

SANTO COLOMBA

RISTORANTE

Since 1993 we serve classic dishes of Italian cuisine with excellence and authenticity.

We are proud of the various awards, honorable mentions and, above all, the loyalty of our customers.

Our Chef José Alencar de Souza is responsible for the haute cuisine we offer.

Always attentive to details and the quality of the ingredients, Alencar is passionate about cooking and recognized for his talent with the pans and friendliness in the dining room.

OPTIONAL SERVICE CHARGE: 13%
CORKAGE FEE: R\$99
CONSUMER PROTECTION: PROCON 151
INSTAGRAM: @SANTOCOLOMBA

WIFI: Sc Clientes
PASSWORD: sccolomba



Stuzzichini

To Share

OLIVE OIL AND BREADS	R\$21
Focaccia, italian bread and special toast	
SPECIAL COUVERT	R\$39
CRISPY POTATOES (OUR SPECIALTY)	R\$46
Thin slices of fried potatoes (house specialty)	
CODFISH CROQUETTES	R\$67
12 Units	
BEEF CARPACCIO CANAPÉ	R\$54
12 Units	
SALMON TARTARE CANAPÉ	R\$64
12 Units	
BEEF CROQUETTE	R\$54
12 Units	
PARMESAN CHEESE PLATE	R\$48
BRAZILIAN "PASTEL"	R\$54
Ground beef and cheese fried pastry - 12 Units	
COLD CUTS PLATTER (Check availability)	R\$89

Gli Antipasti

Salads and Starters

BURRATA	R\$79
Burrata cheese, tomatoes, basil leaves, Genovese pesto, pine nuts and classic dressing with olive oil, lemon, oregano and salt	
CARPACCIO DI SALMONE FRESCO	R\$62
Salmon carpaccio, olive oil, lemon, capers and scallions sauce	
CARPACCIO SANTO COLOMBA	R\$72
Beef carpaccio, mozzarella, arugula, classic dressing with olive oil, lemon, capers and parmesan	



INSALATA CAPRESE

Tomatoes, mozzarella, basil leaves, pine nuts and classic dressing with olive oil, lemon, oregano and salt

R\$72

INSALATA LORENA

Spring mix, fresh mushrooms, balsamic vinegar, olive oil and parmesan cheese

R\$56

MELANZANE AL FORNO

Layers of grilled eggplant, tomato, mozzarella and basil gratinated with parmesan

R\$68

POLENTA CON GORGONZOLA E RUCOLA

Italian polenta with gorgonzola cheese and arugula

R\$58

POLENTA CON TRE FUNGHI

Italian polenta with fresh mushrooms mix and pecorino cheese

R\$62

Le Paste

Fresh pasta and tomato sauce are proudly made in our kitchen

AGNOLOTTI ALLA PIEMONTESE

Piedmontese-style ravioli stuffed with beef, served with beef pot roast sauce

R\$108

GNOCCHI ALLA SORRENTINA

Potato gnocchi with fresh tomato and basil sauce, gratinated mozzarella and parmesan cheese

R\$124

GNOCCHI BIANCO AL SUGO

Potato gnocchi with tomato sauce

R\$105

GNOCCHI VERDI AL GORGONZOLA

Spinach gnocchi with creamy gorgonzola sauce

R\$105

LASAGNA ALLA BOLOGNESE

Layers of fresh green pasta with Bolognese ragù and béchamel sauce, gratinated with Parmesan cheese

R\$126



PENNE AL RAGÙ BOLOGNESE Italian penne with classic beef bolognese sauce	R\$108
PENNE ALL'AMATRICIANA Italian penne with fresh tomato and pancetta sauce	R\$115
RAVIOLI DI MOZZARELLA CON POMODORO E BASILICO Mozzarella ravioli with with tomato and basil sauce	R\$112
RAVIOLI DI RICOTTA CON CREMA TARTUFATA E FUNGHI Ricotta ravioli with truffle funghi creamy sauce	R\$125
RIGATONI AL RAGÙ DI SALSICCIA PICCANTE FUNGHI FRESCHI E PECORINO Rigatoni with spicy sausage ragu, fresh mushrooms and pecorino cheese	R\$128
SPAGHETTI ALLA CARBONARA Italian spaghetti with pancetta, egg yolk, parmesan and pecorino cheese	R\$125
TRENETTE CON FUNGHI FRESCHI TRIFOLATI Narrow, flat and long pasta with mushrooms and pecorino cheese	R\$115
TRENETTE CON FUNGHI FRESCHI E POMODORO Narrow, flat and long pasta with tomato sauce and dried porcini mushroom	R\$129
TRENETTE CON GAMBERI E BOTTARGA Narrow, flat and long pasta with shrimp, garlic, olive oil, parsley and bottarga	R\$135
TRENETTE CON MELANZANE Narrow, flat and long pasta with fresh tomato, eggplant, mozzarella and basil	R\$115
TRENETTE CON POMODORO, GAMBERI E RUCOLA Narrow, flat and long pasta with fresh tomato, shrimp and arugula	R\$135
TRENETTE CON POMODORO FRESCO E BASÍLICO Narrow, flat and long pasta with fresh tomatoes and basil	R\$105
TRENETTE SANTO COLOMBA Narrow, flat and long pasta with shrimp, calamari, octopus, mussels and fresh tomatoes	R\$148



