



 VEGETARIAN OPTION



ENGLISH VERSION



ACOMPANHE NOSSO INSTAGRAM

 MAZZANO

STARTERS

FOCACCIA 24

Thin and crispy strips of pizza dough baked in a wood-fired oven, seasoned with parmesan, coarse salt, olive oil, and aromatic herbs. Served with a delicious fresh tomato sauce.

BRUSQUETA 34

Artisan bread topped with fresh tomato cubes, basil, and parmesan shavings, finished with a drizzle of extra virgin olive oil.

PASTEL DE QUEIJO 20

Cheese pastry.

PASTEL DE CARNE DE SOL 24

Northeastern Brazilian sun-dried beef pastry.

PASTEL DE CAMARÃO 24

Shrimp pastry

CARPACCIO DE CARNE 62

Thin slices of beef seasoned with capers, parmesan shavings, and olive oil. Served with focaccia.

ADD A PORTION OF ARUGULA FOR R\$ 6.

PARMEGIANA PETISCO 68

Breaded filet mignon strips (150g) gratinated with fresh tomato sauce and mozzarella. Served with focaccia.

FILÉ MADEIRA 68

Filet mignon strips (150g) in butter with Madeira sauce. Served with focaccia.

FILÉ GORGONZOLA 68

Filet mignon strips (150g) gratinated with creamy four-cheese sauce. Served with focaccia.

CAMARÃO CROCANTE 68

Crispy breaded shrimp (120g), served with aioli.

CAMARÃO 78

À PARMEGIANA PETISCO

Breaded shrimp (120g) gratinated with fresh tomato sauce and mozzarella. Served with focaccia.

BATATAS FRITAS 24

Portion of crispy French fries (240g).

SALADS

SALADA VERDE 39

Mixed greens, carrots, hearts of palm, mozzarella balls, and cherry tomatoes.

COM CAMARÃO 66

With Grilled Shrimp (120g).

COM FILÉ MIGNON 69

With Grilled Filet Mignon with Rôti sauce (150g).

COM SALMÃO 79

With Grilled Salmon with sesame and teriyaki (160g).

KIDS MENU

FILÉ BAMBINO 49

Grilled filet mignon strips (100g) with Rôti sauce. Served with white rice and French fries.

FOCACCIA



PARMEGIANA PETISCO



SALADA COM SALMÃO



PIZZAS

STUFFED CRUST WITH CATUPIRY.

MEDIUM R\$ 18 | GIANT R\$ 24

30CM 40CM

6 FAT. 10 FAT.

MOZARELA 🌿 52 78

Mozzarella and oregano.

MARGUERITA 🌿 52 78

Mozzarella, fresh tomato, and bas.

RÚCULA 🌿 54 82

Mozzarella, fresh tomato, and arugula.

GRANULOSA 🌿 56 89

Mozzarella, fresh tomato, mushrooms, onion, basil, and olive.

CALABRESA 56 89

Mozzarella, sliced calabresa sausage, onion, and olives.

TOSCANA 56 89

Mozzarella, ham, ground calabresa sausage, onion, and olives.

PORTUGUESA 56 89

Mozzarella, ham, eggs, onion, and olive.

FRANGO COM CATUPIRY 59 99

Mozzarella, shredded chicken, and Catupiry.

PEPPERONI 59 99

Mozzarella, sliced pepperoni, onion, and olives.

QUATRO QUEIJOS 59 99

Mozzarella, provolone, gorgonzola, and parmesan.

BACON 69 99

Mozzarella, wood-fired bacon, and mushrooms.

PREDILETA 69 99

Mozzarella, pork loin, onion, and Catupiry.

SUPREMA 69 99

Mozzarella, shredded chicken, calabresa sausage, onion, peas, and parmesan.

ROMANESCA 69 99

Mozzarella, ham, bacon, peas, and Catupiry.

ATUM 74 122

Mozzarella, tuna, onion, and olives.

CARNE DE SOL COM CATUPIRY 74 122

Mozzarella, Northeastern Brazilian sun-dried beef, and Catupiry.

ORDER A PORTION OF ARUGULA TO ACCOMPANY YOUR PIZZA FOR JUST R\$ 6 EXTRA.

