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# pizzas

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**We use Italian Flour and natural Fermentation in our doughs.**

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**Small pizzas will be charged 58% of the menu value.  
Pizza's half and half will be charged using the higher priced half.**

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## APPETIZER

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**Corniccione** 48  
Gorgonzola and parmesan

## THE CLASSICS

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**Mozzarella** 91  
Mozzarella

**Calabresa** 88  
Calabresa (Brazilian sausage seasoned with red pepper) and red onion

**Toscana** 102  
Sliced calabresa, red onion and mozzarella

**Tuna** 101  
Tuna and red onion

**Arugula** 117  
Buffalo mozzarella, arugula and sun-dried tomatoes

**Chicken with Catupiry** 108  
Chicken with Catupiry (Brazilian Cheese)

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**Portuguese** 102

Chopped ham, red onion, eggs and mozzarella

**Heart of palm** 123

Palm hearts and mozzarella

**Romana** 135

Mozzarella, tomato, parmesan and anchovies

**Artisanal Calabresa** 104

Artisanal Calabresa (Brazilian sausage seasoned with red pepper and red onion)

**Artisanal Toscana** 111

Artisanal Calabresa, mozzarella and red onion

**Four Cheese** 128

Gorgonzola, Catupiry (Brazilian cheese), mozzarella and parmesan

**Margherita** 108

Mozzarella, tomato, basil and parmesan

**Shrimp with Catupiry** 121

Seasoned small prawns and Catupiry (Brazilian cheese)

**Rosa** 172

Medium sized shrimp with Catupiry (Brazilian cheese)

**Sicilian** 152

Tuna, mushrooms, bacon, red onion and mozzarella

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# HOUSE SPECIALTIES

## Atlantic 121

Escarole, heart of palm, peas, broccoli, red onion, tomato, mozzarella and arugula

## Enseada 121

Zucchini, cherry tomatoes, mozzarella topped with anchovies pesto, chopped parsley and basil

## Maria Alves 123

Zucchini, tomato, bacon, confit garlic preserve with olive oil and rosemary, buffalo mozzarella and sprinkled parmesan

## Divina 126

Mozzarella, pork tenderloin, peas, hearts of palm, red onion and eggs



## Raízes 152

Loin of pork, hearts of palm, basil and buffalo mozzarella



## Calábria 145

Buffalo mozzarella, artisanal calabresa slices covered with thin slices of red onion tossed in olive oil



## Tarantino 162

Fresh house-made smoked picanha (brazilian meat cut), shimeji mushrooms, mozzarella, milk curd and Brazilian red chili



## Praia Vermelha 132

Milk curd, mozzarella, gorgonzola, pork tenderloin and pepper jelly



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**Cosa Nostra** 132

Fresh sauce, eggplant, artisanal calabresa, mozzarella and parmesan

**Verona** 157

Fresh sauce, spinach, mozzarella, Catupiry (Brazilian cheese) and parmesan crust

**Vovó Mafalda** 117

Buffalo mozzarella, Italian zucchini and peel tomatoes



House Suggestion

**Picanha** 157

Mozzarella, tomato, gorgonzola and smoked picanha (Brazilian meat cut)

**Vovó Edith** 123

Mozzarella, hearts of palm and gorgonzola

**Ubatuba** 126

Tenderloin, bacon, heart of palm, Catupiry (Brazilian cheese) and red onion

**Pesto** 126

Mozzarella, tomato, basil, buffalo mozzarella and black olive pesto

**Pizza Light** 108

Pork Tenderloin, champignon mushrooms, heart of palm, broccoli and mozzarella

**Beringela** 100

Mozzarella, parmesan, garlic and eggplant oven baked sautéed in olive oil

**Latitude 23** 104

Escarole, calabresa, chopped pepper, bacon and mozzarella

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**À Baiana** 96

Calabresa (Brazilian sausage seasoned with red pepper), chopped pepper, red onion and mozzarella

**Itaguá** 104

Sliced tomato, champignon mushrooms, bacon and mozzarella

**Escarola** 96

Escarole, bacon and mozzarella

**Cogumelo** 109

Shimeji and Paris mushrooms tossed in olive oil, and covered with mozzarella and cherry tomatoes

**Guarani** 121

Basil pesto, buffalo mozzarella, cherry tomatoes and champignon mushrooms



**Gastão Madeira** 107

Catupiry (Brazilian cheese), leeks and housemade tenderloin

