

TRATTORIA DO GUTO

30 YEARS OF CULTURE, PASTAS AND WINES



TRATTORIA
RESTAURANTE DO GUTO

Florianópolis - Brasil

ENGLISH TRANSLATION (prices in BR\$)

IT'S ITALIAN



TRATTORIA

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APPETIZERS & PORTIONS

AP12 Rosemary Bread R\$18,00

*House traditional bread with garlic, rosemary and parmesan (4 pcs).

AP14 Garlic Bread R\$18,00

AP13 Cheese & Garlic Bread R\$22,00

AP28 Cheese, Garlic & Pepperoni Bread R\$25,00

AP11 Meatball in Rosé Sauce (2 pcs) R\$32,00

AP15 House Appetizer R\$60,00

*Slices of pepperoni, chicken salami and mozzarella, olives, Rosemary bread.

AP16 Salami Appetizer R\$30,00

AP18 Cheese Appetizer R\$30,00

AP17 Olive Appetizer R\$30,00

AP44 Seafood in Vinaigrette R\$30,00

AP60 Portion of Beans R\$18,00

AP50 Portion of Rice R\$18,00

AP32 French Fries R\$32,00

AP70 Fried Polenta R\$32,00

AP80 Fried Cassava (Aipim) R\$32,00

AP90 Stuffed Mushrooms (08 pcs) R\$68,00

SALADS

S1 Antipasto R\$50,00

*Lettuce, tomato, salami, mozzarella, ham, herb vinaigrette and parmesan.

S2 Chicken R\$56,00

*Lettuce, tomato, chicken escalope marinated in BBQ sauce, cucumber, feta cheese, herb vinaigrette and parmesan.

S3 Della Casa R\$50,00

*Lettuce, fresh mushroom, tomato, cucumber, herb vinaigrette and parmesan.

S4 Islander R\$50,00

*Lettuce, tomato, onion, olive, cucumber, feta cheese, herb vinaigrette and parmesan.

S5 Seafood Salad R\$68,00

*Lettuce, tomato, cucumber, clams, and shrimp seasoned with white wine and lemon, herb vinaigrette and parmesan.

S6 New Salad R\$50,00

*Lettuce, onion, tomato, olive, cucumber, carrot, catupiry, feta cheese, herb vinaigrette and parmesan.

S7 Especial R\$70,00

*Lettuce, mushroom, tomato, cucumber, carrot, bacon filet escalope in BBQ sauce, artichoke, sun-dried tomato, gorgonzola cheese, mozzarella, herb vinaigrette and parmesan.

S8 Salmone R\$70,00

*Lettuce, mushroom, onion, tomato, cucumber, shredded salmon, herb vinaigrette and parmesan.

TRADITIONAL PASTAS

M1 Lasagna R\$76,00

*Pasta baked with a special mixture of ricotta, mozzarella and parmesan cheeses, traditionally served with rosé sauce. Sauce options: Bolognese, red, white, ham, four cheeses or funghi.

Suggestions: Chicken R\$86,00 or Beef Escalope R\$90,00

M2 Tortellone Al Funghi R\$76,00

*Tortelloni filled with chicken in funghi sauce, seasoned with fine herbs.

Suggestions: Chicken R\$86,00 or Beef Escalope R\$90,00

M4 Spaghetti R\$66,00

*Spaghetti with homemade red sauce.

Suggestions: Chicken R\$78,00 or Beef Escalope R\$84,00

M6 Fettuccine Alla Notte R\$66,00

*Fettuccine pasta with alla notte white sauce, with a subtle sweet touch and nutmeg.

Suggestions: Chicken R\$78,00 or Beef Escalope R\$84,00

M7 Chicken Parmesan R\$76,00

*Fettuccine in red sauce with chicken escalope and mozzarella.

Suggestion: Beef Escalope R\$90,00

M8 Angel Hair Pasta R\$66,00

*Angel hair pasta with red sauce, garnished with tomato, basil leaves and garlic.

Suggestions: Chicken R\$76,00 or Beef Escalope R\$90,00

M9 Chicken Marsala R\$78,00

*Linguine in white Marsala wine sauce, chicken escalope, mushrooms and artichoke.

