

# GOURMET PIZZA

🔥 EXPERIENCE 🔥



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## SAVORY PIZZAS

Barbecue Chicken  
Brazilian Four Cheeses  
Brazilian Margherita  
Brezza Affumicata – Summer Special  
Calabresa Paulista  
Calabresa with Catupiry  
Casteloos  
Chicken with Catupiry  
Dried Tomato with Arugula  
Funghi  
Hawaiian  
Honey and Brie  
Margherita Originale  
Mignon Supreme  
Mozzarella  
Pepperoni  
Portuguese  
Prosciutto di Parma  
Quattro Formaggi  
Shrimp  
Tuna Dolce  
Zucchini

## SWEET PIZZAS

Banana and cinnamon  
Banana and White Chocolate  
Chocolate and Strawberry  
Hazelnut Chocolate  
Pistachio

**\$44.50** /person

Children aged  
0-4 do not pay

Children aged  
5-10 pay \$24.90

Children aged 11  
and above pay  
regular price

Every day, Monday to Sunday, from 5:00 PM to  
8:30 PM, for an unforgettable dining experience!

# APPETIZERS

## COXINHA

Crispy Croquette Filled with Chicken and Catupiry served with house-made Spicy Sauce and Balsamic Glaze.

4 PIECES  
~~\$12~~

1 PIECE  
~~\$3~~

4 PIECES  
\$9.60

1 PIECE  
\$2.40

## POLENTA

Deep Fried Cornmeal, Parmesan, and a Side of Spicy Tomato Sauce.

~~\$12~~

\$9.60

## DEEP FRIED CREAMY BRIE CHEESE

Crispy Crust and Creamy Brie Cheese served with Thin Pizza Slices Baked with Parmesan and Honey, Drizzled with Balsamic Glaze, Garnished with Almond Slices and Chives.

~~\$21~~

\$16.80

# SALADS

**SALAD PROTEIN OPTIONS:** Chicken breast fillet \$6 • Grilled Shrimp \$12

## BURRATA

Burrata Cheese, Confit Tomatoes, Local Farm Arugula.

~~\$23~~

\$18.40

## CAESAR

Romaine Lettuce, Panko Breadcrumbs, Crispy Pancetta (cured pork belly with light black pepper), House-made Caesar Dressing (Dressing Contains Anchovies and Parmesan Cheese).

~~\$22~~

\$17.60

## PROSCIUTTO DI PARMA

Lettuce Mix, Cherry Tomatoes, Parmesan Shavings, Prosciutto di Parma (delicate cured pork) with Honey Mustard Dressing.

~~\$22~~

\$17.60

## TROPICAL SHRIMP

Lettuce Mix, Shrimp, Cherry Tomatoes, Cucumber, Grilled Pineapple with House-made Rose Dressing, Garnished with Chives (Dressing contains anchovies, parmesan, tomato paste, dill, and garlic).

~~\$26~~

\$20.80

# DESSERT

## CHOCOLATE MOUSSE

Dark Chocolate, Eggs, Butter, Heavy Cream, Sugar, Vanilla, Garnished with Whipped Cream and Strawberry.

~~\$12~~

**\$9.60**

## LILIKOI DREAM

Ladyfingers Soaked in Raspberry Sauce and a Passion Fruit Cream Layer.

~~\$13~~

**\$10.40**

## TIRAMISU A LA SAN PAOLO

Ladyfingers Soaked in Coffee and Orange Liqueur with Layers of Mascarpone Cream Infused with Orange Zest (contains eggs).

~~\$15~~

**\$12**



# NON-ALCOHOLIC Bevarages

**SAN BENEDETTO MINERAL WATER \$7**

**SAN BENEDETTO SPARKLING WATER \$8**

**COKE, DIET COKE, COKE ZERO, SPRITE \$5**

**GUARANA, BRAZILIAN SODA \$6**

**SWEETENED LEMON ICED TEA \$5**

**UNSWEETENED ICED TEA \$5**

**ARNOLD PALMER \$8**

Half iced tea & half lemonade

**SHIRLEY TEMPLE \$8**

Sprite & grenadine

**ROY ROGERS \$8**

Coca Cola & grenadine

**BRAZILIAN LIMEADE \$8**

Lime juice & sweetened condensed milk

Add passionfruit +\$1

**LEMONADE \$8**

**FRESH SQUEEZED ORANGE JUICE \$9**



# SAN PAOLO Espresso

**ESPRESSO (NESPRESSO VOLTESSO 40ML) - \$5**

## COFFEE BLEND

A light and sweet espresso blend designed for the Nespresso Vertuo Line system.

