

35

FRESH PEA GAZPACHO

cold pea soup, onion, garlic, pepper, mint, sour cream, spicy paprika and croutons

PUMPKIN SALAD ^{GF}

troasted pupkin stripa on a bed of aragula, pomegranate grains and ricotta Fior di Latte

PUMPKIN RISOTTO ^{GF}

with goat cheese

CUBES OF TAPIOCA

accompanies of pepper jelly

MOZZARELLA IN CARROZZA

buffalo mozzarella fried in bread served with pesto sauce

POLPETTAS AL SUGO

meat balls stuffed with mozzarella and homemade tomato sauce

TAGLIATELLE BOLOGNESA

traditional homemade pasta prepared with bolognese sauce

PENNE AL PESTO

traditional pasta with pesto sauce basil with parmesan, nuts and garlic

TRADITIONAL HOMMUS

chickpea paste, tahini, olive oil, lemon juice, garlic and salt. Served with pita bread



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Napolitana dough

37

MARGUERITA

with tomato, buffalo mozzarella & basil

PUGLIESE

with parma ham, tomato & aragula

PEPPERONI

with tomato, cheese & imported salami

TARTUFO

with buffalo mozzarella, porcini mushroom, black truffle & aragula

PARMEGIAN POLLO

smoked chicken, mozzarella cheese, parmasan and fresh basil

NAPOLITAN CALZONE

with tomato, capers & anchovies



42

TOMATO BRUSCHETTA

cherry tomatoes, garlic, thyme, mozzarella and basil pesto

MUSHROOM BRUSCHETTA

mix of mashrooms, onion and Zaatar

ANGUS BEEF CARPACCIO

with parmesan and aragula

OCTOPUS CARPACCIO ^{GF}

citrus sauce, aragula and black olive

LAMB SAUSAGE ^{GF}

grilled meat served with polenta and pomodoro sauce

GNOCCHI GORGONZOLA

potato dumplings served with gorgonzola cheese sauce and parmesan tuile

PANCETTA CICCHETTI ^{GF}

grilled with vegetables, sweet potato chips and passion fruit sweet chilli

49

SALAD DEL MAR ^{GF}

shrimp, octopus, squid and mussels served with spicy citrus sauce

CROQUETE DI TARTUFO

(5 un) mushroom mixed with potato, parmesan, truffle sauce and crispy leek

HOMEMADE PAPARDELLE

traditional homemade pasta prepared with wild mushrooms & black truffle

RAVIOLI PECORINO TRUFADO

the plate of the house.
the wonderfull stuffed with black truffle & sheep cheese

SEA BASS

roasted with herb butter

SPAGHETTI OR RISOTTO AL MARE

(spaghetti al dente) with shrimp in a chef's sauce or risotto cooked with seafood

ENTRECÔTE CICCHETTI ^{GF}

grilled, served with mashed potatoes



EVERTHING FRESH & ORGANIC

Our vegetables used by our kitchen for preparing dishes, they come straight from the farm and are harvested on the day. Learn more through instagram @fazendapachamama



SPECIAL DISHES

(serves 2 people)

70

CICCHETTI CHEESE BOARD

Provolone, goat, gorgonzola, parmesan, brie, pecorino, salami, parma, pepperoni, chutneys, nuts and fruit and honey mustard

70

SPECIAL BURRATA (200g)

with cherry tomatoes, arugula and homemade toast

anchovies additional R\$ 15

black truffle olive oil additional R\$ 20

95

TRIO DI PASTAS

*tagliatelle de nero putanesca
ravioli pecorino trufado
espaghetti carbonara*



DESSERTS

30

PAVLOVA

merengue base with ice cream filling & red fruit cover

CREME BRULEÉ

special vanilla cream with butterscotch toffee layer

PROFITEROLES

pastry filled with cream or ice cream with chocolate cover

CAPRESE PIE

traditional italian cake made with chocolate & almonds

TARTELETTE

mini cocoa pie stuffed with hazelnut ganache

35

DOLCÍSSIMO CICCHETTI

selection of house desserts in mini version (serves 2 people)



CICCHETTI

BAR . RESTAURANTE . CAFÉ

*pronunciation tchi-KÉ-TÍ
are small portions traditional in the bars and restaurants in Venice*

The dishes arrive at the table at random,
as soon as ready in the kitchen

*n case of allergies, dietary restrictions
please, inform the waiter*

Its recommended to order 4 to 6 dishes
for each 2 people

Each number corresponds to the value of each dish