

MENU



Bros 

IL PIACERE DELLE COSE BUONE

Buon Appetito!



ENTRADAS



FOCACCIA BIANCA

EXTRA VIRGIN OLIVE OIL, COARSE SALT AND FRESH ROSEMARY.

R\$ 29

FOCACCIA CAPRESE

BUFFALO MOZZARELLA, CHERRY TOMATOES, AND FRESH BASIL. A CLASSIC ITALIAN COMBINATION, 100% VEGETARIAN AND FULL OF FLAVOR.

R\$ 59

FOCACCIA PARMA E RÚCULA

BUFFALO MOZZARELLA, PARMA HAM, AND FRESH ARUGULA. A STRIKING AND BALANCED FLAVOR WITH FRESH, PREMIUM INGREDIENTS.

R\$ 59

TÁBUA GURMERT

CA COMBINATION OF SPECIALTY CHEESES AND PARMA HAM. IDEAL FOR SHARING. THE PERFECT ACCOMPANIMENT TO WINE AND SPECIAL OCCASIONS. A STRIKING AND BALANCED FLAVOR WITH PREMIUM, FRESH INGREDIENTS.

R\$ 79

CLASSIC PIZZAS

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CALABRESA

TOMATO SAUCE, MOZZARELLA, CALABRESA AND RED ONION.

CALABRESA COM GORGONZOLA

TOMATO SAUCE, MOZZARELLA, CALABRESA, GORGONZOLA, RED ONION.

COGUMELO – MUSHROOM

TOMATO SAUCE, MOZZARELLA, ESCAROLE, PARIS MUSHROOM AND PARMESAN.

FRANGO COM CATUPIRY

TOMATO SAUCE, MOZZARELLA, SHREDDED CHICKEN, CATUPIRY AND OREGANO.

MARGUERITA

TOMATO SAUCE, MOZZARELLA, SLICED TOMATOES, PARMESAN AND BASIL.

MOZZARELLA

TOMATO SAUCE, MOZZARELLA AND OREGANO.

PORTUGUESA

TOMATO SAUCE, MOZZARELLA, HAM, EGG, RED ONION, GREEN OLIVES.

QUATTRO FORMAGGI – FOUR CHEESES

MOZZARELLA, CATUPIRY, GORGONZOLA, PARMESAN AND OREGANO (WITHOUT SAUCE).

GOURMETPIZZAS

P. 65 G. 99



BACON CATUPIRY

MOZZARELLA, BACON, CATUPIRY, LEEK, PARMESAN. (WITHOUT SAUCE)

BROS PEPE

TOMATO SAUCE, MOZZARELLA, CALABRESE SAUSAGE, CATUPIRY AND BLACK PEPPER.

CAPRESE

TOMATO SAUCE, MOZZARELLA, SLICED TOMATOES, BUFFALO AND BLACK OLIVE PESTO.

CALABRESA SECRETA

TOMATO SAUCE, MOZZARELLA, CALABRESA, BUFFALO, PEPPER JELLY, PARMESAN AND OREGANO.

CARBONARA

MOZZARELLA, BACON, EGG, PARMESAN, BLACK PEPPER (WITHOUT SAUCE).

PEPPERONI

TOMATO SAUCE, MOZZARELLA, PEPPERONI, RED ONION AND OREGANO.

SALSICIOTTA

TOMATO SAUCE, MOZZARELLA, ESCAROLLA, CALABRESA AND PARIS MUSHROOM.

SPECIAL PIZZAS

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BRIE E PARMA

TOMATO SAUCE, MOZZARELLA, BRIE CHEESE, PARMA HAM AND PARMESAN.

BRIE SUPREMO

TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, BRIE CHEESE AND PEPPER JELLY.

BUFALINA

TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, BUFFALO, PARMESAN AND BASIL.

BÚFALA COM PESTO

TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, BUFFALO, BASIL PESTO AND PARMESAN.

PARMA E RÚCULA

TOMATO SAUCE, MOZZARELLA, PARMA HAM, ARUGULA, CHERRY TOMATOES, PARMESAN.

