

BRUSCHETA DE BRIE COM PARMA

55

4 pieces

*Toasted artisan Italian bread, Brie cheese, leeks, Parma ham and **Santa Bárbara honey***

CARPACCIO CLÁSSICO

48

Filet mignon carpaccio with caper sauce, Grana cheese, wild arugula and homemade bread

PIADINA CAPRESE

47

Crispy piadina stuffed with cherry tomatoes, arugula, green pesto, and burrata cream



ENTRIES

EXIBIDAS - 8 peaces (4 of each) 48

Filo pastry baskets filled with Brie cheese and jaboticaba jam

*Filo pastry baskets filled with gorgonzola and truffled **Santa Barbara honey***

Finished with Gran Formaggio in the oven

FRITAS DO PASSO 47

French fries, crispy bacon slices, garlic and Grana cheese

PASTÉIS DE ANGU - 10 unidades 48

Water-mill cornmeal dough, stuffed with meat, accompanied by lightly spiced tomato chutney

PUNHETA DE BACALHAU 47

Shredded and confit cod from Porto, marinated Azapa olives, accompanied by slices of artisanal focaccia bread browned in herb olive oil

ISCAS DE FILÉ AO QUEIJO AZUL E MEL 59

*illet steaks in blue gorgonzola cheese sauce, with a touch of **Santa Barbara honey** and pecan nuts, served with homemade bread*

BURRATA À MILANESA 82

Burrata breaded in panko flour, served on a bed of fresh pomodori sauce, sweet grape tomatoes and basil; accompanied by homemade bread



ENTRIES FROM OUR PIZZERIA

CORNICCIONI BIANCO

29

Baked pizza dough, fresh rosemary, fleur de sel and extra virgin olive oil

CORNICCIONI PELATI

37

Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil

CORNICCIONI VERDI

45

Baked pizza dough, pesto alla genovese sauce, and premium burrata cheese

SALADS (Accompanied by crispy shell)

INSALATA ECCELLENTE

39

Green leaves mix, grape tomatoes, palm heart, Gorgonzola cheese, chestnuts mix and mango and l'Ancienne sauce

INSALATA DO CHEF

42

Mix of green leaves, confit cherry tomatoes, Parma ham, sliced zucchini, chimichurri croutons, and honey mustard dressing



PASTA - RISOTTOS - MEATS

-  **GNOCCHI DAL COMUNE** 66
Baroque gnocchi with fresh tomato sauce, served on a bed of artisanal Minas cheese fondue and topped with walnut panglitata
-  **RISOTTO DE CEBOLA CARMELIZADA** 66
Caramelized onion risotto with arugula and almonds
-  **RISOTTO DE MIX DE FUNGHIS** 67
Risotto with shimeji mushrooms, shiitake mushrooms, and button mushrooms
- PICADINHO DO PASSO** 69
Fillet steak with paprika sauce, served with coconut rice, chestnut farofa and baroa chips
-  **RAVIÓLI ALLA CREMA** 71
Handmade ravioli stuffed with mascarpone and premium Parmesan cheese, served with creamy Italian tomato passata
- RISOTTO MIX COM ISCAS FILÉ** 75
Funghi secchi risotto with filet mignon in roti sauce
- RIGATONI À CAÇADORA** 78
Rigatoni grano duro with smoked meat blend ragu and burrata topped with a blowtorch
- LASANHA DE COSTELA** 79
Slow-roasted beef rib lasagna with goat cheese sauce



PASTA - RISOTTOS - MEATS

MILANESA DOLCE AMARO

79

Breaded steak served with caramelized onion risotto and wild arugula

RISOTTO DE FIGO E GORGONZOLA

79

Risotto with caramelized Turkish figs and blue gorgonzola cheese, topped with filet tagliatas and crunchy hazelnuts

COSTELA ALLA CHEF GABRIEL

85

Beef ribs roasted at a low temperature, shredded and pressed, served with beef jus and accompanied by creamy pumpkin purée, chestnut farofa in bottle butter and crunchy cabbage slaw