M10 Rigattone Al Pesto R\$68,00

*Rigatoni pasta with creamy pesto sauce topped with tomatoes.

Suggestions: Chicken R\$78,00 or Beef Escalope R\$90,00 or Shrimp R\$90,00

M11 Spaghetti Alla Bolognese R\$70,00

*Spaghetti with creamy Bolognese rosé sauce.

Suggestions: Chicken R\$88,00 or Beef Escalope R\$90,00

M12 Rigatoni Al Gorgonzola R\$76,00

*Rigatoni in rosé sauce prepared with gorgonzola cheese and fresh tomatoes.

Suggestions: Chicken R\$86,00 or Beef Escalope R\$90,00

M14 Tortelloni with Funghi Sauce and Ham R\$76,00

*Tortelloni in funghi sauce with ham, mushrooms, garlic sautéed in butter, garnished with basil leaves.

Suggestions: Chicken R\$86,00 or Beef Escalope R\$90,00

M15 Traditional Gnocchi R\$76,00

*Gnocchi in traditional rosé sauce. Sauce options: Bolognese, White, Ham, Four cheeses or Funghi.

Suggestions: Chicken R\$86,00 or Beef Escalope R\$90,00

M38 Fettuccine Alla Carbonara R\$96,00

*Fettuccine in carbonara sauce, accompanied by pepperoni sausage sautéed in garlic, fresh mushrooms, bacon and mozzarella cheese, garnished with arugula and grated parmesan.

Suggestion: Beef Escalope R\$118,00

PASTAS WITH FILET MIGNON

M16 Filet Parmesan Della Casa R\$160,00

*A special house dish prepared with spaghetti in garlic and oil, two breaded filet mignon medallions baked with mozzarella.

Optional sauces: White, red, or funghi. R\$180,00

M18 Filet Mignon R\$150,00

*Fettuccine in funghi sauce, accompanied by two grilled filet mignon medallions. This dish includes half a Della Casa salad.

M22 Stuffed Filet Mignon R\$160,00

*Linguine with garlic and oil and mushrooms, served with two filet mignon medallions stuffed with gorgonzola cheese and sun-dried tomato.

Optional sauces: Bolognese, red, white, ham, four cheeses or funghi
R\$180,00

M24 Escalope de Filet Mignon with Shitake.....R\$140,00

*Spaghetti in white Marsala wine sauce, prepared with filet mignon escalope and shitake sautéed in butter. This dish includes half an Antipasto salad.

M25 Spaghetti Alla Rabbia.....R\$140,00

*Spaghetti with filet mignon escalope and SPICY sauce, a mix of wine, tomatoes, peppers, mushrooms and basil.

M27 Escalope de Filet Mignon with Sun-dried Tomato.....R\$140,00

*Spaghetti with garlic and oil accompanied by filet mignon escalope, sun-dried tomato, gorgonzola and mozzarella.

Optional sauces: White, red, or funghi. R\$160,00

M36 Filet Mignon Alla Carbonara.....R\$150,00

*Spaghetti in Carbonara sauce with two grilled filet mignon steaks with mushrooms, artichoke, mozzarella and bacon, garnished with cheddar and arugula leaves.

PASTAS WITH CHICKEN

M17 Stuffed Chicken Breast.....R\$98,00

*Fettuccine in white Marsala wine sauce with fine herbs, accompanied by two chicken breasts stuffed with ham and mozzarella.

M19 Chicken Coriander.....R\$98,00

*Spaghetti in white Marsala wine sauce seasoned with lemon and coriander, accompanied by chicken and sautéed tomatoes in butter and fine herbs.

M29 Chef's Style Chicken.....R\$110,00

*Spaghetti in rosé and funghi sauce, accompanied by two chicken breasts stuffed with ham and mozzarella, garnished with sun-dried tomatoes.

PASTAS WITH SEAFOOD

M3 Lemon Shrimp Scampi\$116,00

*Capellini pasta in white sauce with shrimp seasoned with lemon and dry white wine, garnished with diced tomato and basil leaves.

