

# AM MENU

# LOCALE — TRATTORIA —

Monday to Thursday from 12pm to 3pm  
Friday, Saturday and Sunday from 12pm to 5pm

## PER INIZIARE

**Raviolone di Gema Tartufato R\$62**  
Homemade raviolone stuffed with yolk and ricotta, with Parmesan fonduta and truffled parsley

**Vitello Tonnato R\$66**  
Seared filet mignon carpaccio, homemade tuna mayonnaise and capers

**Carpaccio di Carne R\$68**  
Thin slices of beef, with mustard sauce, Parmesan cheese and capers, comes with toast

**Bruschetta R\$44**  
Toasted Italian bread with goat cheese cream, grilled eggplant, Genoese pesto and arugula

**Arancini Pomodoro R\$38**  
Risotto dumplings stuffed with mozzarella (5 units), comes with saffron aioli

**Lasagna Vegetariana R\$68**  
Oven roasted zucchini, eggplant and carrots served with Pomodoro sauce, burrata cream, Parmesan cheese, pistachio and basil

**Burrata al Limone R\$78**  
Creamy burrata finished with Sicilian lemon and olive oil emulsion and cherry tomato confit, comes with Italian bread

**Crudo di Carne Tartufato R\$68**  
Filet mignon chopped with the tip of the knife with truffled dijon mustard, red onion, pickled onions and arugula salad, comes with toast

**French Fries R\$32**  
Homemade fries with lemon aioli

**Antipasti Platter R\$88**  
Mix of cold cuts, cheeses, sausages and Italian bread

**Crocchette di Prosciutto R\$52**  
Italian raw ham croquette (5 units), served with smoked paprika aioli

Italian Bread (200g) R\$16

## INSALATE

**Verde R\$42**  
Mix of leaves, cherry tomato confit and Parmesan cheese slices

**Caprese R\$52**  
Buffalo mozzarella, tomato, Genoese pesto and basil

**Caesar R\$52**  
Iceberg lettuce, grilled chicken strips, Parmesan cheese, croutons and caesar sauce

**Ristorante R\$56**  
Mix of leaves, stracciatella, honey and sliced almonds

**Prosciutto & Figo R\$66**  
Mix of leaves, raw ham, fig, honey, nuts, Parmesan cheese and herb olive oil

**Salmon R\$66**  
Mix of leaves, cured salmon, pickled red onion, avocado, almonds and yogurt sauce

**Prosciutto & Gorgonzola R\$68**  
Mix of leaves, raw ham, gorgonzola and cherry tomato confit, comes with balsamic reduction



## PRIMI

All our pastas are fresh and homemade & our spaghetti comes directly from Italy!

**Gnocchi al Ragù di Ossobuco R\$88**  
With shredded ossobuco and red wine & pomodoro sauce

**Tortelli Capri R\$88**  
Stuffed with goat cheese and Sicilian lemon with pomodoro sauce, basil pesto and crispy prosciutto

**Ravioli di Manzo R\$98**  
Stuffed with beef, demi-glace of the roast itself, truffled grana padano fonduta, and crunchy almonds

**Spaghetti Alla Carbonara R\$82**  
With guanciale with yolk and pecorino cheese sauce

**Plin di Brie & Damasco R\$88**  
With butter and sage sauce, honey and almonds

**Spaghetti Cacio & Pepe R\$76**  
With pecorino cheese and black pepper (with crushed pistachios +R\$18)

**Gnocchi ai Funghi Tartufato R\$98**  
With a mix of mushrooms, cream reduction and truffled parsley

**Spaghetti al Pesto R\$74**  
With Genoese pesto, burrata cream and cherry tomato confit

**Rondelli Gratinati R\$88**  
Stuffed with beef and buffalo mozzarella, au gratin with Fontina cheese fonduta

**Fettuccine Alla Bolognese R\$92**  
With ancho beef ragout chopped with the tip of the knife and vegetables

**Risotto al Limone & Gamberi R\$122**  
Shrimps and Sicilian lemon confit, finished with grilled VG shrimps

**Lasagna Verdi alla Bolognese R\$92**  
Green spinach pasta, Bolognese sauce, buffalo mozzarella, demi-glace and finished with Parmesan cheese fonduta

