

# 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\$ 147,00 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  
Medallion of filet mignon 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

R. Oscar Freire, 384 · Jardins  
01426-000 · São Paulo · SP · Brasil  
T. +55 11 3069 4369

Av. Atlântica, 3.804 · Copacabana  
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[www.emiliano.com.br](http://www.emiliano.com.br)



# EMILIANO

## **MENU 2 R\$ 170,00 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

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### **Espresso R\$ 7.00**

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## **MENU 3 R\$ 182,00 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

- 12% service tax over Food & Beverage.

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