M5 Seafood Linguini R\$116,00

*Linguini served with shrimp and clams, prepared with tomato sauce sautéed in Marsala wine and lemon.

M13 Shrimp with Artichoke R\$116,00

*Angel hair pasta with shrimp and artichoke in red sauce, seasoned with dry white Marsala wine and lemon.

M20 Pink Congrio R\$180,00

*Spaghetti in white Marsala wine sauce with fresh mushrooms, accompanied by two slices of congrio fillet. Served with half an Antipasto salad.

M21 Chef's Style Seafood R\$180,00

*Linguini in red sauce with shellfish, shrimp, clams and fresh mushrooms. This dish includes half an Antipasto salad.

M23 Linguine Alla Vongole R\$210,00

*Delicious linguini pasta with clams, shrimp, and oysters in white sauce and Marsala wine, seasoned with lemon.

M26 Choppino R\$236,00

*Rigatoni in spicy red sauce, accompanied by a special selection of seafood including salmon and congrio cubes, oysters, clams, squid, octopus and shrimp. (Serves 3)

M28 Spaghetti Al Salmone R\$180,00

*Spaghetti in rosé sauce with fresh mushrooms and two grilled salmon fillets. This dish includes half an Antipasto salad.

RISOTTOS

R1 Chicken Risotto R\$106,00

*Risotto with chicken escalope in creamy funghi sauce, garnished with almonds, croutons and grated parmesan.

R2 Risotto al Frutti di Mare R\$120,00

*Risotto with shrimp and clams in rosé sauce, garnished with croutons and grated parmesan.

R3 Filet Mignon Risotto R\$120,00

*Risotto with filet mignon escalope in white sauce and mozzarella, garnished with almonds, croutons and grated parmesan.

R4 Risotto al Funghi R\$110,00

*Risotto with fresh mushrooms and almonds, served with white sauce and garnished with croutons, sliced arugula leaves and grated parmesan.

SOUPS

SP1 Chicken Soup R\$56,00

*Tortelloni filled with chicken with chicken escalope, potato, carrot, broccoli and fine herbs.

SP2 Vegetable Soup R\$56,00

*Angel hair pasta with carrot, potato, broccoli and fine herbs.

SP3 Filet Mignon Soup R\$66,00

*Angel hair pasta with filet mignon escalope, potato, carrot, broccoli and fine herbs.

SIDES & SAUCES

AP25 Grilled Filet Mignon Medallion R\$46,00

*A grilled filet mignon medallion.

AP100 Stuffed Filet Mignon Medallion R\$56,00

*A filet mignon medallion stuffed with gorgonzola, sun-dried tomato and mozzarella.

AP101 Breaded Filet Mignon Medallion R\$46,00

*A breaded filet mignon medallion baked with mozzarella.

AP39 Pink Congrio Fillet R\$56,00

AP40 Salmon Fillet R\$46,00

AP41 Chicken Breast R\$46,00

AP42 Stuffed Chicken Breast R\$48,00

Extra Portion of Sauce R\$48,00

*AP22 White Sauce

*AP27 Rosé Sauce

*AP23 Funghi Sauce

*AP35 Ham Sauce

*AP21 Red Sauce

*AP36 Quattro Formaggi Sauce

*AP26 Alla Bolognese Sauce

*AP37 Pesto Sauce

AP110 Salad Vinaigrette (One Bottle) R\$66,00

AP111 Salad Vinaigrette (Half Bottle) R\$48,00

AP89 Pupunha (Palm Heart) R\$48,00

AP88 Zucchini Noodles R\$48,00

SEAFOOD PORTIONS

AP29 Natural Oysters (6 pcs) R\$42,00

AP24 Steamed Oysters (6 pcs) R\$42,00

AP30 Gratinated Oysters (6 pcs) R\$52,00

AP47 Breaded Congrio Fish Bites R\$66,00

AP81 Breaded Shrimp R\$88,00

AP82 Shrimp with Garlic & Oil R\$79,00

GRILLED SANDWICHES

SW1 Chicken Sandwich R\$44,00

*Wheat bread filled with chicken marinated in BBQ sauce, mushrooms, onion, and mayonnaise, baked with mozzarella and served with lettuce, tomato and house vinaigrette and parmesan.

