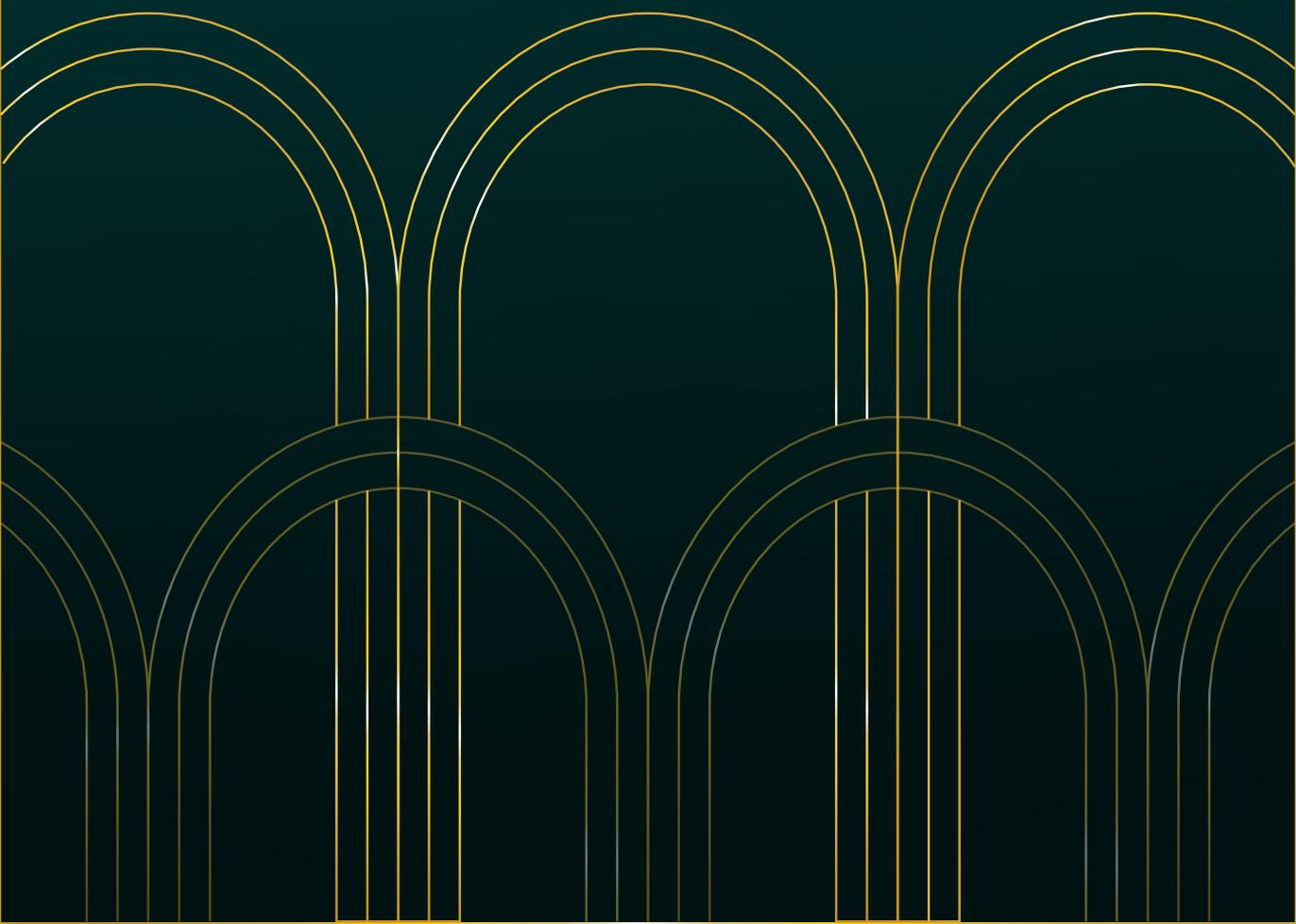


# PORCÃO

CHURRASCARIA

ENGLISH VERSION



# THE RODÍZIO

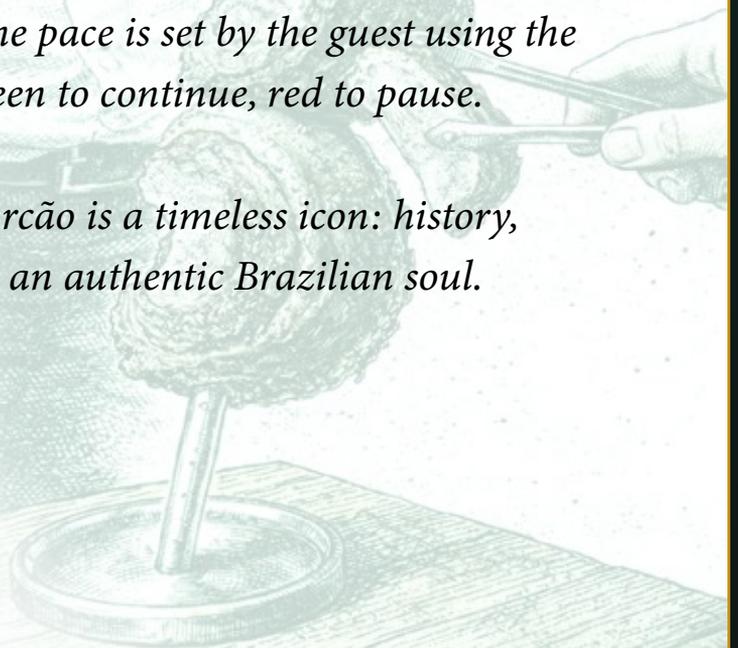
*Rodízio was born in Southern Brazil as a celebration of hospitality and sharing — a ritual that transforms the meal into a continuous, elegant and unhurried experience. It is not merely a formula, but a way of living the table: generous, engaging, deeply Brazilian.*

*At Porcão, the first Brazilian churrascaria to open in Milan, this tradition takes shape in a gastronomic journey curated in every detail.*

*The experience begins with a selection of traditional appetizers and continues with 13 premium meat cuts served tableside by the passadores, who carve each skewer directly onto the plate at the moment of service, enhancing flavor and juiciness. A selection of traditional Brazilian side dishes accompanies the meats throughout the experience.*

*Time expands and the pace is set by the guest using the table token: green to continue, red to pause.*

*The rodízio at Porcão is a timeless icon: history, excellence, and an authentic Brazilian soul.*



# THE RODIZIO

€ 47.00