## SECONDI

**Scaloppine di Filetto Con Fettuccine Alfredo R\$86**  
Filet mignon with fettuccine with butter, fresh cream and Parmesan cheese

**Beef Wellington R\$118**  
Filet Mignon wrapped with mushroom cream, raw ham, sage and puff pastry, served with brie cheese risotto

**Filetto alla Milanese R\$92**  
Chopped and breaded Ancho steak, comes with potato salad with dijon and arugula

**Filetto con Risotto ai Funghi R\$104**  
Filet mignon with paris mushroom risotto and shiitake

**Filetto alla Parmegiana R\$88**  
Comes with french fries and rice

**Polpettone con Tagliolini R\$88**  
Stuffed with mozzarella and au gratin with homemade tomato sauce, served with tagliolini with butter and sage

**Spalla D'Agnello Con Risotto al Tartufo Nero R\$126**  
Boneless lamb, roasted at low temperature with truffle risotto

**Pollo al Forno R\$86**  
Whole roast chicken with grilled vegetables, mashed potatoes and herb salmoriglio

**Gamberi com Risotto Zafferano R\$128**  
Grilled shrimps with saffron risotto

**Pesci Del Giorno R\$108**  
Grilled fish of the day in herb bread crust, with Sicilian lemon sauce and pupunha and zucchini spaghetti

\*All our secondi have the option to change the side dish: grilled vegetables or green salad

## DOLCI

**Trio Di Profiteroles R\$42**  
Carolinas stuffed with chocolate, pistachio and vanilla ice cream, comes with chocolate syrup

**Panna Cotta R\$38**  
Fresh cream flan with red fruit syrup

**Torta al Cioccolato gluten free R\$46**  
Belgian 70% chocolate pie, with red fruit syrup and vanilla ice cream

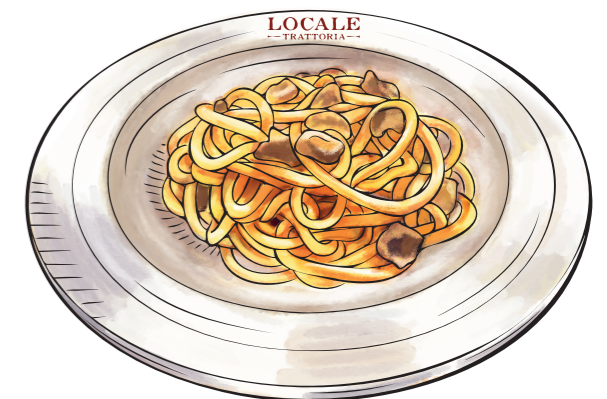
**Tiramisù della Nonna R\$42**  
Served straight from our serving dish with mascarpone cheese cream on sponge cake, coffee, Kahlúa liqueur and cocoa powder

**Pudim di Pistacchio R\$42**  
Condensed milk pudding, pistachio paste, yolks and caramel

**Rabanada di Brioche R\$42**  
Brioche French toast, with vanilla ice cream and meringue au gratin

**Cannoli**  
Check the flavors with our team

**Frutti di Stagione R\$22**  
Check the seasonal fruit options with our team



\*If you have any allergies or intolerance, let us know and we will be happy to help you with the best options

\* For gluten-free pasta, ask our team

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**Executive Menu: Monday to Friday from 12pm to 3pm, order one of our dishes and get a cannolo and a starter of the day for +R\$12 (except holidays)**

# AM MENU

# LOCALE CAFFÈ

Monday to Sunday from 8am to 5pm

## ALLA MATTINA

Grilled Italian Bread R\$17

Pão de Queijo R\$9

Fruit Salad R\$19  
With yogurt

Bauru R\$35  
Italian bread with ham,  
mozzarella cheese and  
tomato confit with herb olive oil