PARMA E BÚFALA

TOMATO SAUCE, MOZZARELLA, BUFFALO, PARMA HAM, CHERRY TOMATOES AND PARMESAN.

VEGAN AND VEGETARIAN PIZZAS



P. 59 G. 89

PALMITO E ALHO PORÓ

TOMATO SAUCE, MOZZARELLA, HEART OF PALM, LEEK AND OREGANO.

PERA & GORGONZOLA

MOZZARELLA, PEAR, GORGONZOLA. FINISHED WITH HONEY.

TOMATE SECO & RÚCULA

TOMATO SAUCE, MOZZARELLA, ARUGULA AND DRIED TOMATOES.

QUATTRO FORMAGGI & MIELE

MOZZARELLA, CATUPIRY, GORGONZOLA, PARMESÃO E MEL (SEM MOLHO).

GORGONZOLA E ZUCCHINE

TOMATO SAUCE, MOZZARELLA, ZUCCHINI AND GORGONZOLA.

VEGETARIANA ZUCCHINE

TOMATO SAUCE, MOZZARELLA, ZUCCHINI, CHERRY TOMATOES AND RED ONION.

VEGAN

TOMATO SAUCE, ZUCCHINI, ESCAROLE, RED ONION, LEEK AND CHERRY TOMATOES.

ARTISAN GNOCCHI

R\$ 69

GNOCCHI ALL'ALFREDO

Creamy white sauce with parmesan and a finishing touch of black pepper

GNOCCHI ALLA BOLOGNESE

Rustic tomato sauce with Bolognese-style ground beef.

GNOCCHI AL PESTO

Classic Italian sauce made with fresh basil, parmesan, garlic and extra virgin olive oil

GNOCCHI AL GORGONZOLA

Creamy, rich sauce made with melted gorgonzola and parmesan cheese.

PASTAS

R\$ 59



CHOOSE YOUR DOUGH:
SPAGHETTI - PENNE - LINGUINI -
WHOLE SPAGHETTI - WHOLE PENNE

CHOOSE YOUR SAUCE:

4 FORMAGGI

Creamy four-cheese sauce: parmesan, gorgonzola, mozzarella and catupiry.

ALEGRO

Creamy white sauce with parmesan, gorgonzola, crispy bacon and a touch of black pepper

AL CAMPO

Basil pesto sauce, sautéed Paris mushrooms and fresh cherry tomatoes.

ALFREDO

Creamy white sauce with parmesan and a finishing touch of black pepper

AMATRICIANA

Rustic tomato sauce with crispy bacon, black pepper and olive oil seasoned with herbs

BOLOGNESE

Rustic tomato sauce with Bolognese-style ground beef.

CAPRESE

Pesto sauce made with fresh basil, cherry tomatoes and fresh buffalo mozzarella

CARBONARA

Creamy egg sauce with crispy bacon, parmesan and a delicate touch of black pepper.

FUNGHI

Creamy white sauce with fresh mushrooms

GORGONZOLA

Creamy, rich sauce made with melted gorgonzola and parmesan cheese.

MEDITERRÂNEO

Classic Italian sauce made with fresh basil, topped with black olives, zucchini, and sun-dried tomatoes

VEGAN

Light and flavorful garlic and olive oil sauce with zucchini, cherry tomatoes, and red onion

PESTO GENOVESE

Classic Italian sauce made with fresh basil, parmesan, garlic and extra virgin olive oil

GAMBERI

RUSTIC TOMATO SAUCE WITH SAUTÉED SHRIMP

SORRENTINA

Rustic Italian tomato sauce topped with fresh buffalo mozzarella and basil leaves