*Pao de queijo* (7) and *chicken coxinha* (1,3,7)  
*Selection of Brazilian appetizers* (allergens: see last page of the menu)

## DO CHURRASCO À MESA

*PICANHA* — *Black Angus top sirloin cap*

*ALCATRA* — *top sirloin*

*CHULETA* — *striploin*

*PICANHA NOBILE* — *Prime top sirloin cap*

*CUPIM\** — *Brazilian White Brahma beef hump*

*CORAÇÃO DE FRANGO* — *chicken hearts*

*PRESUNTO* — *Roast ham*

*PERU COM BACON* — *turkey wrapped in bacon*

*MAMINHA* — *tri-tip*

*ENTRAÑA* — *Black Angus skirt steak*

*CARNEIRO\** — *leg of lamb*

*QUEIJO DEFUMADO* (7) — *smoked scamorza*

*COSTELA DE PORCO* — *pork ribs*

*FRANGO E LINGUIÇA* — *chicken thigh and sausage*

*ABACAXI COM CANELA* — *cinnamon-glazed pineapple*

*Served with feijoada, white rice, fries,  
fried polenta, cassava and fried banana* (1,3)

Cover charge €4

*The numbers shown next to the dishes refer to allergens. Please consult the last page of the menu.*

*\* Frozen product | Some cuts may vary according to market availability.*

*As this is an all-you-can-eat experience, uneaten food cannot be taken away  
and doggy bags are not available.*

