



Figata

PIZZA & PASTA

SHOPPING VITÓRIA
ENGLISH MENU

ANTIPASTI

PICNIC

pizza dough roll filled with mozzarella, pepperoni, blue cheese, and caramelized onion, gratinated with parmesan cheese 45,00

GNOCCHI FRITTO

fried baroa potato gnocchi, breaded with panko flour, served with pesto sauce and grana padano fondue 45,00

CROCHETA DI PARMA

parma croquette accompanied by aioli and crispy parma ham 50,00

ARANCINI

balls made with tomato and smoked sausage risotto, stuffed with buffalo mozzarella 55,00

CARPACCIO

thin slices of beef served with caper sauce, arugula, and grana padano cheese. Accompanied by 4 strips of house focaccia 60,00

BURRATA ASSADA

burrata and Parma ham wrapped in pizza dough and parmesan flour, accompanied by roasted cherry tomatoes, arugula, black olive pesto, and olive oil 70,00

FOCACCIA AL PESTO

pizza dough, salt flower, oregano, parmesan cheese and pesto sauce 45,00

FOCACCIA CON BURRATA

pizza dough with rosemary and parmesan cheese, accompanied by burrata and pesto sauce 65,00

Insalate

CEASAR SALAD

american lettuce, chicken breast, croutons, ceasar dressing and grated grana padano 60,00

SALMONE

leaf mix, sliced salmon, blue cheese, nuts, diced mango, seasoned with balsamic vinegar and olive oil 75,00

BRIE CON PARMA

green leaves, brie cheese, parma, pear, toasted sliced almonds with olive oil, mustard, and honey dressing 80,00

FILETTO AL GORGONZOLA

grilled filet mignon, accompanied by a mix of greens seasoned with olive oil and lemon, breaded gorgonzola, pickled red onion, cherry tomatoes, heart of palm, and peas 85,00

HAPPY HOUR!

FROM MONDAY TO FRIDAY, FROM
5PM TO 8PM, TWO DRAFTS (350ML)
FOR THE PRICE OF ONE *

PIATTI

Primi

CARBONARA

spaghetti with egg yolks, cheese, and crispy bacon 69,90

GNOCCHI CON FUNGHI E TARTUFO

nhoque de batata baroa acompanhado de ragú de cogumelos e salsa trufada 79,00

RISOTTO CON GORGONZOLA E MANGO

blue cheese and mango risotto served with diced filet mignon, gravy and tomato sauce 79,00

RAVIOLI DI AGNELLO

ravióli recheado de cordeiro, acompanhado de fonduta de grana padano e molho pomodoro 75,00

NOSTRE LASAGNETTE

our golden lasagna, gratinated, Bolognese style, and grana padano snow 80,00

PAGHETTI ALLA CAPRESE

spaghetti served with diced tenderloin, homemade tomato sauce, buffalo mozzarella, basil, oregano and black olives 85,00

SPAGHETTI DI GAMBERI

espaguete com molho de tomate da casa, camarões VG frescos, muçarela de búfala e manjeriço 119,00

RISOTTO DI GAMBERI

fresh VG shrimp risotto finished with shrimp butter 119,00

Per bambini

PASTA AL SUGO

pasta served with homemade tomato sauce 40,00

PASTA ALLA BOLOGNESE

penne with bolognese sauce 45,00

CARNE CON PASTA AL BURRO

tenderloin scallops served with pasta sautéed in butter 45,00

PICCOLO BRASILIANO

rice, beans, mashed potatoes, tenderloin or grilled chicken 45,00

Secondi

POLLO CON SPAGHETTI

chicken breast breaded in panko flour, sesame, with spaghetti served in blue cheese sauce, bacon and raspberry jam 69,00

PARMEGIANA DI POLLO

tagliatelle in sage butter and chicken parmigiana 75,00

CUPIM CON POLENTA

cupim cozido lentamente, prensado e grelhado com polenta cremosa, cebola caramelizada, caldo de carne e gremolata 79,00