SW2 Filet Mignon Sandwich R\$48,00

*Wheat bread filled with filet mignon escalope, mushrooms, onion, house BBQ sauce, mayonnaise, baked with mozzarella and served with lettuce, diced tomato, vinaigrette and parmesan.

SW3 Cheese Sandwich R\$40,00

*Toasted sandwich baked in the oven, filled with mayonnaise and mozzarella cheese, served with lettuce, diced tomato and seasoned with vinaigrette and parmesan.

SW4 Torpedo Sandwich.....R\$44,00

*Wheat bread filled with salami, ham, pepperoni, onion and mayonnaise baked with mozzarella and served with lettuce and diced tomato seasoned with vinaigrette.

SW5 Meatball Sandwich.....R\$46,00

*Wheat bread grilled in the oven filled with sliced meatballs, mayonnaise, onion, diced tomato, red sauce, parmesan, mozzarella and oregano.

IT'S ITALIAN

TRADITIONAL PIZZAS

Sizes: Small / Large

P1 Formaggio.....R\$58,00 / R\$98,00

*Mozzarella cheese, tomato sauce and oregano.

P2 Vegetarian.....R\$58,00 / R\$98,00

*Mozzarella, fresh mushrooms, onion, bell pepper, olives, diced tomato, garlic, tomato sauce and oregano.

P4 Bianca.....R\$58,00 / R\$98,00

*Olive oil, diced tomato, mozzarella and fetta cheeses, basil and garlic.

P7 Della Casa.....R\$58,00 / R\$98,00

*Pepperoni, mozzarella cheese, fresh mushrooms, onion, bell pepper, olives, diced tomato, garlic, tomato sauce and oregano.

P10 Chicken BBQ.....R\$58,00 / R\$98,00

*Chicken marinated in BBQ sauce, mozzarella and fetta cheeses, garlic, tomato sauce and oregano.

P11 Tuna.....R\$58,00 / R\$98,00

*Tuna, mozzarella cheese, diced tomato, onion, olive, garlic, tomato sauce and oregano.

P12 Pepperoni.....R\$58,00 / R\$98,00

*Sliced pepperoni sausage, mozzarella cheese, onion, diced tomato, garlic, tomato sauce and oregano.

P13 Portuguese.....R\$58,00 / R\$98,00

*Ham, olives, boiled egg, mozzarella, onion, diced tomato, garlic, tomato sauce and oregano.

P15 Pepperoni.....R\$58,00 / R\$98,00

*Pepperoni, mozzarella, ricotta and fetta cheeses, onion, garlic, tomato sauce and oregano.

P18 Margherita.....R\$58,00 / R\$98,00

*Mozzarella, tomato slices, basil leaves, tomato sauce and oregano.

P21 Sun-dried Tomato with Arugula.....R\$58,00 / R\$98,00

*Sun-dried tomato, mozzarella, garlic, arugula, tomato sauce and oregano.

P22 Sirloin.....R\$58,00 / R\$98,00

*Tomato sauce, sliced pork loin, catupiry, mozzarella and oregano.

P23 Bacon.....R\$58,00 / R\$98,00

*Tomato sauce, sautéed bacon, catupiry, oregano and garlic.

P14 Create Your Pizza.....R\$78,00 / R\$118,00

*Combine 6 (six) of the following ingredients to build your favorite pizza! Comes with tomato sauce, mozzarella and oregano.

Proteins: Pepperoni, chicken, ham, meatball, egg, clams

Cheeses: Ricotta, mozzarella, catupiry

Vegetables: Tomato, bell pepper, olive, carrot, arugula, spinach, sun-dried tomato, mushroom

Seasonings: Basil, garlic, onion, or coriander.

P8 Stuffed Crust.....R\$9,00 / R\$15,00

*Catupiry, Cheddar or chocolate

SPECIAL PIZZAS

Sizes: Small / Large

P3 Quattro Stazioni.....R\$68,00 / R\$110,00

*Shrimp, ham, artichoke, fresh mushrooms, mozzarella, garlic, tomato sauce and oregano.