# WINE LIST

## RED WINES

### PIEMONTE

<i>DOLCETTO DOGLIANI DOCG - Poderi Luigi Einaudi</i>	€18,00
<i>BARBERA D'ALBA SUPERIORE - Terre del Barolo</i>	€ 20,00
<i>BARBERA D'ASTI "FIULOT" DOCG - Prunotto</i>	€30,00
<i>BONARDA OLTREPÒ PAVESE DOC - Az. Vinicola Losito &amp; Guarini</i>	€16,00
<i>BARBARESCO DOCG - Ceretto</i>	€ 90,00
<i>BAROLO DOCG - Ceretto</i>	€ 110,00

### LOMBARDIA

<i>INFERNO VALTELLINA SUPERIORE DOCG - Nino Negri</i>	€48,00
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### FRIULI VENEZIA GIULIA

<i>PINOT NERO "CASCINA RINALDI" - Az. Agricola F. Rotolo</i>	€ 26,00
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### VENETO

<i>CABERNET SAUVIGNON TREVENEZIE IGT - Terre di Rai</i>	€16,00
<i>CABERNET - Maculan</i>	€28,00
<i>BRENTINO VENETO IGT - Maculan</i>	€28,00
<i>VALPOLLICELLA RIPASSO DOC- Cantina di Negrar</i>	€ 28,00
<i>AMARONE VALPOLICELLA CLASSICO 'COSTASERA' DOCG - Masi</i>	€85,00

*All wines may contain sulphites (allergen no. 12).  
Please refer to the label.*

# WINE LIST

## RED WINES

### TOSCANA

MORELLINO DI SCANSANO 'SPINETO' DOCG - Erik Banti	28,00
NOBILE DI MONTEPULCIANO DOCG "SILÈNEO" 2022 <i>Tenute del Cerro</i>	€ 26,00
ROSSO DI MONTEPULCIANO - Fattoria del Cerro	€ 28,00
CHIANTI SUPERIORE DOCG - Banfi	€ 26,00
ROSSO DI MONTALCINO 'CAMPO AI SASSI' DOC - Frescobaldi	€ 42,00
SANTA CRISTINA - Antinori	€ 26,00
CALUS 2022 - Terre di Giorgio	€ 85,00
BRUNELLO DI MONTALCINO DOCG - Caparzo	€120,00

### CAMPANIA

AGLIANICO CAMPANIA 'CARAZITA' IGT - Russo	€ 32,00
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### PUGLIA

PRIMITIVO SALENTO IGT - Azienda Vinicola Rivera	€ 22,00
NEGROAMARO SALENTO IGT - Azienda Vinicola Rivera	€ 22,00

### ARGENTINA

CABERNET FRANC SINGLE VINEYARD "LOS SAUCES" <i>Vinicola Mil Volcanes</i>	€ 50,00
MALBEC SINGLE VINEYARD "VISTA FLORES" <i>Vinicola Mil Volcanes</i>	€ 55,00

*All wines may contain sulphites (allergen no. 12).  
Please refer to the label.*

