

ENTRY and SALADS

Coperto

Optional couvert

Carpaccio di Salmone

Thin slices of salmon, watered with extra virgin olive oil, sicilian lemon, and a dash of dill

Carpaccio "il classico"

Thin slices of meat, seasoned with extra virgin olive oil, sicilian lemon, fleur de sel, chef's seasoning and italian Grana Padano

Grana Padano

Traditional italian cheese in chips accompanied by truffle's honey

Mini plank of cheese

Mix cheeses - ementhal, brie, gorgonzola and grana padano

Insalata Caesar

Romaine lettuce, and traditional sauce

Filé Aperitivo

Filet mignon pulled in Madeira sauce with onions .

Insalata verde com Brie

Mix of fresh green leaves, covered with blades of french Brie

Insalata Caprese

Reinterpretation of traditional Caprese salad , delicate cubes of fresh cassé tomatoes,About bed of buffalo mozzarella with basil .

**Extra Bread and Pizza Basket will be charged*

PASTA GIUSEPPE

Gnocchetti per Mariana

Cameroon medios pulled in olive oil with bechamel sauce, arugula and pepper-finger girl

Gnocchetti Sorrento

Fresh tomatoes and basil sauce with cubes of fresh bufala mozzarella

Gnocchetti Gemelli

Delicious sauce made with the mixture of four cheeses in different proportions and crispy Parmesan

Gnocchetti Constanza

Sauce with fillet mignon sliced on the tip of the knife, pulled with tomatoes sauce and spices

Rib Canelone

Delicate green pasta with sour cream, stuffed with shredded beef rib. and a touch of wood sauce

Spaghetti alla carbonara

Traditional Italian recipe with egg yolk, grana padano cheese, Bacon and a touch of pepper.

Petti di Pollo alla gliglia

Grilled chicken breast with steamed vegetables

Moela Raviolone

Generous ravioli with gizzard filling, served with sauce reduction of own and black pepper

SEA FOODS

Pesce per Juliana

*Fish fillet grilled day with hearts of palm sauce
cooked vegetables strips*

Salmone alla gliglia

*Tranche of fresh grilled salmon, accompanied by brown rice with
broccoli and egg white*

Salmone di Zia Maria

*Salmon with mustard dill sauce and accompanied by rice almonds
and spinach at knife point*

Risotto di Gamberi

*Risotto of generous shrimp, seasoned with garlic, crunchy
and saffron of the earth. Made with the original Italian tree rice*

Salmon Trout fillet

With Açafrao rice, green apple pulled in white wine and walnuts

B E E F

Piccata al Funghetto

Grilled fillet mignon, topped with creamy mushrooms sauce, accompanied by spaghetti

Filetto alla Griglia

Grilled fillet mignon, topped with herb butter, accompanied by green salad

Filetto al Pepe Verde

Grilled fillet mignon, with green peper sauce, accompanied by broccoli rice

Funghi Risotto and Braised Meat

Roasted meat slowly in the sauce itself, and Funhghi and finished with the original Italian arboreal rice

Oxtail with polenta

Wonderfull Rabada pressed sevida with creamy polenta and wood sauce

Escalope with Madere Sauce

Grilled fillet mignon topped with gravy, accompanied by piemontesa rice

Filetto Alla Parmegiana

Filet mignon Milanese gartinado and ham and fresh tomato sauce accompanied by mashed potatoes

Filetto Alla Cavallo

Filet mignon with grilled fried redneck egg on top accompanied by batatas soute rice and beans

DAY'S DISHES

LUNEDI

Monday

Pesce al limone

Fillet grilled Fish of the day, with wonderful Sicilian lemon Risone

MARTEDI

Tuesday

Filetto Don Antonio

Grilled fillet mignon, homemade mango chutney sauce with spaghetti in garlic and oil

MERCOLEDI

Wednesday

Caramelle de búfala alla Zaferano

Stuffed pasta with buffalo mozzarella basil, at Saffron sauce

GIOVEDI

Thursday

Polpettone

Homemade speciality with secrets ingredients, stuffed with mozzarella, cooked in tomatoes and herbs sauce, accompanied by penne