Turkey Breast R\$39  
Italian bread with smoked turkey  
breast and white cheese

Benedict Egg R\$47  
Poached egg on brioche bread toast,  
raw ham, hollandaise sauce  
and hot paprika

Scrambled Eggs:  
With crispy raw ham and Italian bread  
R\$29

With spinach and flaxseed  
R\$29

Croissant R\$13  
(unit)

Extras:  
Herb curd R\$5  
Herb butter R\$5  
Nutella R\$9  
Homemade red fruit jelly R\$7

## IL CAFFÈ

### Espresso

Espresso (40ml) R\$9

Ristretto (30ml) R\$9

Doppio (80ml) R\$15  
Double shot of espresso

Americano (200ml) R\$13  
Espresso and hot water

Macchiato (60ml) R\$11,5  
Espresso stained with milk

Espresso c/ Panna (60ml) R\$15  
Espresso, whipped cream and cardamom

Latte (200ml) R\$17,5  
Espresso with hot milk

Cappuccino (190ml) R\$17,5  
Espresso with creamy milk

Flat White (200ml) R\$19,5  
Double shot of espresso with milk

Mocha (200ml) R\$23  
Espresso, creamy milk  
and chocolate ganache

### Brewed

French Press (200 ml) R\$15

Hario V60 (200ml) R\$15

Aeropress (200ml) R\$15

### Iced Cold

Affogato R\$29  
Espresso, vanilla ice cream  
and whipped cream

Espresso Tônica (300ml) R\$17,5  
Espresso and Schweppes Tonic Water

Caffè Itaim (300ml) R\$21  
Brewed coffee, sparkling water,  
honey with lemon

Caffè Locale (300ml) R\$21  
Brewed coffee, mascarpone cream  
with vanilla and sugar

Cold Brew (300ml) R\$15

Amarula Iced Coffee R\$42  
Amarula liqueur and coffee

Carajillo R\$42  
Licor 43 and espresso

Ciocolato (400ml) R\$19  
With Belgian chocolate

Iced Latte (300ml) R\$21  
Cold Brew and creamy milk

Iced Mocha (400ml) R\$21  
Espresso, creamy milk, chocolate  
ganache and whipped cream

Iced Espresso Vanilla R\$23  
(400ml)  
Espresso, vanilla ice cream  
and whipped cream

## TEAS

### Hot

Mint R\$13

Peppermint R\$13

Lemongrass R\$13

Hibiscus R\$15

Black Tea (China) R\$15

Green Tea (Japan) R\$15

Matcha (China) R\$15

### Iced

Matcha Iced Latte R\$21  
Push Matcha **PUSH&POW**,  
plant-based oat milk and honey

Black Iced Latte R\$21  
Imported black tea (China), plant  
based oat milk and honey

Black Tea R\$18  
Slightly sweet imported black tea  
(China) and Sicilian lemon

Green R\$18  
Imported green tea (Japan) with  
notes of red fruits and citrus mix

Hibiscus R\$18  
Hibiscus iced tea

Fantasy R\$20  
Tea made from red fruits  
(caffeine-free) and elderflower,  
with amarena cherry reduction

## I CANNOLI

Traditional R\$18

Nutella R\$23

Dulce de Leche R\$19

Brigadeiro R\$19

Pistachio Cream R\$23

Sicilian Lemon R\$19

Guava Paste with Cheese R\$19

Toppings:  
Crushed pistachios R\$5  
Candied fruits R\$3

## BRUNCH

R\$145

1

### COCKTAILS

(choose one)

La Nostra Mimosa  
Prosecco | bitter |  
mix of Bahia and Pera oranges



Gorlami  
Sparkling chardonnay |  
Gin | raspberry |  
fresh cocoa honey | citrus



Cosmonik  
Vodka | Aperol |  
sparkling chardonnay |  
cranberry | orange |  
ginger and amarena foam



Limoncello Spritz  
Limoncello |  
sparkling chardonnay

\*or choose your juice: Orange/Watermelon

2

### FRUIT SALAD

3

### SCRAMBLED EGGS

(choose one)

