

LOCALE

CAFFÈ

Listen to our playlists!



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 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\$39
Carajillo <i>Licor 43 and espresso</i>	R\$39
Cioccolato (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



HAVE YOUR COFFEE HERE OR ORDER TO GO!

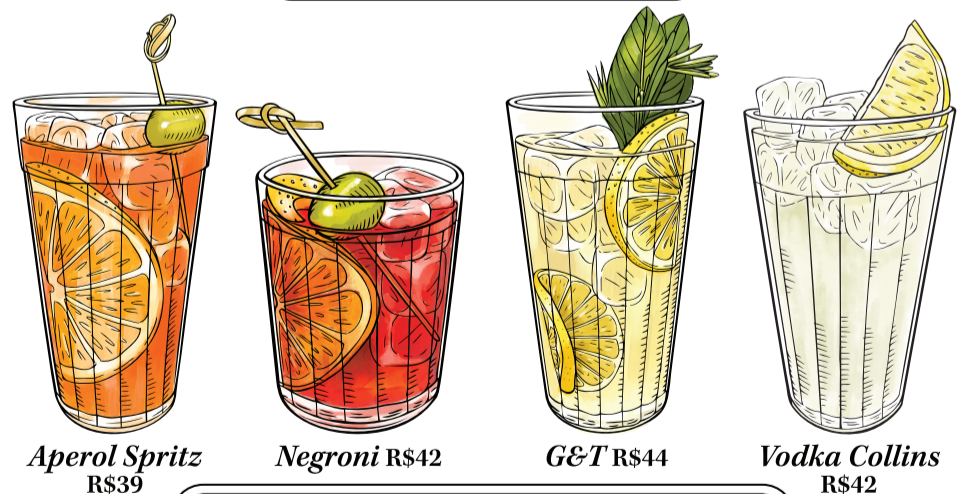
AND DON'T FORGET TO ORDER ONE OF OUR CANNOLI!



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

COCKTAILS



Aperol Spritz R\$39

Negroni R\$42

G&T R\$44

Vodka Collins R\$42

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

ANALCOLICI

Water Sparkling Water	R\$8
Acqua Panna (500ml)	R\$28
San Pellegrino (500ml)	R\$28
Coconut Water	R\$12
Soda	R\$8,5
Red Bull - Energy Drink	R\$18

Succhi

Orange	R\$12
Lemonade	R\$12
Watermelon	R\$14
Giallo <i>Mango, orange, passion fruit</i>	R\$18

BIRRE

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



BRUNCH

R\$135

Everyday, from 9 am to 3 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

6

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\$58

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\$62

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\$52

Tomato sauce, buffalo mozzarella,
basil and olive oil

Pepperoni R\$56

Mozzarella, pepperoni
and tomato sauce

Carpaccio R\$64

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

Cacio & Pepe R\$58

Pecorino cheese fonduta and black
pepper on a mozzarella base

Zucchini R\$54

Zucchini, Parmesan cheese,
tomato sauce and mozzarella

Prosciutto R\$64

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

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, frisé 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

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

DELLA CUCINA

From 11:30 am

Arancini Pomodoro R\$32

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

Polenta Al Formaggio R\$32

Creamy fried polenta with
grana padano cheese (5 units)

Burrata R\$66

With pesto, tomato and 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\$34

With pomodoro, basil
and ricotta paste

Bruschetta Parma R\$44

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)

