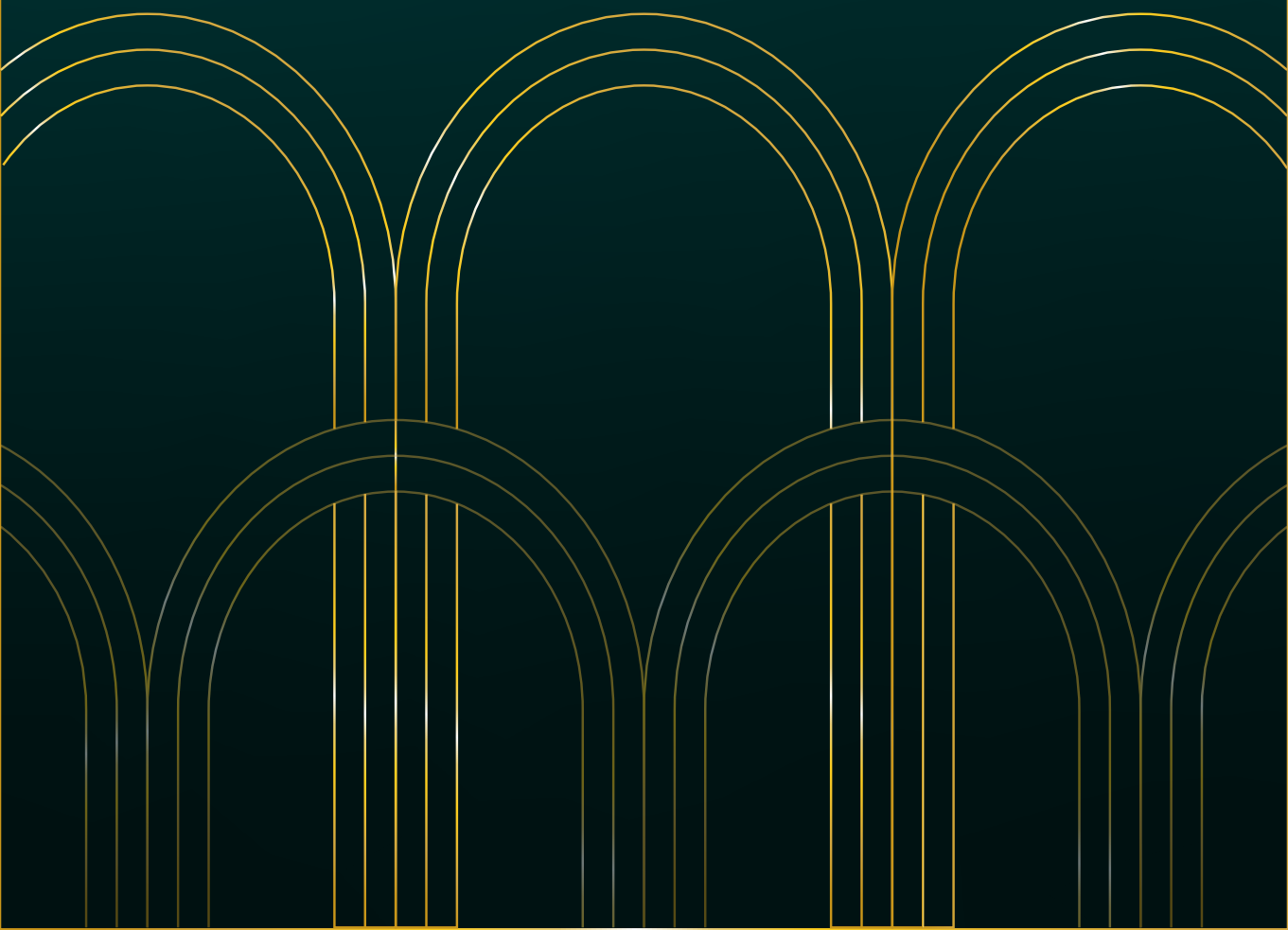


PORCÃO

CHURRASCARIA

ENGLISH VERSION



THE RODÍZIO

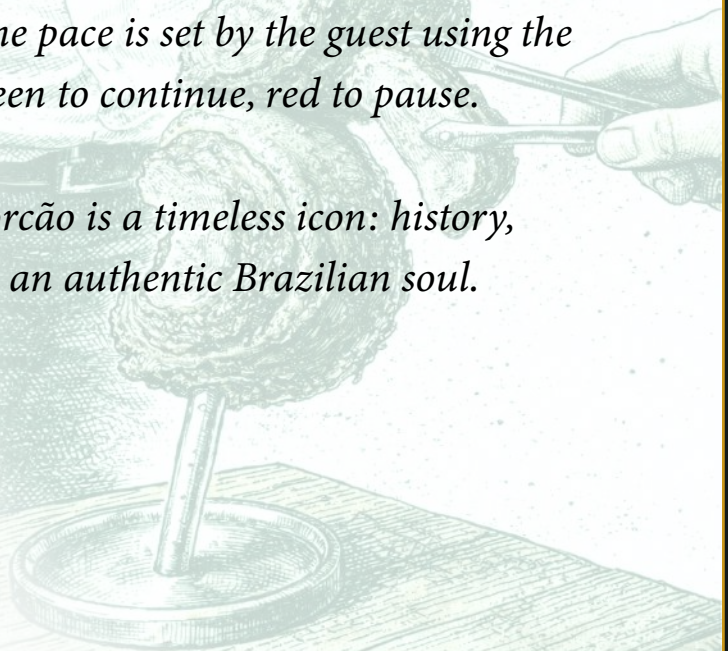
Rodízio was born in Southern Brazil as a celebration of hospitality and sharing — a ritual that transforms the meal into a continuous, elegant and unhurried experience. It is not merely a formula, but a way of living the table: generous, engaging, deeply Brazilian.

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

children aged 0–7: €0.00, children aged 8–12: €25.00 – cover charge not included

*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 DOCG</i>	€18,00
<i>BARBERA D'ALBA SUPERIORE</i>	€ 20,00
<i>BARBERA D'ASTI DOCG</i>	€ 30,00
<i>BARBARESCO DOCG - Ceretto</i>	€ 90,00
<i>BAROLO DOCG - Ceretto</i>	€ 110,00

LOMBARDIA

<i>INFERNO VALTELLINA SUPERIORE DOCG</i>	€ 48,00
<i>BONARDA OLTREPÒ PAVESE DOC</i>	€ 16,00

EMILIA ROMAGNA


<i>SANGIOVESE</i>	€ 22,00
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FRIULI VENEZIA GIULIA

<i>PINOT NERO</i>	€ 26,00
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VENETO

<i>CABERNET SAUVIGNON IGT</i>	€ 16,00
<i>CABERNET</i>	€ 28,00
<i>VALPOLLICELLA RIPASSO DOC</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

<i>MORELLINO DI SCANSANO DOCG</i>	€ 28,00
<i>NOBILE DI MONTEPULCIANO DOCG</i>	€ 26,00
<i>ROSSO DI MONTEPULCIANO</i>	€ 28,00
<i>CHIANTI SUPERIORE DOCG</i>	€ 26,00
<i>ROSSO DI MONTALCINO DOC</i>	€ 42,00
<i>SANTA CRISTINA</i>	€ 26,00
<i>CALUS 2022 - Terre di Giorgio</i>	€ 85,00
<i>BRUNELLO DI MONTALCINO DOCG</i>	€ 120,00