GNOCCHI DE BAROA CON PANCETA

roast rump skirt with crispy bacon, served with baroa potato gnocchi sautéed in sage butter 79,00

FILETTO CON PENNE

grilled tenderloin with herb and bacon sauce, accompanied by penne with leeks, catupiry® cheese and parmesan gratin 85,00

FILETTO AL PARMEGIANA

grilled and breaded tenderloin, covered with mozzarella cheese, ham, tomato sauce and oregano, served with mashed potatoes 85,00

FILETTO CON SPINACI

grilled tenderloin breaded with parmesan and provolone cheese, served with spinach and plantains risotto on passion fruit sauce 89,00

FILETTO CON SHITAKE

grilled filet mignon with herb sauce and roasted cherry tomatoes, accompanied by shiitake risotto 99,90

CHORIZO CON CASTAGNE

grilled chorizo with a wine sauce, served with chestnut risotto 95,00

TILAPIA CON SALMONE E NOCI

grilled tilapia fillet with walnut sauce and buffalo mozzarella in olive oil, accompanied by rice with salmon and walnuts 95,00

SALMONE CON RISOTTO NERO

grilled and baked salmon with shrimp and spinach cream, served with black risotto 109,00

Dolci

PANNA COTTA

italian cooked cream dessert,
served with red berries syrup 35,00

PETIT GATEAU DI NUTELLA®

homemade nutella® petit gateau,
served with cream of milk ice-cream 35,00
*preparation time: 20min

BANANA CAMELIZADA

flambéed and caramelized banana, with dulce de leche
ice cream, nuts and mint 45,00
*to share

PIZZE



Tradizionale

MOZZARELLA

tomato sauce, mozzarella and oregano
medium 49,00 * large 59,00

MARGHERITA

tomato sauce, mozzarella, tomato and
basil
medium 55,00 * large 65,00

CALABRESE

tomato sauce, mozzarella, italian
sausage, purple onion and black olives
medium 65,00 * large 75,00

PORTOGHESE

tomato sauce, mozzarella, ham, boiled
eggs, purple onion, black olives and
oregano
medium 65,00 * large 75,00

POLLO CON CATUPIRY®

tomato sauce, mozzarella, parsley,
chicken and catupiry® cheese
medium 69,00 * large 79,00

MAIALE CON CATUPIRY®

tomato sauce, mozzarella, canadian
bacon and catupiry® cheese
medium 69,00 * large 79,00

FORMAGGI

tomato sauce, mozzarella, blue cheese,
brie cheese and parmesan
medium 75,00 * large 85,00

PEPPERONI

tomato sauce, mozzarella and pepperoni
medium 75,00 * large 85,00

Pizze Speciali

FIGATA

tomato sauce, mozzarella, rosemary roasted tomato, burrata cheese and black olive pesto sauce
medium 79,00 * large 89,00

PERA E GORGONZOLA

tomato sauce, mozzarella, caramelized pear and blue cheese
medium 75,00 * large 85,00

BRIE AL MIELE TARTUFATO

tomato sauce, mozzarella, brie, truffled honey, and crispy Parma
medium 99,00 * large 109,00

CALABRESE E GRUYÈRE

tomato sauce, italian sausage, gruyere cheese and rosemary
medium 75,00 * large 85,00

CALABRESE PICCANTE E CATUPIRY®

tomato sauce, mozzarella, italian sausage, calabrese pepper and catupiry® cheese
medium 69,00 * large 79,00

PEPPERONI CON BRIE

tomato sauce, mozzarella, brie cheese, pepperoni, black olive pesto sauce and arugula
medium 70,00 * large 80,00

CAPRESE

tomato sauce, mozzarella, buffalo mozzarella, tomato, black olive pesto sauce and basil
medium 69,00 * large 79,00