P5 Quattro Formaggio.....R\$68,00 / R\$110,00

*Mozzarella, fetta, gorgonzola and parmesan cheeses, diced tomato, basil leaves, garlic, tomato sauce and oregano.

P6 Shrimp with Pesto.....R\$68,00 / R\$110,00

*Shrimp, pesto sauce, mozzarella and fetta cheeses, basil leaves, diced tomato, garlic, tomato sauce and oregano.

P8 Hawaiian.....R\$68,00 / R\$110,00

*Slices of ham, pineapple, mozzarella, garlic, tomato sauce and oregano.

P9 Del Mare.....R\$68,00 / R\$110,00

*Shrimp, clams, mozzarella cheese, fine herbs and tomato sauce.

P17 Sun-dried Tomato Della Casa.....R\$68,00 / R\$110,00

*Sun-dried tomato, mozzarella, fetta and catupiry cheeses, onion, garlic, tomato sauce and oregano.

P19 Alla Gallotti.....R\$68,00 / R\$110,00

*Tomato sauce, mozzarella, fetta, catupiry and gorgonzola, pepperoni, ham, chili, garlic and oregano.

P25 Chicken with Catupiry.....R\$68,00 / R\$110,00

*Tomato sauce, mozzarella, sautéed chicken and catupiry.

P24 Filet Mignon with Gorgonzola.....R\$68,00 / R\$110,00

*Sautéed filet mignon, mozzarella and gorgonzola cheese, oregano and garlic.

P8 Stuffed Crust.....R\$9,00 / R\$15,00

CALZONES

C1 Vegetarian R\$68,00 / R\$98,00

*Mozzarella and ricotta cheeses, spinach, tomato, onion, garlic and tomato sauce.

C2 Chicken R\$68,00 / R\$98,00

*Chicken marinated in BBQ sauce, mozzarella and ricotta cheeses, spinach, garlic sautéed in butter and tomato sauce.

C3 Pepperoni R\$68,00 / R\$98,00

*Pepperoni, mozzarella, ricotta and fetta cheeses, onion, garlic and tomato sauce.

C4 Quattro Formaggio R\$68,00 / R\$98,00

*Pepperoni, mozzarella, ricotta, fetta, onion, garlic and tomato sauce.

DESSERTS

SB94 Ice Cream with Chocolate Topping R\$15,00

SB93 Petit Gateau with Ice Cream R\$35,00

*Served with two scoops of vanilla ice cream and chocolate syrup.

SB90 Brownie with Ice Cream R\$35,00

*Served with two scoops of vanilla ice cream and chocolate topping.

SB91 Tiramisu R\$35,00

PP20 Chocolate & Banana Pizza R\$56,00 / R\$66,00

*Mozzarella, dark chocolate, banana slices and cinnamon.

PP26 Brigadeiro Pizza R\$56,00 / R\$66,00

*Brigadeiro with chocolate sprinkles.

BEVERAGES

B11 Mineral Water R\$8,00

B12 Sparkling Mineral Water R\$8,00

B13 Soft Drinks R\$10,00

*Coca-Cola, Coca-Cola Zero, Guaraná Antarctica, Guaraná Antarctica Zero, Sprite, Tonic Water, Fanta Orange, Schweppes Tonic, Schweppes Citrus.