## COFFEE ORIGIN

Brazilian Bourbon and Colombian coffee beans.

## ROASTING

Split-roasted for a balanced flavor. Intensity: 4



# Signature **COCKTAILS**

## **CAIPIRINHA**

Brazil's national drink made with cachaça,  
fresh lime and sugar

**\$15**

**+\$1**

Add passionfruit  
or make it spicy

## **SAO PAULO MULE**

Vodka, Guarana  
& Lime

**\$16**

## **VECCHIO SAN PAOLO**

Bourbon, Amaro Nonino, red wine syrup  
& Angostura bitters

**\$16**

## **SANGRIRINHA**

Pinot grigio, cointreau,  
pineapple & citrus

**\$18**

## **VELLUTTO**

Bourbon, amaretto,  
red wine

**\$15**

## **LYCHEE DREAMING**

Vodka, lychee,  
and lemon

**\$16**

## **MAGUNAÍMA**

Cachaça, Fernet  
& lime

**\$16**

## **GUARULHOS**

Brazilian hibiscus & berry gin, Luxardo,  
Creme de Violette & lime

**\$16**

## **SAN PAOLO MAITAI**

Cachaça, dark rum, passion fruit  
macadamia nut orgeat, lime

**\$16**



# BEERS

## EUROPEAN

**LAGER - STELLA ARTOIS (BELGIUM): \$7**

**BLONDE LAGER - MENABREA (ITALY): \$6 - \$9**

**LAGER - PERONI ITALIAN (ITALY): \$8**

**LAGER - HEINEKEN (NETHERLANDS): \$7**

## LOCAL - HAWAIIAN

**LAGER - LONGBOARD (HAWAII, USA): \$8**

**BLOND ALE - KONA LIGHT (HAWAII, USA): \$8**

**BLOND ALE - LEMONGRASS (HAWAII, USA): \$8**

**IPA - GOLD CLIFF (HAWAII, USA): \$8**

**EXTRA PALE ALE - P.G.B (HAWAII, USA): \$8**

## MEXICAN

**LAGER - CORONA EXTRA (MEXICO): \$7**

**N/A ATHLETIC MEXICAN STYLE COPPER (MEXICO): \$7**



# WINES

## by the glass

### WHITE

- CHARDONNAY LA CREMA, SONOMA COAST, CALIFORNIA 2022 \$16**
- CHARDONNAY KENDALL JACKSON, SANTA MARIA VALLEY, CALIFORNIA 2020 \$17**
- PINOT GRIGIO BENVOLIO, FRIULI, ITALY DOC 2022 \$12**
- SAUVIGNON BLANC CROWDED HOUSE, MARLBOROUGH, NEW ZEALAND 2023 \$14**
- MOSCATO D'ASTI BAVA BASS TUBA, PIEDMONT, ITALY 2021 \$16**

### RED

- MALBEC CATENA MENDOZA, ARGENTINA 2019 \$15**
- PINOT NOIR LA CREMA, MONTEREY, CALIFORNIA 2022 \$16**
- CABERNET SAUVIGNON SILVER PALM, NORTH COAST AVA, CALIFORNIA 2021 \$14**
- CABERNET SAUVIGNON SAN SIMEON, PASO ROBLES, CALIFORNIA 2022 \$18**
- EDMEADES ZINFANDEL, MENDOCINO COUNTY, CALIFORNIA 2022 \$14**
- MERLOT MADDALENA, PASO ROBLES, CALIFORNIA 2022 \$16**
- RUVEI BARBERA D'ALBA, MARCHESI DE BAROLO, PLADMONT, ITALY 2021 \$20**
- TEMPRANILLO EMILIO MORO, RIBERA DEL DUERO, SPAIN 2021 \$20**