TORNEDOR SÃO JOSÉ

87

Grilled filet with paprika sauce and mushroom topping, served with homemade papardelle in sage butter

MEDALHAS AL PISTACCHIO

88

Grilled steak medallions, served with fettuccine with shitake sauce and fonduta of Parmesan cheese and green pepper, finished with pistachio flour

RISOTTO BIANCO

89

Risotto parmeggiano with filet tournedor in a Grana cheese crust with jabuticaba sauce



PASTA - RISOTTOS - MEATS

SALMÃO JANELA DO ROSÁRIO

89

Sesame-crusted salmon fillet in teriyake sauce with saffron rice, almonds and mini caramelized onions

CHORIZO CONTADINO

96

Filletted chorizo steak, served with baby potatoes, mushrooms and spinach sautéed in chimichurri, on a bed of Grana cheese fonduta

GAMBERI E RISOTTO DE MOQUECA

98

Prawns breaded in panko flour, served with moqueca risotto and finished with biquinho pepper vinaigrette

BACALHAU DA VILA

123

Loin of Port cod confit in extra virgin olive oil, roasted potatoes, sliced garlic, red onion, slightly spicy homemade sausage, raisins, azapa olives and white rice

PIZZAS (With natural fermentation dough)

	Grande	Gigante
MARGHERITA <i>Artisan tomato sauce, special mozzarella, Italian tomatoes, parmesan, and fresh basil leaves</i>	82	99
ALICHE <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes and anchovies</i>	82	99
CALABRESA <i>Artisan tomato sauce, special mozzarella, calabresa, black olives and onions</i>	82	99
FRANGO COM CATUPIRY <i>Artisan tomato sauce, special mozzarella, shredded chicken and catupiry cheese</i>	82	99
QUATRO FORMAGGIO <i>Artisan tomato sauce, special mozzarella, gorgonzola, parmesan and catupiry cheese</i>	86	104
MARGHERITA ESPECIAL <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes, azapa olive pesto and fresh basil</i>	86	104

PIZZAS (With natural fermentation dough)

	Grande	Gigante
PEPPERONI <i>Artisan tomato sauce, special mozzarella, peperoni salami</i>	86	104
PORTUGUESA <i>Artisan tomato sauce, special mozzarella, ham, eggs, black olives and onions</i>	86	104
À MODA <i>Artisan tomato sauce, special mozzarella, ham, calabresa, salami, black olives, onions and bell peppers</i>	86	104
CALABRESA E GORGONZOLA <i>Artisan tomato sauce, special mozzarella, slices of artisan calabresa, gorgonzola paste with fine herbs, and onions sautéed in shoyo. Gratinated with parmesan</i>	87	106
MEL TRUFADO <i>Artisan tomato sauce, special mozzarella, gorgonzolla, parmesan, catupiry, truffled Santa Bárbara honey and black sesame seeds</i>	87	105
TREMBÃO <i>Artisan tomato sauce, special mozzarella, hearts of palm, tomatoes baked in a wood-fired oven, cured Minas cheese and fresh basil</i>	87	105

PIZZAS (With natural fermentation dough)

	Grande	Gigante
POSITANA <i>Artisan tomato sauce, special mozzarella, boursin type goat cheese, slices of artisan calabresa and fresh basil</i>	87	105
CAÇADORA <i>Handmade tomato sauce, special mozzarella, lightly spiced sausage, caramelized onions, burrata cream and black cabbage crisp</i>	87	105
COMBINAÇÃO <i>Homemade tomato sauce, special mozzarella, leeks, parmesan, Minas cheese, homemade bacon jam, finished with basil</i>	87	105
JUAZEIRO <i>Artisanal tomato sauce, special mozzarella cheese, shredded sun-dried meat pulled in bottle butter, catupiry cheese and green onion</i>	89	108
ITÁLIA <i>Homemade tomato sauce, special mozzarella, pancetta, ricotta cream and herbs, finished with pistachio and basil flour</i>	89	108