With crispy raw ham and Italian bread  
or with spinach and flaxseed

4

### CAFFÈ

(choose one)

Espresso (40ml)

Machiato (60ml)

Brewed (200 ml)

Latte (200ml) (+R\$5)

Cappuccino (190ml) (+R\$5)

Cold Brew (300ml) (+R\$5)

5

### SPUNTINO

(choose an option)

1 Panini

Brasiliano, Salmon, Caprese,  
Prosciutto with Cheese or Carpaccio

1 Tostate

Caprese, Salmon or Prosciutto and Fig

1 Croissant

Mixed, Prosciutto, Salmon or Turkey Breast

\*with gluten-free bread + R\$9

6

### CANNOLI

(choose a flavor option)



HAVE YOUR  
COFFEE HERE  
OR ORDER  
TO GO!

AND DON'T FORGET  
TO ORDER ONE OF  
OUR CANNOLI!



## Panini

Brasiliano R\$58

Smoked picanha, rennet cheese,  
caramelized onion, mango chutney,  
smoked mayonnaise and watercress

Salmon R\$66

Cured salmon, avocado cream,  
sour cream and arugula

Prosciutto with Cheese R\$64

Raw ham, brie cheese, honey, arugula,  
marinated tomato and ricotta cream

Caprese R\$52

Buffalo mozzarella, tomato,  
Genovese pesto and ricotta cream

Carpaccio R\$68

Beef carpaccio, wild arugula,  
mustard sauce, capers  
and grana padano cheese

\*with gluten-free bread + R\$9

## Tostate

Caprese R\$52

Buffalo mozzarella, tomato,  
Genovese pesto and ricotta cream

Salmon R\$62

Cured salmon, avocado cream,  
poached egg and truffled olive oil

Prosciutto and Fig R\$62

Raw ham, fig, red fruit reduction  
and ricotta cream

\*with gluten-free bread + R\$9

## Croissant

Mixed R\$38

Ham and mozzarella cheese

Prosciutto R\$52

Raw ham, buffalo mozzarella  
and basil

Salmon R\$52

Cured salmon, pickled red onion  
and sour cream

Turkey Breast R\$44

Smoked turkey breast and white cheese

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# PM MENU

# LOCALE — TRATTORIA —

Monday to Thursday from 7pm  
Friday, Saturday and Sunday from 5pm

## PER INIZIARE

**Raviolone di Gema Tartufato R\$62**  
*Homemade raviolone stuffed with yolk and ricotta, with Parmesan fonduta and truffled parsley*

**Vitello Tonnato R\$66**  
*Seared filet mignon carpaccio, homemade tuna mayonnaise and capers*

**Carpaccio di Carne R\$68**  
*Thin slices of beef, with mustard sauce, Parmesan cheese and capers, comes with toast*

**Bruschetta R\$44**  
*Toasted Italian bread with goat cheese cream, grilled eggplant, Genoese pesto and arugula*

**Arancini Pomodoro R\$38**  
*Risotto dumplings stuffed with mozzarella (5 units), comes with saffron aioli*

**Lasagna Vegetariana R\$68**  
*Oven roasted zucchini, eggplant and carrots served with Pomodoro sauce, burrata cream, Parmesan cheese, pistachio and basil*

**Burrata al Limone R\$78**  
*Creamy burrata finished with Sicilian lemon and olive oil emulsion and cherry tomato confit, comes with Italian bread*

**Crudo di Carne Tartufato R\$68**  
*Filet mignon chopped with the tip of the knife with truffled dijon mustard, red onion, pickled onions and arugula salad, comes with toast*