VENERDI

Friday

Lasagna da Manô

White pasta stuffed with shrimp vm, bechamel sauce and cream cheese

DESSERT

Insalata di Frutta

Fruits salad

Frutta di Stagione

Seasonal fruits

Cheesecake

Cream cheese pie, accompanied by delicious cassis

Mousse al limone

Wonderful lemon mousse, served with lemon sauce

Mousse al Cioccolato

Wonderful chocolate mousse, very creamy, served with almonds slivers

Strudel di Mele

Jelly roll pastry, stuffed with apples and raisins

It's irresistible served with whipped cream or vanilla ice cream

Tiramisú

Typical italian sweet, made with mascarpone cheese, coffee and covered with powder cocoa

Torta al Cioccolato

Mass of fluffly chocolate, stuffed in layers of brigadier, covered with chocolate sauce and grated nuts

Toucinho do Céu

*Tradicional portuguese sweet, made with egg yolk and almond
Truly divine!*

Creme Caramel

Delicate milk pudding, with caramel sauce

Crema de Papaia al Cassis

Cream of Papaya beaten with vanilla ice cream

Gelati

Ice cream

Romeu e Julieta

Guava mamerlade from Ponte Nova - MG and cheese´s ice cream

SANDWICHES

served after 3pm

Brazilian

Browned meat, crispy lettuce, tomatoes, carrots, cream cheese, beans sprouts and thousand island sauce

American

Turkey ham, cream cheese, mango chutney and lettuce

Giuseppe

Chicken breast shredded, italian funghi, buffalo mozzarella, tomatoes, gorgonzola, spread and crispy lettuce

Swiss

Emmental cheese, salami, carrots, crispy lettuce, chives, butter and thousand island sauce

Canadian

Canadian bacon, celery, lettuce, mayonaise, mustard and butter

French

Brie cheese, chopped nuts, thin slices of apple, watercress and butter

Italian

Italian ham, fresh bufala mozzarella, basil tomatoes, green and black olives, gorgonzola spread, butter and extra virgin olive oil

Carpaccio

Thin slices of meat, parmesan cheese, classic sauce, arugula, basil and caper (optional)

Grilled chicken breast

Lettuce, tomatoes, Brie ou Emmental cheese

Grilled filet mignon

Lettuce, tomatoes, Brie ou Emmental cheese

PIZZAS

served after 3pm

Margherita

Pizza made at the request of the Margherita di Savoia Queen. Was prepared with fresh tomatoes, mozzarella, basil and extra virgin olive oil

Alla Romana

Fresh tomatoes, mozzarella, thin slices of anchovies, basil, grated parmesan and extra virgin olive oil

Salame

Fresh tomatoes, mozzarella, slices of salami, oregano and extra virgin olive oil

Giuseppe

Fresh tomatoes, mozzarella, porcini funghi, champignon, parsley, oregano and extra virgin olive oil

Quattro Stagioni

Fresh tomatoes, mozzarella and each quadrant prepared different: Canadian pork, mushrooms, salami and broccoli with anchovies. Oregano in all quadrants

Parma

Fresh tomatoes, mozzarella, sliced ham, olives and oregano

Clássics. . .

- ★ **Spaghetti alla Constanza**
Fillet mignon sliced on the tip of the knife sauce, pulled with tomatoes sauce and spices
- ★ **Spaghetti per Mariana**
Cameroon medios pulled in olive oil with bechamel sauce, arugula and pepper-finger girl
- ★ **Lasagne Giuseppe**
White mass filled with meat, béchamel and Grana Padano, mozzarella sauce
- ★ **Lingua ai Funghi**
Tongue with the real italian funghi porcini sauce, accompanied by mashed potatoes
- ★ **Trippa alla Fiorentina**
Double prepared to suck sauce with poached egg mashed rice with broccoli
- ★ **Strogonoff Ivanovich**
Fillet mignon cutted in chips with cream and fresh Paris mushrooms, accompanied by rice and sautéed potatoes
- ★ **Filetto Trastevere**
Grilled fillet mignon, topped with smoked ricotta and baked ham sauce, accompanied by fresh paglia-fieno
- ★ **Battuta di Filetto com Tagliatelle ai Quattro Formaggi**
Paillard with fresh fettuccine with for cheese sauce
- ★ **Ravioli alla Gastone**
A delicious blend of green ravioli stuffed with ricotta and white ravioli stuffed with veal the true sauce funghi porcini Italian
- ★ **Polpettine**
Mini specialty of the house with secret ingredients , stuffed with mozzarella, baked in tomato sauce and herbs accompanied by spaghettini
- ★ **Picanha Giuseppe**
Accompanied picanha of sautéés potatoes and crunchy crumbs with cashew touch