B17 Ice Tea R\$10,00

Lemon or Peach

B18 Fresh Juices R\$17,00

*Orange, Lemon, Passion Fruit, Pineapple and Strawberry

B19 Pitcher of Fresh Juice R\$35,00

B20 300ml Integral Grape Juice R\$17,00

B21 Pitcher of Integral Grape Juice R\$39,00

B22 Pitcher of Swiss Lemonade R\$44,00

*Lemon juice blended with peel, sugar and sweetened condensed milk

B23 RED BULL R\$20,00

COFFEE & HOT DRINKS

BQ625 Small Espresso R\$8,50

BQ626 Small Espresso with Milk R\$8,00

BQ627 Medium Black Coffee R\$12,00

BQ628 Medium Coffee with Milk.....R\$15,00

BQ629 Tea.....R\$10,00

*Check available flavors

BQ630 Italian Cappuccino.....R\$10,00

BQ631 Macchiato.....R\$18,00

BQ632 Cappuccino.....R\$14,50

BQ633 Mocha.....R\$20,00

BQ634 Hot Chocolate.....R\$20,00

BQ635 Milk with Nescau.....R\$14,00

BQ636 Irish Coffee.....R\$24,00

COLD & ICED COFFEES

BG700 Coffee Citrus.....R\$30,00

*Lemon juice, tonic and espresso

BG791 Coffee Citrus with Gin.....R\$36,00

BG792 Red Coffee.....R\$32,00

*Iced espresso with blood orange and lemon juice

BG793 Red Coffee with Gin.....R\$38,00

BG794 Cappuccino Ice.....R\$28,00

BG795 Cappuccino Ice with Gin.....R\$38,00

BG796 Frozen (with red fruit syrup) Cold Brew.....R\$32,00

BG797 Frozen with Gin.....R\$38,00

BEERS

BA452 Long Neck.....R\$18,00

*Malzbier Itaipava, Brahma Zero, Heineken, Sol, Spaten, Budweiser

C409 Original (600ml).....R\$24,00

C408 Budweiser (600ml).....R\$24,00

C420 Heineken (600ml).....R\$24,00

C421 Eisenbahn (600ml).....R\$22,00

C422 Skol (600ml).....R\$22,00

C423 Brahma Puro Malte (600ml).....R\$22,00

C424 Spaten (600ml).....R\$20,00

C425 Estrella Galicia (600ml).....R\$20,00

C426 Serra Malte (600ml).....R\$24,00

BA457 Craft Beer.....(Check availability)