I Risotti

Risotto

RISOTTO AI FUNGHI PORCINI

Porcini mushroom risotto

R\$135

RISOTTO GAMBERI E RUCOLA

Fresh shrimp and arugula risotto

R\$152

I Risi

Rice

RISO D'ANATRA

Portuguese style duck rice cooked in a clay pot with chorizo sausage and olives

R\$165

RISO DI BACCALÀ

Portuguese style cod fish rice cooked in a clay pot with olives and chives

R\$185

RISO DI POLPO

Portuguese style octopus rice cooked in a clay pot

R\$185

I Piatti di Mare

Fish and Sea Food

GAMBERI AL PROSECCO

Shrimps with a rich prosecco, fresh mushroom and apple cubes sauce served with a creamy rice

R\$198

GAMBERI DELLO CHEF CON RISI OU CON TRENETTE

Shrimps with fresh tomato, garlic and olive oil sauce served with your choice of rice or pasta

R\$198



PESCE DEL GIORNO AL PROSECCO

Grilled fresh fish filet with a rich prosecco, fresh mushroom and apple cubes sauce served with a creamy rice

R\$152

PESCE DEL GIORNO ALLA TROPICALE

Grilled fresh fish filet with passion fruit sauce and spinach

R\$142

Le Carne

Meat

AGNELLO IN CASSERUOLA

Slow-cooked lamb stew with white wine, garlic, rosemary and bacon, served with arugula rice

R\$145

CODA DI BUE

Slow-cooked oxtail served with creamy italian polenta

R\$135

CONIGLIO IN UMIDO CON POLENTA

Slow-cooked rabbit stew with tomato, pancetta and olives sauce, served with creamy italian polenta

R\$135

COTOLETTA ALLA BOLOGNESE

Breaded pork prime rib, served with pecorino sauce, slices of prosciutto and salad

R\$148

MEDAGLIONE DI FILETTO AI FUNGHI PORCINI CON RISO ALLA MILANESE

Grilled filet mignon medallions with porcini mushrooms, roti sauce and Milanese-style rice

R\$148

MEDAGLIONE SANTO COLOMBA

Grilled filet mignon medallions with garlic, olive oil and parsley served with fresh mushrooms, broccoli, and gratin potatoes.

R\$145

RAGÙ DI SALSICCIA CON POLENTA

Delicious ragù of fresh Tuscan sausage served with creamy Italian polenta

R\$118

STRACOTTO AL VINO ROSSO

Beef eye round marinated and slow-cooked for 12 hours in red wine served with creamy Italian polenta

R\$115





GELATO SANTO COLOMBA

Mint ice cream, orange segments, warm orange sauce, and almond crumble

R\$52

PANNA COTTA

Classic Piedmont dessert, delicately creamy, served with red berry sauce

R\$52

PERA AL ZABAIONE

Pear poached in red wine, served with mascarpone on a bed of zabaglione

R\$54

PERFETTO DI LIMONE

Semifreddo with whipped cream, lemon zabaglione and chocolate topped with warm caramel sauce

R\$52

TIRAMISÙ

Classic Italian dessert made with layers of ladyfinger biscuits soaked in coffee, mascarpone cream, and a touch of cocoa

R\$54

TORTA DI CIOCCOLATO

Crispy pastry tart filled with bittersweet chocolate, whipped cream and chocolate shavings.

R\$52

Our kitchen is artisanal, and we prioritize the freshness of our ingredients. Therefore, modifications to dishes may affect preparation time and will only be made in special cases. We work with seasonal ingredients, so occasionally some menu items may be unavailable.

Thank you for your understanding.





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