

# LOCALE

## CAFFÈ

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### IL CAFFÈ

#### Espresso

Espresso (40ml)	R\$8,5
Ristretto (30ml)	R\$8,5
Doppio (80ml) <i>Double shot of espresso</i>	R\$13
Americano (200ml) <i>Espresso and hot water</i>	R\$11
Macchiato (60ml) <i>Espresso stained with milk</i>	R\$11
Espresso c/ Panna (60ml) <i>Espresso, whipped cream and cardamom</i>	R\$15
Latte (200ml) <i>Espresso with hot milk</i>	R\$16
Cappuccino (190ml) <i>Espresso with creamy milk</i>	R\$16
Flat White (200ml) <i>Double shot of espresso with milk</i>	R\$18
Mocha (200ml) <i>Espresso, creamy milk and chocolate ganache</i>	R\$20

#### Brewed

French Press (200 ml)	R\$14
Hario V60 (200ml)	R\$14
Aeropress (200ml)	R\$14

#### Iced Cold

Affogato <i>Espresso, vanilla ice cream and whipped cream</i>	R\$26
Espresso Tônica (300ml) <i>Espresso and Schweppes Tonic Water</i>	R\$17
Caffè Itaim (300ml) <i>Brewed coffee, sparkling water, honey with lemon</i>	R\$19
Caffè Locale (300ml) <i>Brewed coffee, mascarpone cream with vanilla and sugar</i>	R\$19
Cold Brew (300ml)	R\$15
Amarula Iced Coffee <i>Amarula liqueur and coffee</i>	R\$42
Carajillo <i>Licor 43 and espresso</i>	R\$42
Ciocolato (400ml) <i>With Belgian chocolate</i>	R\$18
Iced Latte (300ml) <i>Cold Brew and creamy milk</i>	R\$18
Iced Mocha (400ml) <i>Espresso, creamy milk, chocolate ganache and whipped cream</i>	R\$18
Iced Espresso Vanilla (400ml) <i>Espresso, vanilla ice cream and whipped cream</i>	R\$22

### TEAS

#### Hot

Mint	R\$12
Peppermint	R\$12
Lemongrass	R\$12
Hibiscus	R\$14
Black Tea (China)	R\$14
Green Tea (Japan)	R\$14
Matcha (China)	R\$14

#### Iced

Matcha Iced Latte <i>Imported Matcha (China), plant based oat milk and honey</i>	R\$19
Black Iced Latte <i>Imported black tea (China), plant based oat milk and honey</i>	R\$19
Black Tea <i>Slightly sweet imported black tea (China) and Sicilian lemon</i>	R\$16
Green <i>Imported green tea (Japan) with notes of red fruits and citrus mix</i>	R\$16
Hibiscus <i>Hibiscus iced tea</i>	R\$16
Fantasy <i>Tea made from red fruits (caffeine-free) and elderflower, with amarena cherry reduction</i>	R\$18

### ALLA MATTINA

Grilled Italian Bread	R\$14
Pão de Queijo	R\$8
Fruit Salad <i>With yogurt</i>	R\$18
Bauru <i>Italian bread with ham, mozzarella cheese and tomato confit with herb olive oil</i>	R\$32
Turkey Breast <i>Italian bread with smoked turkey breast and white cheese</i>	R\$38
Benedict Egg <i>Poached egg on brioche bread toast, raw ham, hollandaise sauce and hot paprika</i>	R\$46
Scrambled Eggs <i>With crispy raw ham and Italian bread</i>	R\$28
<i>With spinach and flaxseed</i>	R\$28
Croissant <i>(unit)</i>	R\$12
Extras:	
Herb curd	R\$4
Herb butter	R\$4
Nutella	R\$6
Homemade red fruit jelly	R\$6