# WINE LIST

## WHITE WINES

### **TRENTINO-ALTO ADIGE**

PINOT BIANCO TRENTINO DOC - Cantina d'Isera € 24,00

GEWÜRZTRAMINER TRENTINO DOC - Cantina d'Isera € 32,00

### **FRIULI-VENEZIA GIULIA**

SAUVIGNON C.O.F. DOC - Ca' Tullio € 22,00

RIBOLLA GIALLA - Az. Agricola Francesco Rotolo € 24,00

### **SARDEGNA**

ARAGOSTA VERMENTINO DOC - Cantina S. Maria La Palma € 16,00

### **ABRUZZO**

PECORINO TERRE DI CHIETI SUPERIORE 'FERZO' DOP - Citra € 28,00

### **CAMPANIA**

FALANGHINA BENEVENTANO IGP - Ante Hirpis € 22,00

### **SICILIA**

GRILLO IRMANA SICILIA IGP - Corvo di Salaparuta € 28,00

ANTHÌLIA - Donnafugata €32,00



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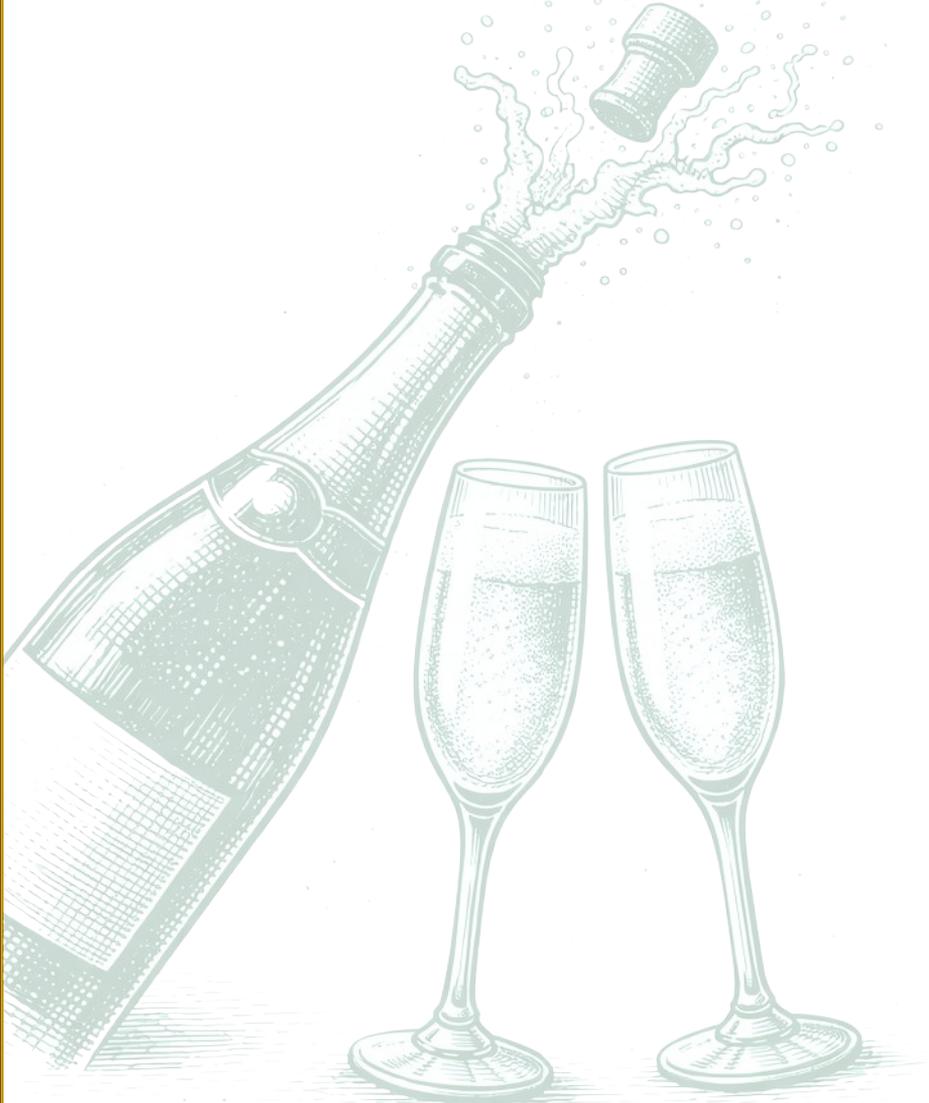
# WINE LIST

## CHAMPAGNE AND SPARKLING WINES

*VALDOBBIADENE DOCG PROSECCO SUPERIORE* € 24,00  
*GRAND CUVÉE - Cornèr*

*BERLUCCHI FRANCIACORTA BRUT CUVÉE IMPERIALE* € 45,00

*VEUVE CLICQUOT BRUT YELLOW LABEL* € 90,00



# COCKTAIL LIST

## BRAZILIAN COCKTAIL



<b>CAIPIRINHA</b> (cachaça, lime, cane sugar)	€ 9,00
<b>STRAWBERRY CAIPIRINHA</b> (cachaça, fresh strawberries, lime, sugar)	€ 9,00
<b>PASSION FRUIT CAIPIRINHA</b> (cachaça, passion fruit, lime, sugar)	€ 9,00
<b>COCONUT CAIPIRINHA</b> (cachaça, coconut, lime, sugar)	€ 9,00
<b>CAIPIROSKA</b> (vodka, lime, cane sugar)	€ 9,00
<b>STRAWBERRY CAIPIROSKA</b> (vodka, fresh strawberries, lime, sugar)	€ 9,00
<b>PASSION FRUIT CAIPIROSKA</b> (vodka, passion fruit, lime, sugar)	€ 9,00
<b>COCONUT CAIPIROSKA</b> (vodka, coconut, lime, sugar)	€ 9,00
<b>NON-ALCOHOLIC CAIPIRINHA</b> (classic, strawberry, passion fruit or coconut) (lime, sugar, lemon soda)	€ 6,00