CALABRESA



FRANGO COM CATUPIRY



CARNE DE SOL COM CATUPIRY



SPECIAL PIZZAS

STUFFED CRUST WITH CATUPIRY.
MEDIUM R\$ 18 | GIANT R\$ 24

30CM 40CM

6 FAT. 10 FAT.

CAMARÃO 74 119

Mozzarella and sautéed shrimp.

CAMARÃO DO CHEF 78 128

Mozzarella, sautéed shrimp, Catupiry, and arugula.

CAMARÃO PESTO 78 128

Mozzarella, sautéed shrimp, and pesto sauce.

FILÉ GORGONZOLA* 78 128

Mozzarella, filet mignon strips, and gorgonzola.

QUEIJO DO REINO* 89 139

Queijo do Reino and Catupiry, topped with another layer of dough gratinated with parmesan.

MAZZANO 2 ANDARES* 92 142

Crust with Catupiry.

1st layer: Mozzarella and Catupiry.

2nd layer: Mozzarella, sautéed shrimp, and mushrooms.

WE DO NOT COMBINE FLAVORS OF THE FILÉ GORGONZOLA, QUEIJO DO REINO, AND MAZZANO 2 ANDARES PIZZAS.

SWEET PIZZAS

STUFFED CRUST WITH CHOCOLATE.
IND. R\$ 10 | MED. R\$ 12 | GIG. R\$ 18

20CM 30CM 40CM

4 FAT. 6 FAT. 10 FAT.

CHOCOLATE 32 54 74

Mozzarella, chocolate, and sprinkle.

BANANA COM CHOCOLATE 32 54 74

Mozzarella, banana, chocolate, and sprinkle.

BANANA NEVADA 34 56 76

Mozzarella, banana, and white chocolat.

CHOCOLATE COM NINHO 34 56 76

Mozzarella, chocolate, and Ninho milk powde.

CHOCOLATE COM MORANGO 39 58 98

Mozzarella, chocolate, strawberry, and powdered sugar.

NUTELLA COM MORANGO 52 72 109

Mozzarella, hazelnut cream, strawberry, and powdered suga.

CAMARÃO DO CHEF



QUEIJO DO REINO



MORANDO COM CHOCOLATE



SHRIMP FOR TWO

CAMARÃO ITALIANA 129

Sautéed shrimp in olive oil and white wine, fresh tomato sauce, black olives, mozzarella balls, basil, and Italian spaghetti.

CAMARÃO À PARMEGIANA 139

Crispy breaded shrimp gratinated with mozzarella, fresh tomato sauce, and Italian spaghetti.

CAMARÃO CARBONARA 154

Shrimp and bacon sautéed in olive oil, white wine, and black pepper, Italian spaghetti in a creamy parmesan sauce, finished with crispy bacon.

RISOTO CAPRESE 154

Shrimp sautéed in butter and olive oil, white wine, Italian rice, tomatoes, fresh tomato sauce, seasoned butter, fresh mozzarella balls, parmesan, and basil.

CAMARÃO CROCANTE 154

Crispy breaded shrimp with sesame, gratinated with mozzarella, fresh tomato sauce, and black olives, served with creamy basil rice and shoestring potatoes.

CAMARÃO À GREGA 139

Breaded shrimp, gratinated with mozzarella and fresh tomato sauce, served with Greek rice and shoestring potatoes.

CAMARÃO INTERNACIONAL 139

Shrimp sautéed in olive oil with white wine, gratinated with white sauce, served with creamy rice with peas, ham, and mozzarella, finished with shoestring potatoes.

INDIVIDUAL DISHES

RAVIOLI DE CAMARÃO 69

Handmade fresh pasta stuffed with shrimp, leek, cream cheese, ricotta, and parmesan, served with fresh tomato sauce, parmesan, and basil.

ESPAGUETE DO MAR 89

Shrimp, squid, mussels, and octopus sautéed in butter and olive oil, white wine, cherry tomatoes, sliced garlic, fresh parsley, seasoned butter, and Italian spaghetti.