MAIALE CON MORBIER

tomato sauce, canadian bacon, morbier, crispy parma ham, pepper jam and fresh oregano
medium 80,00 * large 90,00

MARGHERITA SPECIALE

tomato sauce, buffalo mozzarella, tomato, basil and olive oil
medium 60,00 * large 70,00

BUFALA CON POMODORINI

tomato sauce, mozzarella, buffalo mozzarella, cherry tomato and pesto sauce
medium 66,00 * large 76,00

CIPOLLA E GORGONZOLA

tomato sauce, mozzarella, purple caramelized onion and blue cheese
medium 72,00 * large 82,00

CUORI DI PALMA

tomato sauce, mozzarella, parsley, palm heart
medium 59,00 * large 69,00

DELLA MONTAGNA

tomato sauce, thin smoked pork shank, morbier and resteya cheese blend and purple onions drizzled in olive oil
medium 82,00 * large 92,00

CARPACCIO AI FORMAGGI

tomato sauce, mozzarella, brie, chopped tomatoes, arugula, carpaccio with caper sauce and shavings of grana padano cheese
medium 79,00 * large 89,00

FUNGHI FRESCHI

tomato sauce, mozzarella, champignon, shitake and shimeji mushrooms
medium 79,00 * large 89,00

MANZO ESSICCATO CON CATUPIRY®

tomato sauce, mozzarella, jerked beef and catupiry® cheese
medium 75,00 * large 85,00

MARMELLATA CON BACON

tomato sauce, Morbier cheese, apricot jam, bacon, tomato, and Grana Padano shavings
medium 89,00 * large 99,00

PARMA

tomato sauce, mozzarella, parma ham and grana padano cheese
medium 82,00 * large 92,00

PARMA CON PISTACCHIO

tomato sauce, mozzarella, cream cheese, parma, brie, pistachio, lemon zest, and olive oil
medium 99,00 * large 109,00

PARMA CON BRIE

tomato sauce, mozzarella, parma ham and brie cheese
medium 84,00 * large 94,00

PARMA CON BURRATA

tomato sauce, burrata cheese, parmesan, parma ham and fresh parsley
medium 85,00 * large 95,00

GAMBERI

tomato sauce, mozzarella, shrimp and catupiry® cheese
medium 82,00 * large 92,00

POMODORI SECCHI E RUCOLA

tomato sauce, mozzarella, sun dried tomatoes, buffalo mozzarella and arugula
medium 78,00 * large 88,00

PROSCIUTTO CREMOSO

tomato sauce, mozzarella, ham, leek
and cream cheese
medium 68,00 + large 78,00

SOCOL E FUNGHI

tomato sauce, mozzarella, socol, champignon and
shitake mushrooms
medium 80,00 + large 90,00

SOCOL E GRUYÈRE

tomato sauce, gruyere cheese and socol
medium 80,00 + large 90,00

TONNO, CUORI DI PALMA E CIPOLLA

tomato sauce, mozzarella, tuna, palm heart,
tomato and purple onion
medium 69,00 + large 79,00

NUTELLA® COM BANANA

mozzarella, nutella®, banana and cinnamon
medium 75,00 + large 85,00

NUTELLA® COM MORANGO

mozzarella, nutella® and strawberries
medium 75,00 + large 85,00

CROSTATÀ DOLCE

pizza dough 30cm, nutella®, pieces of
Le Chocolatier® white chocolate and chopped
nuts 80,00

Pizze Dolci

CALABRESE

closed dough stuffed with tomato sauce,
mozzarella and italian sausage 65,00

GAMBERI

closed dough stuffed with tomato sauce,
mozzarella, shrimp and catupiry® cheese 75,00

SPECIALE

closed pizza dough with tomato sauce, burrata,
Parma, pesto sauce, and cherry tomatoes 85,00