**French Fries R\$32**  
*Homemade fries with lemon aioli*

**Antipasti Platter R\$88**  
*Mix of cold cuts, cheeses, sausages and Italian bread*

**Crocchette di Prosciutto R\$52**  
*Italian raw ham croquette (5 units), served with smoked paprika aioli*

**Italian Bread (200g) R\$16**

## INSALATE

**Verde R\$42**  
*Mix of leaves, cherry tomato confit and Parmesan cheese slices*

**Caprese R\$52**  
*Buffalo mozzarella, tomato, Genoese pesto and basil*

**Caesar R\$52**  
*Iceberg lettuce, grilled chicken strips, Parmesan cheese, croutons and caesar sauce*

**Ristorante R\$56**  
*Mix of leaves, stracciatella, honey and sliced almonds*

**Prosciutto & Figo R\$66**  
*Mix of leaves, raw ham, fig, honey, nuts, Parmesan cheese and herb olive oil*

**Salmon R\$66**  
*Mix of leaves, cured salmon, pickled red onion, avocado, almonds and yogurt sauce*

**Prosciutto & Gorgonzola R\$68**  
*Mix of leaves, raw ham, gorgonzola and cherry tomato confit, comes with balsamic reduction*



## PRIMI

*All our pastas are fresh and homemade & our spaghetti comes directly from Italy!*

**Gnocchi al Ragù di Ossobuco R\$88**  
*With shredded ossobuco and red wine & pomodoro sauce*

**Tortelli Capri R\$88**  
*Stuffed with goat cheese and Sicilian lemon with pomodoro sauce, basil pesto and crispy prosciutto*

**Ravioli di Manzo R\$98**  
*Stuffed with beef, demi-glace of the roast itself, truffled grana padano fonduta, and crunchy almonds*

**Spaghetti Alla Carbonara R\$82**  
*With guanciale with yolk and pecorino cheese sauce*

**Plin di Brie & Damasco R\$88**  
*With butter and sage sauce, honey and almonds*

**Spaghetti Cacio & Pepe R\$76**  
*With pecorino cheese and black pepper (with crushed pistachios +R\$18)*

**Gnocchi ai Funghi Tartufato R\$98**  
*With a mix of mushrooms, cream reduction and truffled parsley*

**Spaghetti al Pesto R\$74**  
*With Genoese pesto, burrata cream and cherry tomato confit*

**Rondelli Gratinati R\$88**  
*Stuffed with beef and buffalo mozzarella, au gratin with Fontina cheese fonduta*

**Fettuccine Alla Bolognese R\$92**  
*With ancho beef ragout chopped with the tip of the knife and vegetables*

**Risotto al Limone & Gamberi R\$122**  
*Shrimps and Sicilian lemon confit, finished with grilled VG shrimps*

**Lasagna Verdi alla Bolognese R\$92**  
*Green spinach pasta, Bolognese sauce, buffalo mozzarella, demi-glace and finished with Parmesan cheese fonduta*

## SECONDI

**Scaloppine di Filetto Con Fettuccine Alfredo R\$86**  
*Filet mignon with fettuccine with butter, fresh cream and Parmesan cheese*

**Beef Wellington R\$118**  
*Filet Mignon wrapped with mushroom cream, raw ham, sage and puff pastry, served with brie cheese risotto*

**Filetto alla Milanese R\$92**  
*Chopped and breaded Ancho steak, comes with potato salad with dijon and arugula*

**Filetto con Risotto ai Funghi R\$104**  
*Filet mignon with paris mushroom risotto and shiitake*

**Filetto alla Parmegiana R\$88**  
*Comes with french fries and rice*

**Polpettone con Tagliolini R\$88**  
*Stuffed with mozzarella and au gratin with homemade tomato sauce, served with tagliolini with butter and sage*

**Spalla D'Agnello Con Risotto al Tartufo Nero R\$126**  
*Boneless lamb, roasted at low temperature with truffle risotto*

**Pollo al Forno R\$86**  
*Whole roast chicken with grilled vegetables, mashed potatoes and herb salmoriglio*

**Gamberi com Risotto Zafferano R\$128**  
*Grilled shrimps with saffron risotto*

**Pesci Del Giorno R\$108**  
*Grilled fish of the day in herb bread crust, with Sicilian lemon sauce and pupunha and zucchini spaghetti*

