

EMILIANO

EVENTOS EMILIANO

Lunch Menu

Please, make a choice of one starter, two main courses and one dessert for the menu.
Fresh fruits are always offered as a second choice for desserts

MENU 1 R\$ 155,00 per person

Couvert and Coffee Included

STARTERS Caprese Salad
or
Rocket, cherry tomatoes and grana padano cheese salad

MAIN COURSES Homemade ravioli stuffed with ricotta and herbs with fresh tomatoes and basil sauce
or
Chicken breast stuffed with parma ham with potatoes and spinach on side
or
Beef Tenderloin Medallion in Fresh Herbs sauce with mashed potatoes

DESSERTS Tropical Fruits Panacota
or
Fresh Tropical Fruits

Our sommelier is at your disposal to arrange selected wine pairings.

Espresso R\$ 7.00

Will be charged per consumption

- 13% service tax over Food & Beverage.

R. Oscar Freire, 384 · Jardins
01426-000 · São Paulo · SP · Brasil
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www.emiliano.com.br



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MENU 2 R\$ 180,00 per person

Couvert and Coffee Included

STARTERS Beet salad with gorgonzola and caramelized nuts
or
Filet Mignon carpaccio with Dijon Mustard dressing, rocket and Grana Padano.

MAIN COURSES Grilled salmon with potatoes, string bean, olives and pesto sauce
or
Asparagus risotto with Parmesan fonduta
or
Medallion of filet mignon in Madera wine sauce with potato gratin

DESSERTS Valrhona dark and white chocolate mousse with passion fruit coulis
or
Fresh Tropical Fruits

Our sommelier is at your disposal to arrange selected wine pairings.

Espresso R\$ 7.00

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MENU 3 R\$ 192,00 per person

Couvert and Coffee Included

STARTERS Grilled vegetables with Fresh Buffalo Mozzarella and a traditional pesto dressing
or
Gazpacho
or
Tuna tartar with cucumber, ginger and extra virgin olive oil

MAIN COURSES Catch of the day with sauté vegetables and Sicilian lemon sauce
or
Buratta risotto with crayfish ragout
or
"Black Angus" filet mignon steak with funghi risotto

DESSERTS Almond tartlet with orange ice cream and grand marnier
or
Fresh Tropical Fruits

Our sommelier is at your disposal to arrange selected wine pairings.

Espresso R\$ 7.00

Will be charged per consumption

- 13% service tax over Food & Beverage.

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