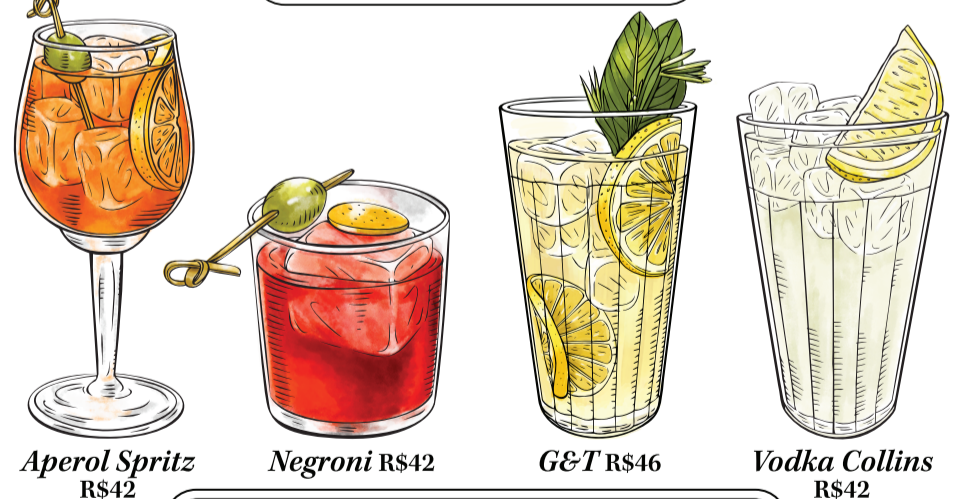
### I CANNOLI

Traditional	R\$15
Nutella	R\$19
Dulce de Leche	R\$16
Brigadeiro	R\$16
Pistachio Cream	R\$19
Sicilian Lemon	R\$16
Guava Paste with Cheese	R\$16
Toppings:	
Crushed pistachios	R\$4
Candied fruits	R\$2

### ANALCOLICI

Crystal Vip Water <i>(regular and sparkling)</i>	R\$8
Acqua Panna <i>(500ml)</i>	R\$28
San Pellegrino <i>(500ml)</i>	R\$28
Coconut Water	R\$12
Soda <i>Coca-Cola (regular and sugar free), Fanta Guaraná (regular and sugar free), Sprite Lemon Fresh</i>	R\$8,5
Schweppes <i>Citrus and Tonic Water (regular and sugar free)</i>	R\$8,5
Succhi	
Orange	R\$12
Lemonade	R\$12
Watermelon	R\$14
Giallo <i>Mango, orange, passion fruit</i>	R\$18

### COCKTAILS



• MONDAY TO FRIDAY, FROM 3PM TO 5:30PM = R\$29 •

### BIRRE

Heineken/Heineken 0.0%	R\$14
Sol	R\$14
Blue Moon	R\$29
Lagunitas IPA	R\$29



# BRUNCH

R\$135

Everyday, from 8 am to 5 pm

1

## COCKTAILS

(choose one)



**La Nostra Mimosa**  
Prosecco | bitter |  
mix of Bahia and Pera oranges



**Gorlami**  
Sparkling chardonnay |  
Gin | raspberry |  
fresh cocoa honey | citrus



**Cosmonik**  
Vodka | Aperol |  
sparkling chardonnay | cranberry |  
orange | ginger and amarena foam



**Limoncello Spritz**  
Limoncello |  
sparkling chardonnay

\* or choose your juice: Orange/Watermelon

2

## FRUIT SALAD

3

## SCRAMBLED EGGS

(choose one)

With crispy raw ham  
and Italian bread

With spinach and flaxseed

4

## CAFFÈ

(choose one)

**Espresso**  
(40ml)

**Machiato**  
Espresso stained with milk (60ml)

**Brewed**  
(200 ml)

**Latte (+R\$5)**  
Espresso with hot milk (200ml)

**Cappuccino (+R\$5)**  
Espresso with creamy milk (190ml)

**Cold Brew (+R\$5)**  
(300ml)

5

## SPUNTINO

(choose an option)

**1 Panini**  
Brasiliano, Salmon, Caprese,  
Prosciutto with Cheese or Carpaccio

or

**1 Tostate**  
Caprese, Salmon or Prosciutto and Fig

or

**1 Croissant**  
Mixed, Prosciutto, Salmon or Turkey Breast

(See descriptions below)

\* with gluten-free bread + R\$8

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## CANNOLI

(choose one)

Traditional

Nutella

Dulce de Leche

Brigadeiro

Pistachio Cream

Sicilian Lemon

Guava Paste with Cheese

**Toppings:**  
Crushed pistachios R\$4  
Candied fruits R\$2

## Panini

**Brasiliano** R\$56

Smoked picanha, rennet  
cheese, caramelized onion,  
mango chutney, smoked  
mayonnaise and watercress