PIZZAS

	Grande	Gigante
DIVINA PIZZA <i>Risotto with caramelized Turkish figs and blue gorgonzola cheese, topped with filet tagliatas and crunchy hazelnuts</i>	102	123
VENEZIA <i>Artisan tomato sauce, special mozzarella, Parma ham, tomato confit, burrata cream and fresh basil leaves</i>	102	123
BRIE E PARMA <i>Homemade tomato sauce, special mozzarella, Brie cheese, jaboticaba jam and Parma ham</i>	104	125



DESSERTS

SÃO BARTOLOMEU 30

Fried guava cascão with cashew nut crust and artisan cheese ice cream

CHEESECAKE COM DOCE DE LEITE 32

Canastra cheese cheesecake with Viçosa milk jam

PETIT GATEAU 32

Petit gâteau of chocolate, nuts and cream ice cream

PETIT LIMÃO SICILIANO 33

Petit gâteau of Sicilian lemon and Brazil nut ice cream

TIRAMISÙ 34

Classic Italian mascarpone and espresso based tart

PROFITEROLES 35

Profiteroles filled with hazelnut cream, accompanied by red fruit sorbet and pecan praline

FONDANT BUTTERSCOTCH 36

Incredible chocolate pie, accompanied by red fruits ice cream, caramel syrup finished with fleur de sel

Beverages

COFFEE

ESPRESSO COFFEE FAZENDA REAL 8

HONEY BREAD 10

Traditional family recipe: milk, flour, chocolate, cinnamon, cloves, eggs, and a delicious dark chocolate coating. No preservatives

MISCELLANEOUS

MINERAL WATER / SOFT DRINK 6

SOFT DRINK 8

PEPSI BLACK 8

TONIC / CITRUS 8

ITALIAN SODA AND JUICES

ITALIAN SODA 14

Sparkling water, squeezed lemon, ice, orange slice and monin

Flavours: tangerine, ginger, cranberry, green apple

JUICES 15

Orange

Lemon

FULL-FAT GRAPE JUICE 15

In a glass



MOCKTAILS (Non-alcoholic drinks)

NO ALCOHOL GINGER

29

Strawberry, passion fruit, lime juice, Triple Sec, ginger foam

LEI SECA

29

Red fruit, cranberry monin, lemon drops and sparkling water

COSMOPOLITAM

29

Cranberry Monin, orange juice, lemon juice, sparkling water, and ice



SPRITZ

A light and bubbly drink made with sparkling wine, sparkling water, and a dash of bitters or liqueur. It's an Italian classic to start the evening off right

FRUIT SPRITZ 34

Brutal spritz fruit, lemon juice, and strawberries

HUGO SPRITZ 35

Sparkling wine, St. Germain, sparkling water, lemon, and mint

CAMPARI SPRITZ 36

Campari, sparkling wine, orange juice, sparkling water, and orange slices

APEROL SPRITZ 38

Aperol, sparkling wine, sparkling water and orange slices

GIN SPRITZ 38

Gin, blueberry jam, lemon juice, sparkling water, and basil

LIMONCELLO SPRITZ 38

Limoncello, sparkling wine, lemon juice, and sparkling water

WHISKY SPRITZ 39

Bourbon whiskey, sparkling wine, honey syrup, and sparkling water



COCKTAILS

NEGRONI 36

Gin, Campari bitters and vermouth rosso

MOSCOU MULE 36

Vodka, ginger ale, ginger monin, lemon juice and ginger foam

PINK GIN & TÔNICA 36

Gin, tonic water, strawberry slices and a touch of red fruit monin

TINTO DE VERANO 36

Red wine, lemon soda and lemon juice and lemon slices

MANJERICÃO 36

Gin, mandarin monin, lemon juice, sparkling water and basil sprig

ALECRIM 38

Gin, strawberry puree, passion fruit monin, lemon juice, soda water and rosemary sprig

