

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 90
Fresh salmon with cucumber, passion fruit leche de
tigre, purple sweet potato mousseline, and radish
pickles.
Accompanied by sweet potato chips.

Ceviche de Atum 90
Cubos de atum fresco, leche de tigre, pimenta fresca,
coentro, milho verde, batata doce e cebola roxa.

FOR SHARING

Brie with Jelly Breaded Brie cheese with pepper jelly. <i>Accompanied by crunchy ciabatta.</i>	80
Codfish Balls Codfish balls with chipotle sauce and lemon. <i>6 units</i>	80
Roast Beef Filet mignon roast beef, caper mustard sauce, basil pesto, cheese flakes. <i>Accompanied by slices of crunchy bread.</i>	85
Octopus Carpaccio Sliced octopus, confit Sicilian lemon, arugula, and citrus emulsion with black olives. <i>Accompanied by slices of crunchy bread.</i>	95
Crispy Shrimp Breaded shrimp, pepper jelly, and lemon. <i>6 units</i>	165
Arrancine Arborio rice, Blumenau sausage, breaded and served with aioli.	60

STARTERS

Campanario Salad	74
Flaked tuna confit, crispy bacon, sliced almonds, soft-boiled egg, mixed greens, cherry tomatoes, and lemon vinaigrette.	
Caesar Salad P	50
Sliced chicken breast, romaine and American lettuce with Caesar dressing, crispy bacon, Parmesan cheese, and croutons.	
Caesar Salad G	70
Sliced chicken breast, romaine and American lettuce with Caesar dressing, crispy bacon, Parmesan cheese, and croutons.	
Veggie Salad	45
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.	
Balinese Shrimp Salad	84
Shrimp, watercress, mango, carrot, red onion, cilantro, mint, ginger, roasted peanuts, and sesame oil. Topped with sweet chili sauce. <i>Serves 4.</i>	

PASTAS and RISOTOS

Shrimp & Lemon	145
Grilled shrimp in butter with almonds, candied lemon, crispy Blumenau sausage, and fettuccine with limone sauce.	
Pasta & Filé	145
Grilled filet mignon tournedos, rotie sauce, tagliatelle with Parmesan cheese fondue, finished with cashew farofa and black olives.	
Filet & Milanese Risotto	150
Tournedos of filet mignon with cashew crust, black olives, risotto with catfish, bruleed pearl onion, and fresh watercress.	
Mushroom Risotto	98
Risotto with sautéed Paris, Shitake, and Shimeji mushrooms.	
Gnocchi with Filet and Mushrooms	110
Potato gnocchi seared with mushroom velouté, grilled strips of fillet mignon with sautéed Paris and shiitake mushrooms, and Parmesan cheese.	
Ossobuco Gnocchi	110
Potato gnocchi with ossobuco ragu, green pesto, and Parmesan cheese.	
Creamy Shrimp Risotto	120
Grilled shrimp, creamy rice with coriander aioli, finished with confit Sicilian lemon.	
Cod Risotto	160
Cod risotto, parsley oil, olive paste, roasted tomato emulsion, and crispy taro.	
Black Spaghetti with Octopus and Shrimp	198
Black spaghetti in Alfredo sauce with sofrito, octopus, and grilled shrimp scented with lemon.	

GRILLED MEATS and SEAFOOD

Lamb Chops Grilled lamb carré, roasted mint sauce, smashed potatoes, heart of palm carpaccio with zucchini and toasted almonds.	170
Chorizo & Mil folhas Chorizo steak with fresh herb green sauce, cashew nuts, house farofa with bacon, and potato leaf with red onion pickles.	150
Yellow Pescada Grilled yellow pescada, black rice with nuts and peanuts, basil pesto, and crunchy vegetables.	140
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.	110
Salmon e couscous Grilled salmon loin, orange gremolata, sautéed peas, Moroccan couscous with vegetables and toasted almonds.	120
Salmon with Beurre Blanc Grilled salmon fillet, beurre blanc sauce, Provençal mashed potatoes, and sautéed peas.	120
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.	105
Filet Mignon and Rustic Potatoes Filet mignon, spicy poivre sauce, rustic potatoes, and aioli.	145
Galeto primo canto Roast chicken, polenta with creamy cheese, and arugula salad.	110

DESSERTS

- Chico Balanceado** 35
Brûléed banana, toasted meringue, Belgian cream, salted caramel, and almond crumble.
- Semi Sphere of Chocolate** 35
Semi-bitter chocolate mousse infused with Earl Grey tea, filled with crunchy Brazilian nuts and cocoa crumble.
- Lemongrass Semifreddo** 35
Chilled lemongrass terrine with green apple coulis, finished with ginger cream and coconut farofa with almonds.
- Passion Mousse** 49
Semisweet chocolate mousse, passion fruit sauce, and salted caramel crunch.
- Passion Mousse Diet** 49
Semisweet chocolate mousse, passion fruit sauce, and salted caramel crunch.
No added sugar.
- Milk Pudding with Meringue** 33
Fresh milk, eggs, and generous caramel sauce, accompanied by a touch of meringue and strawberry.
- Gelato IL Campanario** 39
Chocolate, cream, and citrus fruit ice creams, accompanied by almond crumble.
- Sicilian Lemon Entremet** 45
Sicilian lemon curd with ganache montée and pistachio crumble.
- Refreshing Cup** 35
Ginger cream with dulce de leche, served with vanilla ice cream and almond crumble.
- Berry Cup** 45
Berry jelly, toasted meringue, and almond praline.
Lactose-free.