Calzone

accompanied
by rustic cherry
tomato sauce

Visit our kitchen. We are not responsible for belongings left in our restaurant. We charge 10% service fee. Payment of service fee (10%) is optional. We do not accept checks. We charge for travel packaging. We charge corkage. Consult the waiter. Article 457, paragraphs 1, 2 and 3 of the CLT Articles 22 and 23 of the Ordinance 3 of April 7, 1994 - DOU | Collective Labor Agreement with Sintra Hotels registered at DRT-ES. We do not sell alcoholic beverages and cigarettes to anyone under 18 years old. Federal Law 8069/90 and State Law 6,177/2000. Require invoice. Municipal Procon: (27) 3382-5540. 100% of the oil we use is recycled. Do not drink before driving. Want to give suggestions, praise, criticism and get to know us more? www.figata.com.br



Soft DRINKS

ÁGUA MINERAL sparkling or standard water 8,90

REFRIGERANTES soda 9,90

PINK LEMONADE 19,90
mineral water, lemon juice, cranberry syrup

SODA ITALIANA 18,90 each
blackberry; cranberry; lemon; tangerine;
green apple; strawberry, passion fruit

CHÁ GELADO 19,90 each

- lemon with rosemary notes
- hibiscus with cinnamon notes
- ginger with citric and thyme notes

SUCOS SIMPLES standard juices 15,90 each
pineapple; orange; lemon, passion fruit;
strawberry; mango

SUCOS ESPECIAIS special juices 17,90 each
pineapple and mint;
strawberry, blackberry and blueberry;
lemon with strawberry;
strawberry with orange

SUCO DE UVA INTEGRAL

100% pure grape juice
grape juice 250ml 17,90 500ml 22,90

CAFÉ ESPRESSO espresso coffee 10,90



BIRRA

CHOPP FIGATA pilsen draft beer
350ml 16,90 600ml 22,90

CHOPP BRAHMA pilsen draft beer
350ml 13,90 600ml 19,90

LONG NECK 16,90
Check the available options with the waiter

CERVEJA FIGATA 37,90
blond ale craft beer

DRINKS

GIN TÔNICA gin, tonic water, and a slice of Sicilian lemon 38,90

GIN TÔNICA DE FRUTAS

VERMELHAS gin infused with red berries and tonic water 39,90

DEL MARE Dry Mar gin, vanilla syrup, mango and passion fruit purée, and fresh lime juice 41,90

MOSCOW MULE vodka, lime juice, ginger syrup, and ginger foam 38,90

APEROL SPRITZ aperol, sparkling wine, a slice of Bahia orange, and soda water 39,90

APEROL FRESH aperol, yellow fruit gin, Licor 43, grapefruit syrup, and orange 36,90

NEGRONI campari, sweet vermouth, gin, and a slice of Bahia orange 44,90

MANHATTAN bourbon, sweet vermouth, Angostura bitters, and maraschino cherry 43,90

CLOVER CLUB gin, lemon, and raspberry syrup 35,90

GARIBALDI campari, orange juice, topped with dehydrated grapefruit and rosemary 32,90

FLORENÇA vodka, elderflower syrup, pineapple extract, and a dash of angostura bitters 39,90

ROSSINI strawberry purée and brut sparkling wine 39,90

POMPEIA gold tequila, lemon juice, and amaretto 36,90

SIENA citrus vodka, strawberry extract, and honey syrup 36,90

SPRITZ AMARENA amarena syrup, aperol, sparkling wine, and soda water 36,90

VENEZIA vodka, honey, ginger, and passion fruit 36,90

COSMOPOLITAN vodka, cranberry juice, lime, and fine liqueur 36,90

MARGARITA silver tequila, lime, and fine orange liqueur 36,90

FRAGOLA vodka, strawberry syrup, cinnamon syrup, lime, pineapple extract, finished with smoke 38,90