## COCKTAIL

<b>MOJITO</b> (white rum, lime, cane sugar, fresh mint, soda)	€ 9,00
<b>PIÑA COLADA</b> (rum, pineapple juice, lime juice, coconut cream)	€ 9,00
<b>NEGRONI</b> (gin, red vermouth, bitter)	€ 10,00
<b>NEGRONI SBAGLIATO</b> (12) (red vermouth, bitter, prosecco)	€ 10,00
<b>AMERICANO</b> (red vermouth, bitter, soda)	€ 10,00
<b>GIN TONIC</b> [Bombay Sapphire, Tanqueray, Gordon, Amazzoni +2€] (gin, tonic water)	€ 10,00
<b>SPRITZ</b> (12) (aperol, prosecco, soda)	€ 8,00
<b>HUGO</b> (12) (elderflower syrup, prosecco, soda, fresh mint)	€ 8,00
<b>FRUIT MOCKTAIL</b>	€ 6,00

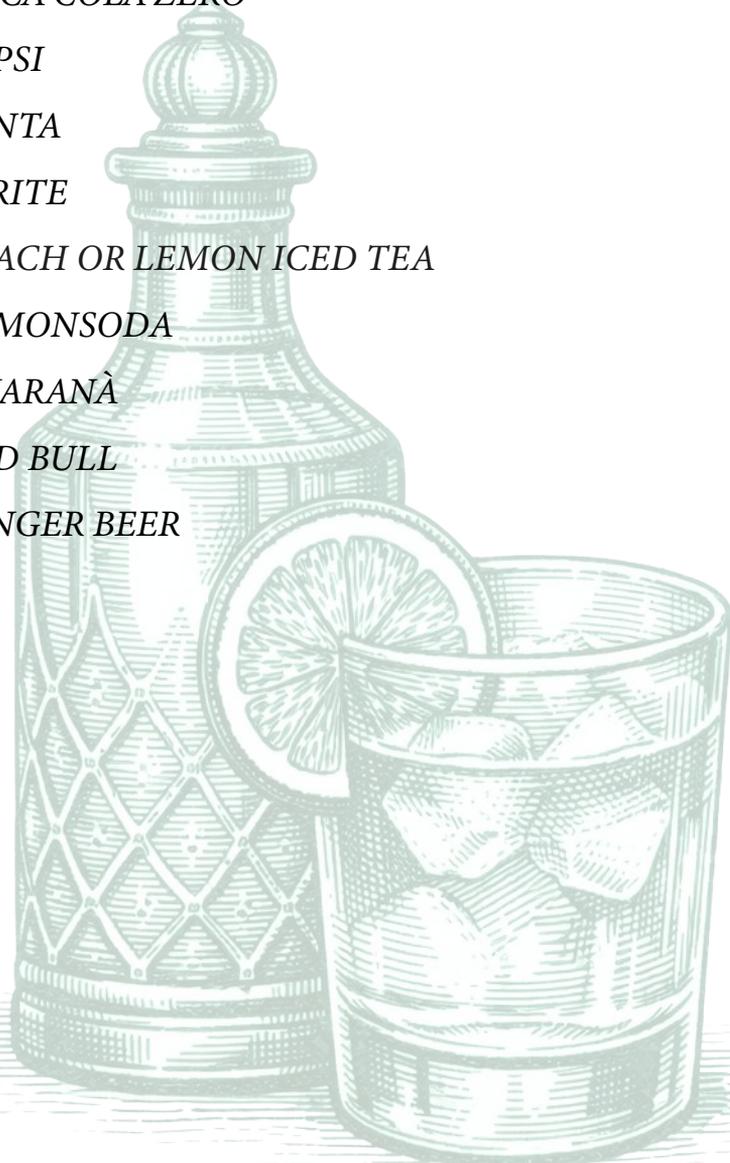
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# BEERS & DRAFT BEERS