RISOTO DO MAR 89

Shrimp, squid, mussels, and octopus sautéed in butter and olive oil, white wine, Italian rice, cherry tomatoes, fresh parsley, seasoned butter, and parmesan.

RAVIOLI DE SALMÃO 69

Handmade fresh pasta stuffed with salmon, leek, cream cheese, and ricotta, served with parmesan sauce.

SALMÃO EM CROSTA 89

Grilled salmon (160g) with a sesame crust and teriyaki sauce. Accompanied by cherry tomato and arugula risotto.

RISOTO VEGETARIANO 59

Mushrooms sautéed in olive oil, white wine, Italian rice, carrots, fresh peas, herb butter, and parmesan.

CAMARÃO CARBONARA



RISOTO CAPRESE



RAVIOLI DE CAMARÃO



MEATS FOR TWO

LASANHA À BOLONHESA 119

Handmade fresh pasta layered with traditional Bolognese sauce and white sauce, mozzarella, gratinated with parmesan.

FILÉ AMATRICIANA 129

Filet mignon strips and bacon, fresh tomato sauce, black olives, basil, served with handmade potato gnocchi, finished with crispy bacon.

POLPETONE 129

Juicy breaded polpetone stuffed with mozzarella, gratinated with parmesan, served with fresh tomato sauce and Italian spaghetti.

FILÉ À PARMEGIANA 139

Juicy breaded filet mignon, gratinated with mozzarella, served with fresh tomato sauce and Italian spaghetti.

FILÉ À ROMANA 154

Grilled filet mignon medallions with Rôti sauce. Accompanied by Italian spaghetti with creamy parmesan and bacon sauce.

FILÉ AO FUNGHI 154

Grilled filet mignon medallions wrapped in bacon and drizzled with Rôti sauce. Accompanied by mushroom risotto.

FILÉ DIPLOMATA 154

Grilled filet mignon medallions wrapped in bacon and drizzled with Rôti sauce and mushrooms. Accompanied by Greek rice and mashed potatoes.

FILÉ À QUATRO QUEIJOS 154

Grilled filet mignon medallions, served with Italian penne in a creamy four-cheese sauce and gratinated with parmesan.

WE SERVE ANY DISH IN AN INDIVIDUAL PORTION, CHARGING 60% OF THE DISH'S PRICE. CAMARÃO CROCANTE, À GREGA, INTERNACIONAL, LASANHA À BOLONHESA, AND FILÉ DIPLOMATA ARE SERVED EXCLUSIVELY FOR TWO PEOPLE.

DESSERTS

SORVETE OI BOLA 15

Cream or Chocolate (80g).

PUDIM DE LEITE 16

Milk pudding.

BROWNIE DE CHOCOLATE 28

Warm chocolate brownie, served with cream ice cream and chocolate sauce.

CHEESECAKE DE MORANGO 28

Creamy cheesecake topped with fresh strawberry jam.

CHEESECAKE DE CARAMELO 28

SALGADO

Creamy cheesecake topped with salted caramel.

PETIT GATEAU CHOCOLATE 30

Warm chocolate cake with a soft center, served with cream ice cream and chocolate sauce.

FILÉ À PARMEGIANA



FILÉ AO FUNGHI



FILÉ À QUATRO QUEIJOS



BEBIDAS

MINERAL WATER	7
Still or Sparkling	
SOFT DRINKS	8
SCHWEPPE'S CITRUS	9
TONIC WATER	9
COCONUT WATER 300 ml 750 ml	10 24
JUICES 300 ml 750 ml	14 28
Orange, orange with strawberry, strawberry, pineapple, pineapple with mint, lemon, and Swiss lemonade.	
INTEGRAL GRAPE JUICE	20
RED BULL ENERGY DRINK	19

VARIOUS

CACHAÇA	9
Seleta, Samanaú Prata or Ouro	
CACHAÇA SERRA LIMPA	16
NATIONAL VODKA	9
IMPORTED VODKA	16
RUM BACARDI CARTA BLANCA	9
RUM BACARDI CARTA ORO	16
GIN TANQUERAY	26
CAMPARI	10
MARTINI BIANCO	10