CAMPANIA


<i>AGLIANICO CAMPANIA 'CARAZITA' IGT</i>	€ 32,00
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PUGLIA

<i>PRIMITIVO IGT</i>	€ 22,00
<i>NEGROAMARO IGT</i>	€ 22,00

ARGENTINA

<i>CABERNET FRANC SINGLE VINEYARD "LOS SAUCES"</i>	€ 50,00
<i>MALBEC SINGLE VINEYARD "VISTA FLORES"</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 € 24,00

GEWÜRZTRAMINER TRENTINO DOC € 32,00

FRIULI-VENEZIA GIULIA

SAUVIGNON C.O.F. DOC € 22,00

RIBOLLA GIALLA € 24,00

SARDEGNA

ARAGOSTA VERMENTINO DOC € 16,00

ABRUZZO

PECORINO DOP € 28,00

CAMPANIA

FALANGHINA BENEVENTANO IGP € 22,00

SICILIA

GRILLO SICILIA IGP € 28,00

ANTHÌLIA € 32,00



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

WINE LIST

CHAMPAGNE AND SPARKLING WINES

VALDOBBIADENE DOCG PROSECCO

€ 24,00

BERLUCCHI FRANCIACORTA BRUT CUVÉE IMPERIALE

€ 45,00


VEUVE CLICQUOT BRUT YELLOW LABEL

€ 90,00



COCKTAIL LIST

BRAZILIAN COCKTAIL



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

COCKTAIL

MOJITO (white rum, lime, cane sugar, fresh mint, soda)	€ 9,00
PIÑA COLADA (rum, pineapple juice, lime juice, coconut cream)	€ 9,00
NEGRONI (gin, red vermouth, bitter)	€ 10,00
NEGRONI SBAGLIATO (12) (red vermouth, bitter, prosecco)	€ 10,00
AMERICANO (red vermouth, bitter, soda)	€ 10,00
GIN TONIC [Bombay Sapphire, Tanqueray, Gordon, Generous azul +2€, Amazzoni +2€, Santa Ana +4€] (gin, tonic water)	€ 10,00
SPRITZ (12) (aperol, prosecco, soda)	€ 8,00
HUGO (12) (elderflower syrup, prosecco, soda, fresh mint)	€ 8,00
FRUIT MOCKTAIL	€ 6,00

