

DAL 2013

LEGGERA

Sta int o' furn!

2025

- BEST PIZZERIA LATIN AMERICA | 2025
- BEST PIZZERIA IN BRAZIL | 2024



- BEST PIZZERIA IN SOUTH AMERICA | 2025



2024

- #11 TOP WORLD | 2024
- MADE IN ITALY OF THE YEAR | 2024



- BEST PIZZERIA LATIN AMERICA | 2024
- BEST PIZZERIA IN BRAZIL | 2024



PERDIZES - RUA DIANA, 80

JARDINS - RUA CAPITÃO PINTO FERREIRA, 248

STARTERS

(CHECK AVAILABILITY)

POLPETTINE NAPOLETANE* - 60.00

Meatballs in classic Neapolitan tomato sauce and Grana Padano
Served with 3 slices of pane cafone (homemade bread).



PARMIGIANA E' MULIGNANE* - 59.00

Eggplant parmigiana with tomato sauce, melted fiordilatte and Grana Padano.

Served with 3 slices of pane cafone (homemade bread).



LA NOSTRA BURRATA*- 79.00

Buffala burrata served with olive oil, balsamic reduction, sea salt, and black pepper.

Served with 3 slices of pane cafone (homemade bread).



MISTO CAMPANO*- 77.00

Mix of Campania classics :

Arancini (fried risotto balls) - 3 (units)

Panzerotti (potato croquettes) - 3 (units)

Served with arrabbiata sauce, caprese salad, and 3 slices of pane cafone (homemade bread).



*ADDITIONAL PANE CAFONE REQUEST HAS
A COST OF 20.00 PER PORTION.

NEAPOLITAN FRIED MINI PIZZAS

(CHECK AVAILABILITY)

DUE - 59.00

Choose 2 units of the same flavor:

Bufala ricotta and spicy salami | Fiordilatte and cherry tomatoes |
Caramelized red onion and gorgonzola.



QUATTRO - 84.00

Choose 2 or 4 units of the same flavor:

Bufala ricotta and spicy salami | Fiordilatte and cherry tomatoes |
Caramelized red onion and gorgonzola.



RED PIZZAS

(CHECK AVAILABILITY)



MARINARA - 62,00

Awarded among the best pizzas in São Paulo.

PALADAR ESTADÃO 2022

San Marzano DOP, oregano, basil, garlic, and olive oil.



MARINARA CON ACCIUGHE - 71,00

San Marzano DOP, oregano, basil, garlic, anchovies, Italian black olives, and olive oil.



MARGHERITA VERACE - 69,00

2X Awarded Best Margherita and Best Pizza in São Paulo

PALADAR ESTADÃO 2022 | 2023

San Marzano DOP, basil, bufala mozzarella, Grana Padano, and olive oil.



add prociutto crudo +\$20,00



COSACCA - 65,00

San Marzano DOP, basil, olive oil, finished with Pecorino Romano DOP.



PROVOLA E PEPE - 73,00

The “pizzajuolo” Pizza is a Neapolitan classic.

The art of the neapolitan pizzaiolo was recognized as a UNESCO intangible heritage.

San Marzano DOP, smoked provola, Grana Padano, black pepper and olive oil.



D'ESTATE - 74,00

San Marzano DOP, oven-roasted Italian tomatoes, completed with buffalo mozzarella, basil, olive oil, and Pecorino Romano DOP.



MARGHERITA CON OLIVE - 70,00

San Marzano DOP, fiordilatte mozzarella, Italian black olives, oregano, basil, Grana Padano and olive oil.



FUNGHI - 72,00

San Marzano DOP, fiordilatte mozzarella, wood-roasted seasonal mushrooms, basil, Grana Padano and olive oil.



CARCIOFINI - 75,00

San Marzano DOP, fiordilatte mozzarella, marinated Pugliese artichokes, Grana Padano, olive oil and basil.


 SIGNORINA IAMM'IA - 82,00

Created by Chef André Guidon.

Ingredients selected based on customers' preferences and interpreted by artificial intelligence algorithm and (ChatGPT).

A variety of oven-roasted Italian tomatoes, completed with wild arugula, Italian prosciutto crudo, bufala mozzarella "Ciliegina", Grana Padano shavings, and olive oil.

**PROSCIUTTO COTTO - 72,00**

San Marzano DOP, fiordilatte mozzarella, artisanal smoked cooked ham, Grana Padano, olive oil and basil.

**ALLA SALSICCIA - 74,00**

San Marzano DOP, fiordilatte mozzarella, parmesan, wood-roasted fresh artisan Italian style sausage, Grana Padano, olive oil and basil.

**DIAVOLA - 74,00**

San Marzano DOP, fiordilatte mozzarella, spicy artisan salami, basil, Grana Padano and olive oil.

**ALLA ROMANA - 77,00**

San Marzano DOP, basil, Grana Padano, fiordilatte mozzarella, Italian black olives, anchovies, oregano and olive oil.

**CAPRICCIOSA - 77,00**

San Marzano DOP, fiordilatte mozzarella, marinated Pugliese artichokes, artisanal smoked cooked ham, wood-roasted seasonal mushrooms, basil, Grana Padano and olive oil.