<i>ANTARCTICA ORIGINAL (1)</i>	€ 6,00
<i>BRAHMA (1)</i>	€ 6,00
<i>CORONA (1)</i>	€ 6,00
<i>ICHNUSA NON FILTRATA (DRAFT BEER) (1)</i>	€ 6,00
<i>MENABREA AMBRATA (1)</i>	€ 6,00

# SOFT DRINKS & BEVERAGES

<i>STILL OR SPARKLING WATER</i>	€ 3,00
<i>COCA COLA</i>	€ 4,00
<i>COCA COLA ZERO</i>	€ 4,00
<i>PEPSI</i>	€ 4,00
<i>FANTA</i>	€ 4,00
<i>SPRITE</i>	€ 4,00
<i>PEACH OR LEMON ICED TEA</i>	€ 4,00
<i>LEMONSODA</i>	€ 4,00
<i>GUARANÀ</i>	€ 6,00
<i>RED BULL</i>	€ 6,00
<i>GINGER BEER</i>	€ 4,00



*The numbers shown next to the dishes refer to allergens. Please consult the last page of the menu.*

# CACHAÇA

*Cachaça is Brazil's iconic spirit, obtained through the fermentation and distillation of fresh sugarcane juice. With its unique and aromatic character, it can be sweet, intense or spicy, and is served neat as a digestif or as the star ingredient of cocktails such as the caipirinha.*

*Enjoyed after a meal, cachaça is the perfect way to conclude a Brazilian dining experience: fresh, enveloping and surprising.*

## **CACHACA CHAPEU DE PALHA ENVELHECIDA** € 8,00

*A sugarcane spirit produced in the state of São Paulo, renowned for its distinctive and bold character. Crafted according to Brazilian tradition by distilling fresh sugarcane juice.*

## **CACHAÇA PREMIUM 6 ANOS JEQUITIBÁ DOM TÁPPARO** € 10,00

*Aged in jequitibá barrels, a prized Brazilian wood that imparts delicacy and smoothness to the spirit. With a light aroma and a gently spicy finish, it is perfect for those seeking a balanced and authentic cachaça.*

## **CACHAÇA PREMIUM 6 ANOS AMBURANA DOM TÁPPARO** € 8,00

*Aged for 6 years in amburana wood barrels, with pronounced notes of spice and wood. It offers an intense yet harmonious tasting experience, ideal for those who appreciate tradition and refinement.*

## **CACHAÇA EXTRA PREMIUM 10 ANOS CARVALHO AMERICANO** € 20,00

*Aged 7 years in peanut wood barrels and 3 years in American oak barrels. Refined and complex, with woody notes, hints of vanilla and a subtle sweetness. A unique experience for those who appreciate high-quality cachaça.*

## **CACHAÇA EXTRA PREMIUM 12 ANOS EUROPEU DOM TÁPPARO** € 16,00

*Aged 12 years in European oak barrels, with a deep and sophisticated character. Delicate notes of wood, dried fruit and a touch of spice make every sip a unique and memorable sensory experience.*

## **CACHAÇA CABARÉ FIRE** € 8,00

*A premium sugarcane spirit enhanced by a delicate and enveloping touch of cinnamon. Its amber color anticipates a warm, spicy bouquet, while the palate is intense, deep and velvety. Best enjoyed well chilled.*

# AFTER DINNER

## COFFEE

ESPRESSO	€ 2,00
ESPRESSO WITH MILK	€ 2,00
ESPRESSO "CORRETTO"	€ 3,00
DECAFFEINATED COFFEE	€ 3,00
BARLEY COFFEE	€ 3,00
GINSENG COFFEE	€ 3,00