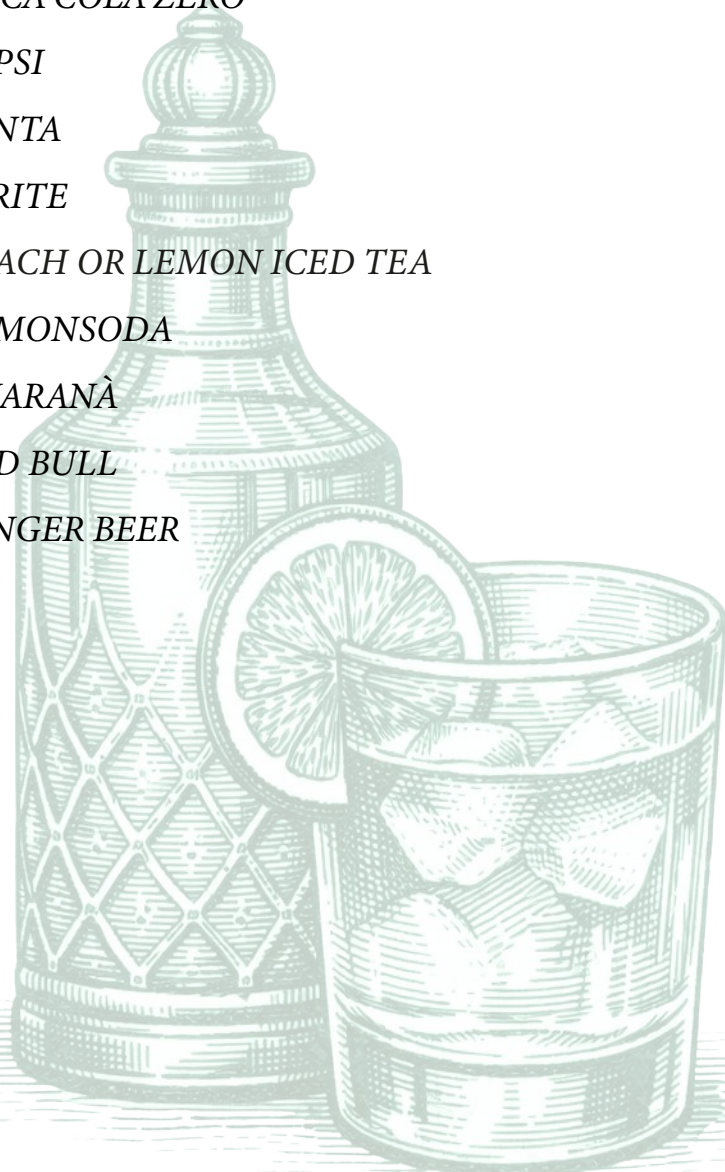
The numbers shown next to the dishes refer to allergens. Please consult the last page of the menu.

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>	<i>Small</i> € 4,00 <i>Medium</i> € 6,00 <i>Large</i> € 8,00

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

RUM	€ 9,00
RUM INVECCHIATO	€ 14,00
RUM RISERVA	€ 20,00

WHISKY

WHISKY	€ 9,00
WHISKY 7 YEARS	€ 14,00
WHISKEY 12 YEARS	€ 20,00

TEQUILA


TEQUILA	€ 6,00
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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.

1		GLUTEN-CONTAINING CEREALS (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products
2		CRUSTACEANS and derived products
3		EGGS and derived products.
4		FISH and derived products, except: isinglass or fish gelatin used as fining agent in beer and wine
5		PEANUTS and derived products
6		SOY and derived products
7		MILK and derived products, including lactose
8		TREE NUTS (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>), pistachios (<i>Pistacia vera</i>); macademia nuts or Queensland nuts (<i>Macadamia ternifolia</i>)) and derived products
9		CELERY and derived products
10		MUSTARD and derived products
11		SESAME SEEDS and derived products
12		SULPHUR DIOXIDE & SULPHITES at concentration greater than 10 mg/Kg or 10 mg/l expressed as SO ₂ .
13		LUPINS and derived products
14		MOLLUSCS 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