DESSERTS

DELICIA DE NUTELLA – R\$ 45

NUTELLA, ALMONDS AND CHOCOLATE DROPS

DELICIA DE LEITE – R\$ 45

DULCE DE LECHE, ALMONDS AND WHITE CHOCOLATE DROPS

DELICIA DE NUTELLA E MORANGO – R\$ 45

NUTELLA WITH FRESH STRAWBERRIES

BANANA SUPREMA – R\$ 45

SWEET MILK, BANANA AND CINNAMON

CHOCOLATE BROWNIE OR DULCE DE MILK WITH ICE CREAM BALL – R\$ 35

NUTELLA OR SWEET MILK CANOLLI – R\$ 19

Bebidas

STILL WATER R\$8.90

SPARKLING WATER R\$8.90

TONIC WATER R\$8.90

SODA R\$9.90

MATTE R\$8.90

DELVALLE JUICE R\$8.90

CORONA LONG NECK R\$14.90

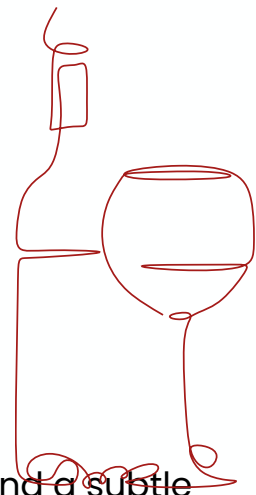
HEINEKEN LONG NECK R\$14.90

STELLA ARTOIS LONG NECK R\$14.90

NESPRESSO COFFEE R\$8.90



Special selection of Italian Wines



Reds

Rosso Beneventano IGP Black Label – R\$129

A light and fruity red wine from Campania, with notes of ripe cherry and a subtle touch of spice. Ideal with pepperoni pizzas, margherita, or herbed focaccias.

Solopaca Rosso Sannio Originale DOC – R\$139

A classic from Sannio, this wine has a medium body, good acidity, and aromas of red fruits. Excellent with tomato pasta, homemade sausage pizzas, or charcuterie boards.

Rocca del Nibbio Montepulciano d'Abruzzo DOC – R\$159

A full-bodied red wine with soft tannins and a strong black fruit flavor. It pairs perfectly with meat pizzas, sausages, or focaccias with mushrooms and parmesan.

Toscana Rosso IGT Riello delle Balze – R\$159

A versatile and balanced wine with notes of ripe red fruits. A great pairing with traditional pizzas, like the four-cheese pizza, or aged cheese boards.

Poggio Tosco Chianti DOCG – R\$209

Elegant and structured, with aromas of plum, leather, and a light woody touch.

A Tuscan classic that pairs well with intense pizzas, like pepperoni, or aged cheeses., couro e um leve toque amadeirado. Um clássico da Toscana que harmoniza bem com pizzas intensas, como peperoni, ou queijos maturados.

Whites

Falanghina IGT Black Label – R\$ 139

An aromatic and fresh white wine with floral and citrus notes. Perfect for hot days, it pairs well with vegetable pizzas, seafood, and focaccias with burrata.

Toscana Bianco IGT Riello delle Balze – R\$ 169

Refined and balanced, with hints of green apple and fresh herbs. Ideal for salads, light appetizers, white pizzas, and bruschetta.

Whites

Rocca del Nibbio Chardonnay Pecorino IGT – R\$169

An engaging white wine with pleasant acidity, tropical notes, and a delicate finish. A great choice for white pizzas, light pastas, or focaccias with goat cheese.

Greco Sannio DOP – R\$179

An expressive and structured white wine with notes of peach, melon, and minerality. Pairs well with gourmet goat cheese pizzas, shrimp, or light fish dishes.



Glasses (175ml)

Red – Rosso Beneventano IGP Black Label: R\$29

White – Falanghina IGT Black Label: R\$29

Drinks



CAIPIRINHA - 30

LEMON, STRAWBERRY OR PASSION FRUIT
CACHAÇA, SUGAR AND ICE



GIN TÔNICA - 35

GIN, TONIC AND LEMON SLICE



APEROL SPRITZ - 35

PARKLING WINE, APEROL, SPARKLING
WATER, ORANGE SLICE



MOJITO - 35

LEMON, RUM, MINT, SPARKLING WATER



CAIPIVODKA - 35

LEMON, STRAWBERRY OR PASSION
FRUIT VODKA, SUGAR AND ICE