CAIPIRINHAS & ALCOHOLIC DRINKS

BA424 Caipirinha Cachaça.....R\$20,00

BA425 Wine Caipirinha.....R\$20,00

BA426 Caipiroska with National Vodka Orloff or Smirnoff R\$24,00

BA430 Caipiroska with Import Vodka Absolut R\$27,00

BA435 Caipirissima with Rum or Steinhäger R\$24,00

BA431 Caipiroska with Absolut R\$30,00
Strawberry/Pineapple/Passion Fruit

BA429 Caipiroska with National Vodka R\$27,00
Strawberry/Pineapple/Passion Fruit

BA420 Alexander R\$30,00
*Cocoa liqueur, cream, brandy and cinnamon

BA444 Martini Sweet or Dry R\$20,00

BA473 Aperol Spritz R\$28,00
*Aperol, Cointreau, orange juice and sparkling wine

BA474 Mojito R\$36,00
*Mint, rum, lime juice and sparkling water

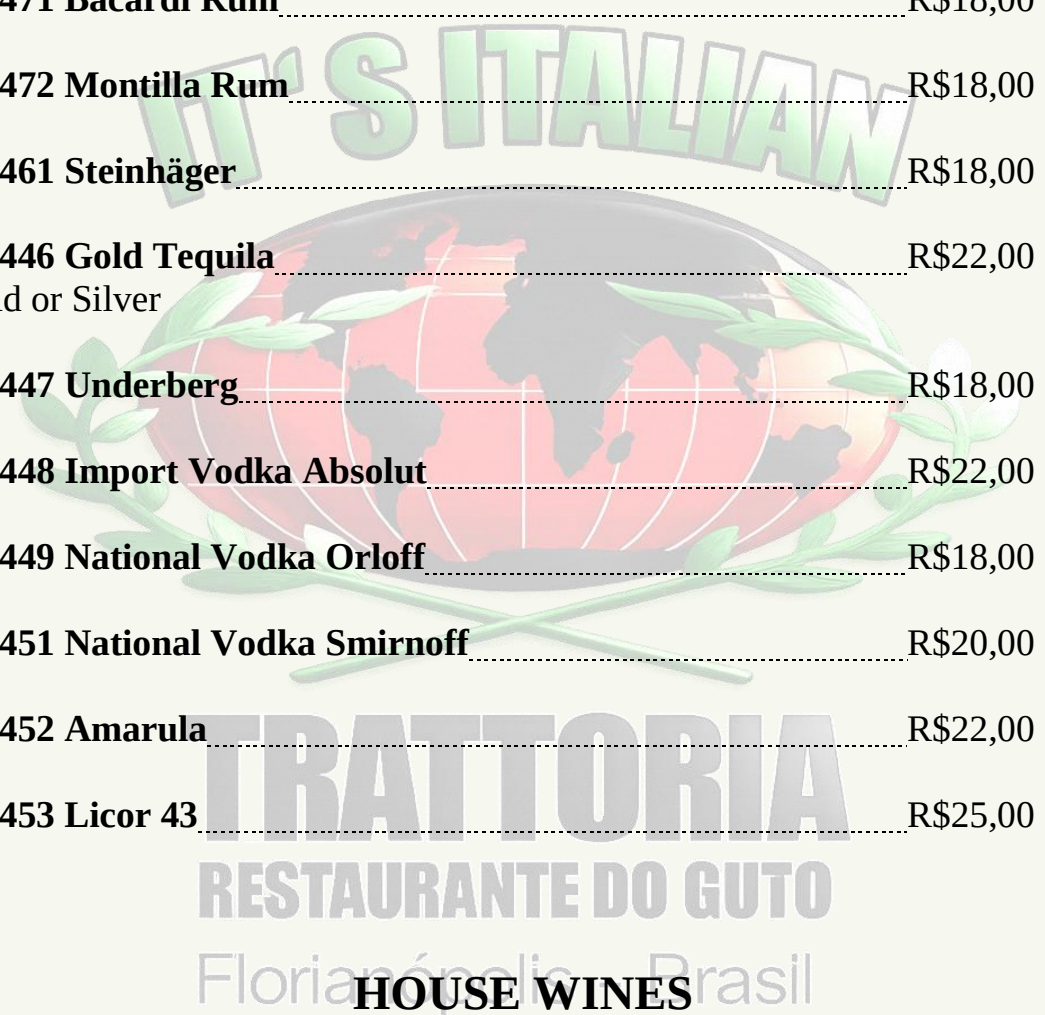
BA475 Spiced Gin & Tonic R\$36,00

BA476 Tropical Gin R\$36,00
*Gin, fresh fruits, orange syrup and sparkling water

BA477 Color Full R\$36,00
*Curaçao Blue, Vodka, orange juice and red fruit syrup

BA478 Negroni R\$46,00

SHOTS & SPIRITS



BA422 Cachaça.....	R\$16,00
BA428 Campari.....	R\$18,00
BA471 Bacardi Rum.....	R\$18,00
BA472 Montilla Rum.....	R\$18,00
BA461 Steinhäger.....	R\$18,00
BA446 Gold Tequila.....	R\$22,00
Gold or Silver	
BA447 Underberg.....	R\$18,00
BA448 Import Vodka Absolut.....	R\$22,00
BA449 National Vodka Orloff.....	R\$18,00
BA451 National Vodka Smirnoff.....	R\$20,00
BA452 Amarula.....	R\$22,00
BA453 Licor 43.....	R\$25,00

HOUSE WINES

V01 Pitcher.....	R\$52,00
V02 Half Pitcher.....	R\$38,00
V03 Glass.....	R\$32,00
V04 Imported Wine Glass.....	R\$40,00

V05 Bottle to Go R\$56,00

V06 Half Bottle to Go R\$40,00

WHISKY & BOURBON

BA454 J&B R\$22,00

BA455 Jack Daniels R\$30,00

BA456 Johnnie Walker Black Label R\$24,00

BA457 Johnnie Walker Red Label R\$24,00

BA458 Natu Nobilis R\$18,00

BA459 Passport R\$22,00

BA460 Chivas Regal R\$30,00

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30YEARS OF CULTURE, PASTAS AND WINES

Trattoria do Guto offers an irresistible fusion of Italian tradition and Californian innovation. Under the leadership of Chef Guto, who honed his skills in the United States, each dish reveals family recipes enriched with a modern touch. Located in the heart of Florianópolis downtown, Trattoria do Guto stands out as a benchmark for Italian cuisine on the Magic Island. Delight your palate with our handmade pastas, authentic sauces, and carefully selected ingredients.