OUOPRETANAGIN 39

Gin, passion fruit, elderflower monin, lemon juice and ginger foam



SHOTS

CACHAÇA	12
<i>Vale Verde / Salinas / Tiara Premium</i>	
CACHAÇA	14
<i>Canarina</i>	
WEISS VODKA OUROPRETANA	15
RUM BACARDI OURO	15
CAMPARI BITTER	20
VODKA ABSOLUT	25
GIN	25
TEQUILA	28

DRINKS

<i>Lemon / Strawberry / Passionfruit</i>	
CAIPIRINHA / CAIPIVODKA	28
CAIPI ABSOLUT	35



CHOPPS AND BEERS

CHOPP OUROPRETANA PILSEN	14
<i>Chopp light, pilsen type, low fermentation</i>	
CHOPP OUROPRETANA PALE ALE	15
<i>Chopp of amber color and noble hops, full-bodied taste and armargor. Easy to drink.</i>	
CHOPP OUROPRETANA IPA MARACUJÁ	17
<i>Chopp IPA with added fresh passion fruit pulp, with citrusy, sweet flavors and aromas and a slight acidity</i>	

LONG NECKS BOTTLE

ALCOHOL-FREE BEER	15
STELLA ARTOIS	15
STELLA ARTOIS PURE GOLD	15
CORONA ZERO	15
HOEGGARDEN	15
LEFFE BLOND	19

600ml BOTTLE

COLORADO INDICA	24
WALLS SESSION CITRA	25



WISKIES

JOHNNIE WALKER RED LABEL	20
JACK DANIEL'S	25
CHIVAS REAGAL 12	25
WHISKY OUROPRETANA SINGLE MALT	29
SINGLENTON SINGLE MALT 12	30

LIQUEURS

LICOR DE JABUTICABA	16
FRANGÉLICO	28
AMARULA	28
COINTREAU	28
LICOUR 43	32

PORT WINE

VINHO PORTO TAWNY	22
POÇAS TAWNY - 10 ANOS	39

Wines

WHITE WINES

ALBERT BICHOT CHABLIS DOMAINE LONG - 462
DEPAQUIT - FRANCE

Chardonnay

WILHELM BRUNDTLMAYER - AUSTRIA 365

Gruner Veltliner 100%

COELHO ROS BRANCO - PORTUGAL 323

Arinto - Antão Vaz

CASSANDRE - FRANCE 226

Vermentino

TENUTA MALUCELLI D.O.C. - ITALY 196

Ribolla Gialla

MAGNÓLIA ABRUZZO PECORINO D.O.C. 195
- ITALY

Pecorino

VERAMONTE GRAN RESERVA ORGÂNICO 179
- CHILE

Sauvignon Blanc

ALAMOS - ARGENTINA 178

Chardonnay

MIOLO SINGLE VINEYARD - BRAZIL 169

Riesling

ANAIA BLANCO DE AGRELLO - ARGENTINA 165

65% Sauvignon Blanc - 35% Viognier - 165,00



WHITE WINES

VENTISQUEIRO RESERVA - CHILE 139

Chardonnay

FEUDO DEI VENTI - ITALY 133

Pinot Grigio

**QUINTA DO BALÃO LOUREIRO BRANCO
- PORTUGAL** 127

Loureiro

**POGGIO ORO TOSCANA BIANCO I.G.T. -
ITALY** 125

*40% Vermentino - 40% Chardonnay -
20% Sauvignon Blanc*

QUEREU - CHILE 115

Sauvignon Blanc

QUEREU 375ml - CHILE 69

Sauvignon Blanc

WINES IN 187 ml GLASSES 35

Always a careful choice - ask the waiters



ROSÉ WINES

SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA <i>Malbec - Pinot Noir</i>	277
VERAMONTE ORGÂNICO GRAN RESERVA ROSÉ - CHILE <i>Pinot Noir</i>	179
CRIOS ROSÉ - ARGENTINA <i>Malbec</i>	155
VENTISQUERO RESERVA ROSÉ - CHILE <i>Syrah</i>	139
CERESSOU ROSÉ - FRANCE <i>Cinsault - Grenache Noir - Syrah</i>	134
VILLA ROSA COLHEITA - PORTUGAL <i>Baga</i>	129
FALÉRNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
RAR AVVENTO ROSÉ - BRAZIL <i>Pinot Noir</i>	117