WHISKIES

BLACK & WHITE	10
JOHNNIE WALKER RED	18
JOHNNIE WALKER BLACK	28
JOHNNIE WALKER GOLD	45
OLD PARR	24

LIQUEURS

AMARULA	20
COINTREAU	22
CUARENTA Y TRES	26

COFFEES



ESPRESSO VIBRANTE	7
Coffee with a vibrant, full-bodied personality, marked with excellent sweetness and notes of chocolate and caramel. Intensity 7.	
DECAFFEINATED	8
Coffee with a mild aroma, slightly sweet flavor, and low acidity. 0.01% caffeine. Intensity 3.	
CAPPUCCINO	8
Contains coffee, cocoa, cinnamon, and milk.	
TEAS	8
Mint, lemongrass, chamomile, or boldo.	

HOUSE SODAS

FRESH Ginger and Sicilian lemon	12
GREEN APPLE	12
CRANBERRY	14

DRAFT BEER



STELLA ARTOIS DRAFT 340ml	16
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STELLA ARTOIS DRAFT IS SUBJECT TO AVAILABILITY. IN CASE OF SUPPLIER SHORTAGE, ANOTHER BRAND WILL BE SERVED. CHECK WITH THE WAITER.

BEERS

STELLA ARTOIS 330ml	15
STELLA ARTOIS 330 ml (sem glúten)	15
PURE GOLD	
HEINEKEN 330ml	16
HEINEKEN ZERO 330ml	16
BUDWEISER ZERO 330ml	14
COLORADO RIBEIRÃO 600ml	29

CAIPIFRUTAS

CAIPIRINHA	12
Ypióca ouro palha, lime, and sugar syrup.	
CAIPIROSKA	18
Smirnoff, lime, and sugar syrup.	
CAIPIFRUTAS TRADICIONAIS	24
Cajá, Cashew, Passion Fruit, and Pineapple.	
LIMÃO SICILIANO	26
Smirnoff, Sicilian lemon, Tahiti lime, ginger, and sugar syrup.	
TANGERINA	28
Smirnoff, tangerine, basil, ginger, and sugar syrup.	
CAJARINA	28
Smirnoff, cajá, tangerine, mint, and sugar syrup.	
MORANGO	30
Smirnoff, strawberry, and sugar syrup.	
KIWI	30
Smirnoff, kiwi, and sugar syrup.	
FRUTAS VERMELHAS	32
Smirnoff, red fruits, and sugar syrup.	

WITH IMPORTED VODKA, AN ADDITIONAL CHARGE OF R\$8.

SIGNATURE DRINKS

PIPA MULE	32
Imported vodka, tangerine, lime, and ginger-basil foam.	
GENIPABU	36
Gin, raspberry, lime, peach, sugar syrup, and red fruit foam.	
SÃO MIGUEL	34
Gin, tonic, peach, ginger, and sugar syrup.	
MOJITO SMASH	30
Bacardi Oro rum, lime, mint, and sugar syrup.	
PITITINGA	30
Gin, lime, blackberry, and sugar syrup.	
PRAINHA (NON-ALCOHOLIC)	30
Cranberry, mango, lime, sugar syrup, and ginger-basil foam.	
TABATINGA (NON-ALCOHOLIC)	30
Mango, tangerine, sparkling water, and sugar syrup.	

CLASSIC DRINK

MOJITO	30
Bacardi Carta Blanca, lime, mint, sugar syrup, and sparkling water.	
MOJITO COM MORANGO	34
Bacardi Carta Blanca, strawberry, lime, mint, sugar syrup, and sparkling water.	
COSMOPOLITAN	32
Smirnoff, cranberry, Cointreau, and lim.	
NEGRONI	32
Gin, Campari, and Vermouth Rosso.	
CLERICOT	34
White wine, strawberry, kiwi, green apple, and Bahia orang.	
APEROL SPRITZ	34
Aperol, sparkling white wine, and sparkling water.	
GIN TÔNICA	28
Tanqueray, tonic water, Sicilian lemon, and basil.	
TROPICAL	28
Fruit blend with condensed milk and Smirnoff.	
TROPICAL (NON-ALCOHOLIC)	24