**Salmon** R\$62

Cured salmon, avocado cream,  
sour cream and arugula

**Prosciutto with Cheese** R\$58

Raw ham, brie cheese, honey,  
arugula, marinated tomato  
and ricotta cream

**Caprese** R\$48

Buffalo mozzarella, tomato,  
Genovese pesto and ricotta cream

**Carpaccio** R\$64

Beef carpaccio, wild arugula,  
mustard sauce, capers  
and grana padano cheese

\* with gluten-free bread + R\$8

## Tostate

**Caprese** R\$46

Buffalo mozzarella, tomato,  
Genovese pesto and ricotta cream

**Salmon** R\$58

Cured salmon, avocado  
cream, poached egg  
and truffled olive oil

**Prosciutto and Fig** R\$58

Raw ham, fig, red fruit reduction  
and ricotta cream

\* with gluten-free bread + R\$8

## Croissant

**Mixed** R\$34

Ham and mozzarella cheese

**Prosciutto** R\$48

Raw ham, buffalo mozzarella  
and basil

**Salmon** R\$48

Cured salmon, pickled red onion  
and sour cream

**Turkey Breast** R\$40

Smoked turkey breast  
and white cheese

## PIZZE

After 6 pm | Individual

**Locale** R\$58

Tomato sauce, buffalo mozzarella,  
basil and olive oil

**Pepperoni** R\$62

Mozzarella, pepperoni  
and tomato sauce

**Carpaccio** R\$68

Beef carpaccio, Dijon mustard  
sauce, a touch of tomato sauce  
and topped with grana padano  
cheese and capers

**Cacio & Pepe** R\$68

Pecorino cheese fonduta and black  
pepper on a mozzarella base

**Zucchini** R\$62

Zucchini, Parmesan cheese,  
tomato sauce and mozzarella

**Prosciutto** R\$72

Buffalo mozzarella, tomato sauce,  
raw ham, arugula and truffled honey

## DELLA CUCINA

From 11:30 am

**Arancini Pomodoro** R\$36

Risotto dumplings stuffed with mozzarella  
(5 units), comes with saffron aioli

**Polenta Al Formaggio** R\$36

Creamy fried polenta with  
grana padano cheese (5 units)

**Burrata al Limone** R\$68

Creamy burrata finished with Sicilian lemon  
and olive oil emulsion and cherry tomato  
confit, comes with Italian bread

**Croqueta di Filet Mignon** R\$44

Filet mignon croquettes cooked in red wine  
(4 units), served with smoked mayonnaise

**Antipasti Platter** R\$68

Mix of cold cuts, cheeses, sausages  
and Italian bread

**Bruschetta** R\$36

With pomodoro, basil and ricotta paste

**Bruschetta Parma** R\$46

Italian bread, raw ham and caramelized fig

**Mini Panini di Polpettine** R\$54

Mini beef ball sandwiches stuffed with buffalo  
mozzarella, with homemade pomodoro sauce,  
ciabata bread, burrata cream and basil (5 units)

**Crocchette di Prosciutto** R\$48

Italian raw ham croquette (5 units),  
served with smoked paprika aioli



## EXECUTIVE MENU

FROM MONDAY TO FRIDAY,  
12PM TO 2:30PM, ORDER  
A SALAD, TOSTATA,  
CROISSANT OR PANINI  
AND GET AN APPETIZER  
AND A CANNOLO OF  
THE DAY FOR + R\$12

## SALADS

**Caprese** R\$44

Buffalo mozzarella, tomato,  
Genovese pesto and basil

**Caesar** R\$48

Iceberg lettuce, grilled chicken  
strips, Parmesan cheese, croutons  
and caesar sauce

**Giuliana** R\$44

Iceberg lettuce, friséé lettuce,  
bacon, grated carrots, hearts of palm,  
cherry tomatoes and potato chips

**Prosciutto & Figo** R\$62

Mix of leaves, raw ham, fig,  
honey, nuts, Parmesan  
cheese and herb olive oil

**Salmon** R\$62

Mix of leaves, cured salmon,  
pickled red onion, avocado,  
almonds and yogurt sauce