**\*All our secondi have the option to change the side dish: grilled vegetables or green salad**

## DOLCI

**Trio Di Profiteroles R\$42**  
*Carolinas stuffed with chocolate, pistachio and vanilla ice cream, comes with chocolate syrup*

**Panna Cotta R\$38**  
*Fresh cream flan with red fruit syrup*

**Torta al Cioccolato gluten free R\$46**  
*Belgian 70% chocolate pie, with red fruit syrup and vanilla ice cream*

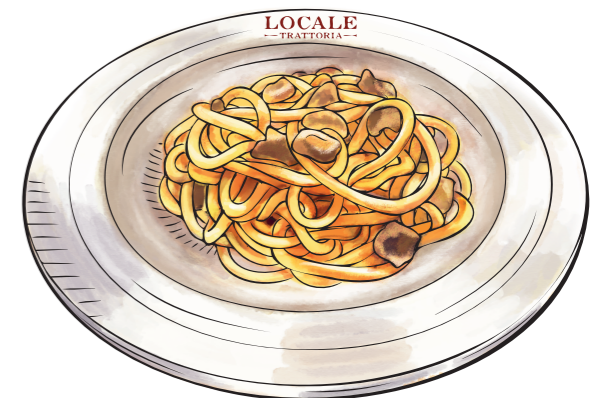
**Tiramisù della Nonna R\$42**  
*Served straight from our serving dish with mascarpone cheese cream on sponge cake, coffee, Kahlúa liqueur and cocoa powder*

**Pudim di Pistacchio R\$42**  
*Condensed milk pudding, pistachio paste, yolks and caramel*

**Rabanada di Brioche R\$42**  
*Brioche French toast, with vanilla ice cream and meringue au gratin*

**Cannoli**  
*Check the flavors with our team*

**Frutti di Stagione R\$22**  
*Check the seasonal fruit options with our team*



*\*If you have any allergies or intolerance, let us know and we will be happy to help you with the best options*

*\*For gluten-free pasta, ask our team*

# PM MENU

# LOCALE —CAFFÈ—

Menu valid from Tuesday to Sunday from 5pm

## PANINI

<b>Brasiliano</b> <i>Smoked picanha, rennet cheese, caramelized onion, mango chutney, smoked mayonnaise and watercress</i>	R\$58
<b>Salmon</b> <i>Cured salmon, avocado cream, sour cream and arugula</i>	R\$66
<b>Prosciutto with Cheese</b> <i>Raw ham, brie cheese, honey, arugula, marinated tomato and ricotta cream</i>	R\$64
<b>Caprese</b> <i>Buffalo mozzarella, tomato, Genovese pesto and ricotta cream</i>	R\$52
<b>Carpaccio</b> <i>Beef carpaccio, wild arugula, mustard sauce, capers and grana padano cheese</i>	R\$68

\*with gluten-free bread + R\$9

## PIZZE

Individual

<b>Locale</b> <i>Tomato sauce, buffalo mozzarella, basil and olive oil</i>	R\$62
<b>Pepperoni</b> <i>Mozzarella, pepperoni and tomato sauce</i>	R\$66
<b>Carpaccio</b> <i>Beef carpaccio, Dijon mustard sauce, a touch of tomato sauce and topped with grana padano cheese and capers</i>	R\$72
<b>Cacio &amp; Pepe</b> <i>Pecorino cheese fonduta and black pepper on a mozzarella base</i>	R\$72
<b>Zucchini</b> <i>Zucchini, Parmesan cheese, tomato sauce and mozzarella</i>	R\$66
<b>Prosciutto</b> <i>Buffalo mozzarella, tomato sauce, raw ham, arugula and truffled honey</i>	R\$78

Listen to our playlists!



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HAVE YOUR COFFEE HERE OR ORDER TO GO!