PIPA MULE



GENIPABU



MOJITO COM MORANGO



WINE LIST

HALF BOTTLE 375ML

PORTUGAL

BONS-VENTOS WHITE 64
BONS-VENTOS RED 64

Lisboa | Casa Santos Lima

BY THE GLASS 150ML

DRY RED 28

SPARKLING WINES 750ML

BRASIL

GRAN LEGADO 118
MOSCATEL - SWEET

GRAN LEGADO 118
BRUT CHARMAT

Vale dos Vinhedos | Gran Legado

WHITE WINES 750ML

CHILE

TANTEHUE CHARDONNAY 94

Central Valley | Viña Ventisquero

ARGENTINA

SUSANA BALBO TRADICIÓN 168
CHARDONNAY

Uco Valley | Susana Balbo Wines

PORTUGAL

MINA VELHA BRANCO 118

Lisboa | Quinta de São Sebastião

ITALY

MEZZACORONA PINOT GRIGIO 132

Trentino Alto Adige | Mezzacorona

ROSÉ 750ML

PORTUGAL

MINA VELHA ROSÉ 118

Lisboa | Quinta de São Sebastião

RED WINES 750ML

CHILE

TANTEHUE 94

CABERNET SAUVIGNON

Central Valley | Viña Ventisquero

RAMIRANA RESERVA 132

CABERNET SAUVIGNON

Maipo Valley | Viña Ventisquero

VENTISQUERO 168

QUEULAT SHIRAZ

Maipo Valley | Viña Ventisquero

KALFU GRAN RESERVA 188

KUDA PINOT NOIR

Leyda Valley | Viña Ventisquero

ARGENTINA

SUSANA BALBO 178

TRADICIÓN MALBEC

Agrelo | Susana Balbo Wines

PORTUGAL

MINA VELHA RED 118

QUINTA DE SÃO SEBASTIÃO 248

DOC ARRUDA

Lisboa | Quinta de São Sebastião

ITALY

LE CASINE CHIANTI DOCG 128

Tuscany | Le Casine

I MURI PRIMITIVO DI PUGLIA 168

Puglia | Vigneti del Salento

ZOLLA PRIMITIVO 298

DI MANDURIA

Manduria | Vigneti del Salento

AVISO:

PLEASE CONSULT THE MAÎTRE ABOUT OUR CORKAGE FEE POLICY.

CHEESECAKE DE MORANGO



INFORMATION:

- Any dish with pasta can be substituted with HANDMADE GNOCCHI OR GLUTEN-FREE FUSILLI.
- Additional charge:
 - For two people: R\$ 10
 - Individual: R\$ 5
- Portion of grated parmesan cheese R\$ 8 (30g)
- All pizzas come with tomato sauce, mozzarella, and oregano, except for sweet pizzas.
- We make pizzas with up to two flavors, charging proportionally.
- Photos are for illustrative purposes only.
- The number of people each dish serves is just a suggestion from the restaurant.
- Dishes may change according to product seasonality and supplier change.

WARNINGS:

- Starters and salad with shrimp are served with 120g of shrimp fillet.
 - Starters and salad with filet mignon are served with 150g of filet.
 - Shrimp dishes for two people are served with 240g of shrimp fillet.
 - Individual seafood dishes are served with 160g (shrimp, squid, cooked octopus, and mussels).
 - The dish and salad with grilled salmon are served with 160g of salmon fillet.
 - The filet à Parmegiana dish for two people is served with 240g of filet mignon.
 - Filet mignon dishes for two people are served with 300g.
- The mentioned weight refers to the weight of the protein 'in natura'.

INTOLERANCES AND ALLERGIES:

The description of the dishes may not mention all ingredients. Inform the waiter if you have any dietary restrictions, intolerance, or allergies, so we can check the possibility of adjusting our preparations.

GLUTEN INTOLERANCE OR CELIAC DISEASE:

Despite all our efforts to avoid cross-contamination, our kitchen is not a gluten-free environment. Therefore, we cannot guarantee that our dishes are completely free of gluten traces.

PAYMENT METHOD:

We accept cash (R\$), debit, and credit cards. Check the flags and other payment methods. We do not accept checks.