BASIL SMASH gin, fresh basil leaves, lime, and simple syrup 36,90

FITZGERALD gin, lemon, simple syrup, and angostura bitters 37,90

DRINK CRIAÇÃO sBartender's special creation. Ask for details 44,90

CAIPIs with seasonal fruits

CAIPI 2 flavors 37,90

CAIPI-GIN 34,90

CAIPIVODKA IMPORTADA 34,90

CAIPIVODKA NACIONAL 31,90

CAIPIRINHA 32,90

CAIPIRÍSSIMA 32,90

DESTILADOS dose

GIN TANQUERAY 26,90

TEQUILA PRATA 26,90

VODKA ABSOLUT 27,90

VODKA SMIRNOFF 19,90

CACHAÇA PRINCESA ISABEL 19,90

CACHAÇA SAGATIBA 15,90

CAMPARI 15,90

WHISKY dose

JACK DANIEL'S 34,90

JOHNNIE WALKER BLACK LABEL

34,90

JOHNNIE WALKER RED LABEL 29,90

SENZA ÁLCOOL

VERONA extract of strawberry, passion fruit extract, orange juice, grapefruit syrup, and citrus foam 26,90

NERO green apple syrup, activated charcoal syrup, lemon juice, orange juice, and ginger foam 26,90

VIRGIN MOSCOW ginger syrup, amarena syrup, lemon juice, sparkling water, and ginger foam 26,90

GIALLO green apple syrup, lemon, orange, and basil 26,90

TRAMONTO cinnamon syrup, hibiscus syrup, orange juice, and citrus foam 26,90

VINI

Red Wine

ANTAWARA 108,90
Chile | grape syrah

ANTAWARA 108,90
Chile | grape merlot

**PEREZ CRUZ
GRAN RESERVA** 153,90
Chile | grape cabernet sauvignon

VITEJO RESERVA 98,90
Chile | grape carménère

CALICANTO 219,90
Chile | grape blend (carménère, shiraz, cabernet sauvignon, cabernet franc, petit verdot)

ECHO RESERVA ESPECIAL
131,90
Chile | grape cabernet sauvignon

TERRA MATER RESERVE 131,90
Chile | grape cabernet sauvignon e carménère

BUENOS AIRES RESERVA
131,90
Argentina | grape malbec

BUENOS AIRES 87,90
Argentina | uva malbec

LOS CLOP 120,90
Argentina | grape pinot noir

TIERRAS VIEJAS ROBLE 131,90
Argentina | grape malbec

DRALION 153,90
Chile | grape cabernet sauvignon e syrah

CAIADO TINTO 98,90
Portugal | grape blend (trincadeira, alfocheiro preto, aragonez)

MONTE DOS PINHEIROS
108,90
Portugal | grape blend (aragonez, syrah, trincadeira)

VALLORIA 98,90
Itália | grape sangiovese

BURDIZZO PRIMITIVO
131,90
Itália | grape primitivo

White Wine

ANNIE RESERVE 108,90
Chile | grape chardonnay

CAIADO BRANCO 98,90
Portugal | grape blend (arinto de bucelas, roupeiro, antão vaz)

LUIZ ARGENTA JOVEM
197,90
Brasil | grape sauvignon blanc

PALMIRA 131,90
Chile | grape sauvignon blanc

LAGAR VERDE DOC 98,90
Portugal | grape blend (trajadura, alvarinho)

ECHO CLASSIC 87,90
Chile | grape sauvignon blanc

Rosé Wine

RAVASQUEIRA CLÁSSICO
108,90
Portugal | grape blend (touriga nacional, aragonez e syrah)

Wine 375ml

VITEJO 60,50
Chile | grape chardonnay

VITEJO 60,50
Chile | grape cabernet sauvignon

Sparkling Wine

**FREDERICO DE ALVEAR
BRUT** 131,90 | Argentina
LUIZ ARGENTA L.A BRUT
153,90 | Brasil
**LUIZ ARGENTA L.A BRUT
ROSE** 153,90 | Brasil