## IL CAFFÈ

### Espresso

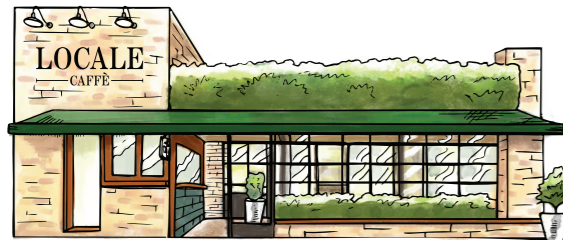
<b>Espresso (40ml)</b>	R\$9
<b>Ristretto (30ml)</b>	R\$9
<b>Doppio (80ml)</b> <i>Double shot of espresso</i>	R\$15
<b>Americano (200ml)</b> <i>Espresso and hot water</i>	R\$13
<b>Macchiato (60ml)</b> <i>Espresso stained with milk</i>	R\$11,5
<b>Espresso c/ Panna (60ml)</b> <i>Espresso, whipped cream and cardamom</i>	R\$15
<b>Latte (200ml)</b> <i>Espresso with hot milk</i>	R\$17,5
<b>Cappuccino (190ml)</b> <i>Espresso with creamy milk</i>	R\$17,5
<b>Flat White (200ml)</b> <i>Double shot of espresso with milk</i>	R\$19,5
<b>Mocha (200ml)</b> <i>Espresso, creamy milk and chocolate ganache</i>	R\$23

### Brewed

<b>French Press (200 ml)</b>	R\$15
<b>Hario V60 (200ml)</b>	R\$15
<b>Aeropress (200ml)</b>	R\$15

### Iced Cold

<b>Affogato</b> <i>Espresso, vanilla ice cream and whipped cream</i>	R\$29
<b>Espresso Tônica (300ml)</b> <i>Espresso and Schweppes Tonic Water</i>	R\$17,5
<b>Caffè Itaim (300ml)</b> <i>Brewed coffee, sparkling water, honey with lemon</i>	R\$21
<b>Caffè Locale (300ml)</b> <i>Brewed coffee, mascarpone cream with vanilla and sugar</i>	R\$21
<b>Cold Brew (300ml)</b>	R\$15
<b>Amarula Iced Coffee</b> <i>Amarula liqueur and coffee</i>	R\$42
<b>Carajillo</b> <i>Licor 43 and espresso</i>	R\$42
<b>Cioccolato (400ml)</b> <i>With Belgian chocolate</i>	R\$19
<b>Iced Latte (300ml)</b> <i>Cold Brew and creamy milk</i>	R\$21
<b>Iced Mocha (400ml)</b> <i>Espresso, creamy milk, chocolate ganache and whipped cream</i>	R\$21
<b>Iced Espresso Vanilla (400ml)</b> <i>Espresso, vanilla ice cream and whipped cream</i>	R\$23



## • COCKTAILS •



Aperol Spritz



Negroni

## SESSIONE ITALIA

—R\$44—

<b>Torino Milano</b> <i>Campari   vermouth mix</i>	<b>Americano</b> <i>Campari   vermouth mix   club soda</i>
<b>Negroni</b> <i>Roku Gin   Campari   vermouth mix</i>	<b>Sbagliato</b> <i>Campari   vermouth mix   sparkling chardonnay</i>
<b>Cardinale</b> <i>Roku Gin   Campari   extra dry vermouth</i>	<b>Aperol Spritz</b> <i>Aperol   Prosecco   club soda</i>
<b>Limoncello Spritz</b> <i>Limoncello   sparkling chardonnay</i>	<b>Bellini</b> <i>Prosecco   peach   floral aperitif</i>

For more options, ask for our cocktail menu

AND DON'T FORGET TO ORDER ONE OF OUR CANNOLI!



## I CANNOLI

<b>Traditional</b>	R\$18
<b>Nutella</b>	R\$23
<b>Dulce de Leche</b>	R\$19
<b>Brigadeiro</b>	R\$19
<b>Pistachio Cream</b>	R\$23
<b>Sicilian Lemon</b>	R\$19
<b>Guava Paste with Cheese</b>	R\$19
<b>Toppings:</b> <i>Crushed pistachios R\$5 Candied fruits R\$3</i>	