CHAMPAGNES AND SPARKLING

MOËT CHANDON - FRANCE	704
MIOLO CUVÉE BRUT ROSÉ 1,5 LITROS - BRAZIL	255
MILLESIME BRUT - BRAZIL	225
CHANDON BRUT 750ml - BRAZIL	175
MIOLO CUVÉE BRUT - BRAZIL	159
QUEREU BRUT CUVÉE RESERVE - CHILE	139
ALUD - SPAIN	92
CHANDON BABY BRUT - BRAZIL	69



RED WINES

SPECIMEN 3 RIBERA DEL DUEROI - SPAIN 1.357

Cabernet Sauvignon - Tempranillo

** three vintages (2017 - 2018 - 2019) in a single wine*

QUANTA TERRA INTEIRO TINTO 2014 - 976
PORTUGAL

Touriga Nacional - Touriga Franca

AMARONE DELLA VALPOLICELLA D.O.C.G. 682
2020 - CORTE MAJOLI - ITALY

Corvina - Rondinella

ALBERT BICHOT BEAUNE - FRANCE 617

Pinot Noir

CASA DA PASSARELLA O ENÓLOGO 538
VINHAS VELHAS 2014 - PORTUGAL

*Baga - Touriga Nacional - Alvarelhão -
Tinta Pinheira - Jaen - Alfrocheiro -
Tinta Carvalho*

CONDADO DE HAZA 2019 RIBERA DEL 457
DUERO CRIANZA - SPAIN

Tempranillo

SUSANA BALBO SIGNATURE BRIOSO 457
SINGLE VINEYARD AGRELO - ARGENTINA

*52% Cabernet Sauvignon - 23% Malbec -
19% Cabernet Franc - 6% Petit Verdot*

DOMAINE FLO BUSCH HEREUX QUI 439
COMME - FRANCE

Carignan



RED WINES

BARALE FRATELLI - ITALY <i>Barbera d'Alba</i>	389
PÓ DE POEIRA TINTO - PORTUGAL <i>Touriga Franca - Touriga Nacional - Sousão - Field blend of old vines</i>	381
AMANCAYA BODEGAS CARO - ARGENTINA <i>Malbec - Cabernet Sauvignon</i>	335
GRAN RESERVA MARIA MARIA 2022 - BRAZIL <i>Syrah</i> <i>* Minas Gerais</i>	324
AMARIANO - ARGENTINA <i>Malbec</i>	317
AMARIANO - ARGENTINA <i>Syrah</i>	317
SALENTEIN NUMINA - ARGENTINA <i>Malbec</i> <i>* Vale do Uco</i>	299
UGOLINI MORA VALPOLICELLA CLASSICO - ITALY <i>Rondinella - Molinara - Corvinone - Corvina</i>	284
ERA DOS VENTOS 2018 - BRAZIL <i>Teroldego</i>	282
PAOLOLEO PASSO DEL CARDINALE D.O.P. - ITALY <i>Primitivo di Manduria</i>	282