## BITTERS

AMARO DEL CAPO	€ 6,00
AMARO LUCANO	€ 6,00
AVERNA	€ 6,00
BAILEYS	€ 6,00
BRANCAMENTA	€ 6,00
BRAULIO	€ 6,00
DISARONNO CLASSIC	€ 6,00
DISARONNO VELVET	€ 6,00
FERNET BRANCA	€ 6,00
FRANGELICO	€ 6,00
JÄGERMEISTER	€ 6,00
JEFFERSON	€ 6,00
LIMONCELLO	€ 6,00
LIQUIRIZIA	€ 6,00
MIRTO	€ 6,00
MONTENEGRO	€ 6,00
RAMAZZOTTI	€ 6,00
SAMBUCA MOLINARI	€ 6,00

## SPIRITS

GRAPPA	€ 6,00
GRAPPA BARRICATA	€ 8,00

## RUM

BARCELÒ BLANCO	€ 6,00
BARCELÒ DORATO	€ 8,00
DON PAPA MASSKARA	€ 12,00
DICTADOR EPISODIO 1 SHERRY CASK	€ 20,00
MILLONARIO 15 RESERVA ESPECIAL	€ 20,00
ZACAPA SOLERA GRAN RISERVA	€ 20,00

## WHISKY

JONNIE WALKER RED LABEL	€ 9,00
JACK DANIEL'S	€ 9,00
FIREBALL	€ 6,00
LAPHROAIG 10 ANNI	€ 12,00
CAOL ILA 12 ANNI	€ 16,00
LAGAVULIN 16 ANNI	€ 18,00

## TEQUILA

ESPLON BLANCO	€ 6,00
ESPLON REPOSADO	€ 7,00



# ALLERGENS

*The numbers listed next to each dish indicate the allergens present, in accordance with current regulations.  
For any information or specific requirements, our staff is at your disposal.*

*Despite the utmost care in preparation, the possibility of cross-contamination cannot be excluded.*

<b>1</b>		<b>GLUTEN-CONTAINING CEREALS</b> (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products
<b>2</b>		<b>CRUSTACEANS</b> and derived products
<b>3</b>		<b>EGGS</b> and derived products.
<b>4</b>		<b>FISH</b> and derived products, <b>except:</b> isinglass or fish gelatin used as fining agent in beer and wine
<b>5</b>		<b>PEANUTS</b> and derived products
<b>6</b>		<b>SOY</b> and derived products
<b>7</b>		<b>MILK</b> and derived products, including lactose
<b>8</b>		<b>TREE NUTS</b> (i.e., almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), brazils ( <i>Bertholletia excelsa</i> ), <b>pistachios</b> ( <i>Pistacia vera</i> ); macademia nuts or <b>Queensland nuts</b> ( <i>Macadamia ternifolia</i> )) and derived products
<b>9</b>		<b>CELERY</b> and derived products
<b>10</b>		<b>MUSTARD</b> and derived products
<b>11</b>		<b>SESAME SEEDS</b> and derived products
<b>12</b>		<b>SULPHUR DIOXIDE &amp; SULPHITES</b> at concentration greater than 10 mg/Kg or 10 mg/l expressed as SO <sub>2</sub> .
<b>13</b>		<b>LUPINS</b> and derived products
<b>14</b>		<b>MOLLUSCS</b> and derived products

*Below you will find all the dishes that may be offered as a “selection of typical Brazilian entrées.” The preparations are served on a rotating basis and may vary with each service. The relevant allergens are indicated next to each dish. Please refer to the table on the previous page to match each allergen with its corresponding number.*

*Stuffed lettuce: 3, 7, 10*

*Venere black rice salad: 9*

*Roast beef*

*Feijoada*

*Arroz (white rice)*

*Farofa with pineapple: 7*

*Palmito (hearts of palm)*

*Tropical salad with shrimp: 2*

*Salpicão de frango: 3, 10*

*Coleslaw with mayonnaise: 3, 10*

*Pineapple with pink pepper*

*Grilled vegetables*

*Guacamole*

*Chayote (chuchu)*

*Savory fruit salad*

*Roasted onions*

*Orange and fennel salad*

*Salada maionese (Brazilian potato salad): 3, 10*

*Feijão tropeiro: 7*

*Ratatouille*

*Red cabbage salad*

*Couscous with vegetables: 1*

*Octopus and potato salad: 14*

# PORCÃO

CHURRASCARIA