**CACIO E RAGÙ - 85,00**

Created by Chef André Guidon.

Slow cooked Top round of Wagyu in San Marzano ragù, aged Caciocavallo, fresh bufala ricotta, Grana Padano, olive oil and microgreens.

**CALABRESA A MODO MIO - 73,00**

San Marzano DOP, fiordilatte mozzarella, caramelized red onion, artisanal Calabrian style smoked sausage, and olive oil.



PARMIGIANA DI MELANZANE - 71,00

San Marzano DOP, fiordilatte mozzarella, eggplant parmigiana, Grana Padano, olive oil and basil.

**WHITE PIZZAS**

(CHECK AVAILABILITY)

SALSICCIA E FRIARIELLI - 78.00

Neapolitan friarielli (broccoli rabe) seasoned with garlic and peperoncino, wood-roasted fresh italian style sausage, smoked provola, fiordilatte mozzarella, and olive oil

**AFFRESCO DI POMPEII - 84,00**

Created by Chef André Guidon, inspired by the famous fresco discovered in the ruins of Pompeii for GLOBO TV Show - Fantástico. MORETUM (ricotta and pecorino cream with spices and herbs), finished with prosciutto crudo, fresh figs, and sweet and sour date glaze.

**FILETTO AL PESTO - 74,00**

Created by Chef André Guidon.
Awarded among the best dishes in São Paulo .
PALADAR ESTADÃO 2017/2018
Pesto Genovese DOC, fiordilatte mozzarella, cherry tomatoes, Grana Padano, basil, and olive oil.

**LA DIVINA COMMEDIA - 78,00**

Created by Chef André Guidon.
Winner of the 2014 Trofeo Emergente - Pizza Festival Naples
Buffalo mozzarella, basil, smoked provola, cured spicy sausage, caramelized red onion, Grana Padano, and olive oil.

**PUGLIA - 78,00**

Created by Chef André Guidon.
Cherry tomatoes, Italian black olives, Grana Padano, finished with burrata stracciatella, olive oil, basil, and crispy tarallo pugliese.

**QUATRO FORMAGGI ALLE ERBE - 75,00**

Fresh bufala ricotta, Gran Padano, fiordilatte mozzarella, spicy gorgonzola, basil, chives, and olive oil.



substitute your cheese with a vegan option at no extra cost.



add gluten-free dough + \$20,00

MAY CONTAIN TRACES OF GLUTEN

CALZONE

(CHECK AVAILABILITY)

RIPIENO NAPOLETANO* - 78,00

Calzone (closed pizza) with fresh bufala ricotta, Grana Padano, black pepper, olive oil, and artisanal cooked smoked ham, with a Margherita Verace crust.



FOOD ALLERGENS

										
PORK	BEEF	WHEAT GLÜTEN	EGGS	TOMATO	DAIRY	FISH	CRUSTACEANS	PEPPER SPICES	MUSHROOM	COCOA NUTS

PLEASE INFORM STAFF IF YOU HAVE ANY RESTRICTIONS NOT LISTED

BEVERAGES

(CHECK AVAILABILITY)

NON-ALCOHOLIC

Diet Coke - 11,00
Coke - 11,00
Guarana - 11,00
Guarana Zero - 11,00
Soda Limonada - 11,00
Soda Limonada Zero - 11,00
Tonic Water - 11,00
Diet Tonic Water - 11,00
Integral Juice - 17,00
H2OH! Lemmon - 15,00
Schweppes Citrus - 13,00
Water (310ml) - 8,50
Sparkling Water (310ml) - 8,50

COFFEE

Espresso Italiano - 10,00
Espresso Decaf - 10,00
Corretto (Espresso + 1/2 Dose Sambuca) - 26,00

BEER

Becks (330ml)- 20,00
Budweiser (330ml) - 19,00
Heineken (330ml) - 21,00
Stella Artois (330ml) - 20,00

ALCOHOLIC

Campari (Dose) - 26,00
Red Label (Dose) - 40,00
Black Label (Dose) - 45,00
Limoncello (Dose) -36.00
Grappa (Dose) - 38,00
Sambuca (Dose) - 31,00
Corkage Fee (per bottle) - 80,00

DESSERTS

(CHECK AVAILABILITY)

I NOSTRI CANNOLI (2 UNIDADES) - 34,00

Lightly sweet fried dough filled upon order with fresh sweet bufala ricotta cream, candied orange, 70% dark chocolate, and completed with powdered sugar



PASTIERA DI GRANO - 34,00

Sweet pie filled with fresh ricotta cream and wheat grains, candied fruits, flavored with orange and lemon zest.



SEMIFREDDO AL CACAO - 34,00

Frozen mascarpone and cocoa cream on an almond cantucci biscuit crumble, finished with a mixed berry sauce



TIRAMISÙ - 34,00

Layers of coffee-soaked biscuits and mascarpone-based cream, dusted with dark.



FOOD ALLERGENS

PORK	BEEF	WHEAT GLÜTEN	EGGS	TOMATO	DAIRY	FISH	CRUSTACEANS	PEPPER SPICES	MUSHROOM	COCOA NUTS

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Take away

Tuesday to Sunday : 6:00 PM - 10:00 PM