RED WINES

MONTES ALPHA - CHILE <i>Cabernet Sauvignon</i>	275
GREY SINGLE BLOCK - CHILE <i>Cabernet Sauvignon</i>	269
MÉNAGE A TROIS BOURBON BARREL - USA <i>Cabernet Sauvignon</i>	257
SEBRUMO - BRAZIL <i>Cabernet Sauvignon</i>	249
ERA DOS VENTOS 2020 - BRAZIL <i>Merlot</i>	237
FALERNIA GRAN RESERVA AARON SINGLE VINEYARD D. O VALLE DE ELQUI 2019 - CHILE <i>Pinot Noir</i>	232
LE PARIA - FRANCE <i>Grenache</i>	221
MARIA MARIA 2024 - BRAZIL <i>Syrah</i>	207
HEDONE BLEND - ARGENTINA <i>Malbec - Syrah - Merlot - Cabernet Sauvignon</i>	206
TERRE NATUZZI CHIANTI RISERVA D.O.C.G. 2017 - ITALY <i>Sangiovese</i>	198



RED WINES

ADRIAN SERRANO RIOJA CRIANZA - SPAIN 199
Tempranillo

MAGNOLIA SANGIOVESE TERRE DI CHIETI 195
I.G.P. - ITALY
Sangiovese
* Abruzzo

DON PAULINO RIOJA CRIANZA - SPAIN 184
Tempranillo

CUVVÉ GIUSEPPE - BRAZIL 179
Cabernet Sauvignon - Merlot

TAPIZ CLASSIC - ARGENTINA 179
Pinot Noir

HERDADE DE SÃO MIGUEL COLHEITA 169
SELECIONADA - PORTUGAL
Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon

MIOLO SINGLE VINEYARD SYRAH - 169
BRAZIL
Syrah
* Vale do São Francisco

MIOLO SINGLE VINEYARD 2021 - BRAZIL 169
Touriga Nacional
* Campanha Gaúcha

TERRA DE XISTO RESERVA - PORTUGAL 159
Touriga Nacional - Touriga Franca - Castelão - Trincadeira



RED WINES

HUMBERTO CANALE DENÁRIO RESERVA - ARGENTINA <i>Pinot Noir</i>	157
CRIOS - ARGENTINA <i>Malbec</i>	155
QUINTA DA SETENCOSTAS ALENQUER D.O.C. - PORTUGAL <i>Castelão - Camarate - Tinta Miúda - Preto Martinho</i>	155
PATA NEGRA TORO ROBLE - SPAIN <i>Tempranillo</i>	148
VINA ALJIBES - SPAIN <i>Tempranillo</i>	148
LABARO CHIANTI D.O.C.G. - ITALY <i>80% Sangiovese - 10% Canaiolo - 10% Colorino</i>	145
HEDONE CONCRETO - ARGENTINA <i>Cabernet Sauvignon</i>	145
POUCA ROUPA - PORTUGAL <i>Alicante Bouschet - Touriga Franca - Touriga Nacional</i>	142
CORTE DEI MORI - ITALY <i>Nero d'Avola</i>	139
HEDONE - ARGENTINA <i>Malbec</i>	139



RED WINES

VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	139
VENTISQUERO RESERVA - CHILE <i>Pinot noir</i>	139
CAMINO DEI PRATI - ITALY <i>Primitivo</i>	138
GO UP CURICÓ - CHILE <i>Carménère</i>	137
LOIOS TINTO - PORTUGAL <i>Aragonês - Trincadeira - Castelão</i>	136
BURDIZZO - ITALY <i>Primitivo di Puglia</i>	134
MONTOITO CASA DE SABICOS - PORTUGAL <i>Trincadeira - Aragonês - Alicante Bouschet</i>	134
QUINTA DE CABRIZ COLHEITA SELECIONADA D.O.C. DÃO - PORTUGAL <i>Touriga Nacional - Tinta Roriz - Afroucheiro</i>	132
GRAND REGALIEN BOURDEAUX - FRANCE <i>75% Merlot - 25% Cabernet Sauvignon</i>	131
VILLA ROSA COLHEITA TINTO - PORTUGAL <i>Baga</i>	129
QUEREU - CHILE <i>Carménère</i>	115



RED WINES

QUEREU 375ml - CHILE	69
<i>Cabernet Sauvignon</i>	

WINES IN 187ml GLASSES	35
<i>Always a careful choice - ask the waiters</i>	