### ROSE

- PINOT NOIR LA CREMA ROSE, MONTEREY, CALIFORNIA 2023 \$14**

### SPARKLING WINE

- PROSECCO BENVOLIO, FRIULI, ITALY \$14**

### PORT

- DOW'S TAWNY PORTO, 20YR AGED IN OAK, VILA NOVA DE GAIA, PORTUGAL \$12**



# WINES by the bottle

## WHITE

- PINOT GRIGIO BENVOLIO, FRIULI, ITALY DOC 2022 \$42
- SAUVIGNON BLANC CROWDED HOUSE, MARLBOROUGH, NEW ZEALAND 2022 \$48
- CHARDONNAY LA CREMA, SONOMA COAST, CALIFORNIA 2022 \$52
- CHARDONNAY KENDALL JACKSON, SANTA MARIA VALLEY, CALIFORNIA 2020 \$57
- CHARDONNAY HARTFORD COURT, RUSSIAN RIVER VALLEY, CALIFORNIA 2022 \$67
- MOSCATO D'ASTI BAVA BASS TUBA, PIEDMONT, ITALY 2021 \$52
- EMILIO MORO LA REVELIA, GODELLO, BIERZO, SPAIN 2017 \$104
- CHARDONNAY GRAN MORAINA, YAMHILL-CARLTON, OREGON 2019 \$134

## RED

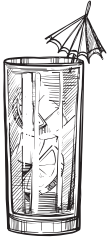
- MALBEC, CATENA MENDOZA, ARGENTINA 2022 \$52
- MALBEC TERRAZAS, MENDOZA, ARGENTINA 2022 \$56
- PINOT NOIR LA CREMA, MONTEREY, CALIFORNIA 2022 \$52
- PINOT NOIR PENNER ASH, WILLAMETTE VALLEY, OREGON \$144
- TENUTA ARCENO CHIANTE CLASSICO, RISERVA, ITALY 2020 \$78
- RUVEI BARBERA D'ALBA, MARCHESI DE BAROLO, PLADMONT, ITALY 2021 \$66
- TEMPRANILLO EMILIO MORO, RIBERA DEL DUERO, SPAIN 2021 \$66
- TEMPRANILLO MALLEOLUS EMILIO MORO, RIBERA DEL DUERO, SPAIN 2022 \$141
- ZINFANDEL EDMEADES, MENDOCINO COUNTY, CALIFORNIA 2022 \$46
- ZINFANDEL MURPHY GOODE, SONOMA COUNTY, CALIFORNIA 2021 \$52
- MERLOT MADDALENA, PASO ROBLES, CALIFORNIA 2022 \$52
- BORDEAUX CHATEAU LASSEGUE, SAINT-EMILION, FRANCE 2018 \$154
- MERLOT BLEND VALADORNA DI ARCANUM, TUSCANY, ITALY 2017 \$218
- PICO MACCARIO BAROLO DEL COMUNE, SERRALUNGA D'ALBA, ITALY DOC \$136
- CABERNET SAUVIGNON SILVER PALM, NORTH COAST AVA, CALIFORNIA 2021 \$46
- CABERNET SAUVIGNON SAN SIMEON, PASO ROBLES, CALIFORNIA 2021 \$62
- CABERNET SAUVIGNON ARROWOOD, KNIGHTS VALLEY, SONOMA, CALIFORNIA 2019 \$110
- CABERNET SAUVIGNON MOUNT BRAVE, NAPA VALLEY, CALIFORNIA 2019 \$255

## ROSE

- PINOT NOIR LA CREMA ROSE, MONTEREY, CALIFORNIA 2023 \$46

## SPARKLING WINE

- PROSECCO BENVOLIO, FRIULI, ITALY \$44
- CHAMPAGNE HENRIOT BRUT SOUVERAIN, FRANCE 375ML \$90
- BRUT ROSE GRAN MORAINA, YAMHILL-CARLTON, OREGON \$127



## **COCKTAIL** of the month

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### **Guava Breeze**

A tropical blend of Bacardi rum, guava puree, and fresh lemon juice, complemented by elderflower liqueur and a touch of simple syrup. Refreshing, sweet, and zesty—your perfect sip of paradise.

**\$16**



## **WINE** of the month

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### **2021 Textura Pretexto Branco – Dão, Portugal**

A bright and elegant white blend from Portugal's Dão region, featuring Encruzado and Bical grapes. This wine offers fresh citrus aromas, subtle minerality, and well-balanced acidity. A refreshing and versatile choice, perfect for warm summer evenings.

**\$14**



## **PIZZA** of the month

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### **Brezza Affumicata – Summer Special**

Smoky Canadian bacon, red onions, mozzarella, and creamy Catupiry on a rich tomato base. Finished with fresh chives.

Neapolitan Size

**\$33**

Half

**\$31**

Large Size

**\$54**

# HAPPY HOUR



**MONDAY-FRIDAY**  
**5:00PM - 6:30PM**

**\$2 OFF**

Wine by the Glass

**\$6**

Menabrea Italian Lager

**\$2 OFF**

Signature Cocktails

**\$12**

Drinks of the Month

**\$2 OFF**

Appetizers