

MENU

COUVERT

Couvert by home

40

Zucchini Carpaccio, whipped butter, sausage paste Blumenau, confit tuna pâté, and pearl onion pickles.
Accompanied by house bread.
Serves 2 people.

FRESH BAR

Santa Catarina Oysters

60

Fresh oysters with citrus oil, spicy vinaigrette, and Masago roe.
6 units

Oysters Gratin

60

Oysters native to the south of the island, gratin with béchamel sauce, parmesan, panko crust, and herbs.

Salmon Tartare

80

Fresh salmon with cucumber, passion fruit leche de tigre, purple sweet potato mousseline, and radish pickles.
Accompanied by sweet potato chips.

Ceviche de Atum

75

Cubos de atum fresco, leche de tigre, pimenta fresca, coentro, milho verde, batata doce e cebola roxa.

FOR SHARING

Brie with Jelly

75

Breaded Brie cheese with pepper jelly.
Accompanied by crunchy ciabatta.

Codfish Balls

80

Codfish balls with chipotle sauce and lemon.
6 units

Roast Beef

75

Filet mignon roast beef, caper mustard sauce, basil pesto, cheese flakes.
Accompanied by slices of crunchy bread.

Octopus Carpaccio

88

Sliced octopus, confit Sicilian lemon, arugula, and citrus emulsion with black olives.
Accompanied by slices of crunchy bread.

Crispy Shrimp

165

Breaded shrimp, pepper jelly, and lemon.
6 units

Arranccone

60

Arborio rice, Blumenau sausage, breaded and served with aioli.

STARTERS

Campanario Salad	74
Flaked tuna confit, crispy bacon, sliced almonds, soft-boiled egg, mixed greens, cherry tomatoes, and lemon vinaigrette.	
Caesar Salad	45
Sliced chicken breast, romaine and American lettuce with Caesar dressing, crispy bacon, Parmesan cheese, and croutons.	
Veggie Salad	40
Hearts of palm, tomato, green pesto, and mixed greens with julienned carrot.	
Pumpkin and Filet	68
Slices of filet mignon with pumpkin cream.	
House-made Burrata	90
Buffalo mozzarella, tomato passata, tapenade, and Genovese pesto. Served with house-made bread.	

PASTAS and RISOTOS

Shrimp & Lemon Grilled shrimp in butter with almonds, candied lemon, crispy Blumenau sausage, and fettuccine with limone sauce.	130
Pasta & Filé Grilled filet mignon tournedos, rotie sauce, tagliatelle with Parmesan cheese fondue, finished with cashew farofa and black olives.	130
Filet & Milanese Risotto Tournedos of filet mignon with cashew crust, black olives, risotto with catfish, bruleed pearl onion, and fresh watercress.	132
Mushroom Risotto Risotto with sautéed Paris, Shitake, and Shimeji mushrooms.	78
Gnocchi with Filet and Mushrooms Potato gnocchi seared with mushroom velouté, grilled strips of fillet mignon with sautéed Paris and shiitake mushrooms, and Parmesan cheese.	100
Ossobuco Gnocchi Potato gnocchi with ossobuco ragu, green pesto, and Parmesan cheese.	100
Creamy Shrimp Risotto Grilled shrimp, creamy rice with coriander aioli, finished with confit Sicilian lemon.	105
Cod Risotto Cod risotto, parsley oil, olive paste, roasted tomato emulsion, and crispy taro.	145
Black Spaghetti with Octopus and Shrimp Black spaghetti in Alfredo sauce with sofrito, octopus, and grilled shrimp scented with lemon.	170

GRILLED MEATS and SEAFOOD

Lamb Chops Grilled lamb carré, roasted mint sauce, smashed potatoes, heart of palm carpaccio with zucchini and toasted almonds.	158
Chorizo & Mil folhas Chorizo steak with fresh herb green sauce, cashew nuts, house farofa with bacon, and potato leaf with red onion pickles.	130
Yellow Pescada Grilled yellow pescada, black rice with nuts and peanuts, basil pesto, and crunchy vegetables.	125
Tuna Tataki Seared tuna loin with a sesame crust, rare in the center. Served with Sicilian sauce with capers, tomatoes, black olives, and citrus mousseline with watercress leaves.	97
Salmon e couscous Grilled salmon loin, orange gremolata, sautéed peas, Moroccan couscous with vegetables and toasted almonds.	102
Salmon with Beurre Blanc Grilled salmon fillet, beurre blanc sauce, Provençal mashed potatoes, and sautéed peas.	102
Costela Suína Braised pork ribs with demi-glace sauce, purple sweet potato puree, bacon farofa, pickled onions and chili, and a roof of Parma ham.	94
Filet Mignon and Rustic Potatoes Filet mignon, spicy poivre sauce, rustic potatoes, and aioli.	130
Galeto primo canto Roast chicken, polenta with creamy cheese, and arugula salad.	94

DESSERTS

Chico Balanceado Brûléed banana, toasted meringue, Belgian cream, salted caramel, and almond crumble.	32
Semi Sphere of Chocolate Semi-bitter chocolate mousse infused with Earl Grey tea, filled with crunchy Brazilian nuts and cocoa crumble.	32
Lemongrass Semifreddo Chilled lemongrass terrine with green apple coulis, finished with ginger cream and coconut farofa with almonds.	32
Passion Mousse Semisweet chocolate mousse, passion fruit sauce, and salted caramel crunch.	32
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Milk Pudding with Meringue Fresh milk, eggs, and generous caramel sauce, accompanied by a touch of meringue and strawberry.	29
Gelato IL Campanario Chocolate, cream, and citrus fruit ice creams, accompanied by almond crumble.	32
Refreshing Cup Ginger cream with dulce de leche, served with vanilla ice cream and almond crumble.	32