

STUDY OBJECT: MENU	02/02
LABORATORY: VINOLAB	CITY: GRAMADO
YEAR: 2024	@VINOLABGRAMADO

NOTES: STUDY THE SOIL, EXPLORE THE INGREDIENTS,
VENTURE INTO NEW FLAVORS, PAIR WITH A GOOD
WINE. THIS IS OUR BLEND.

VINOLAB

CHEESES AND CHARCUTERIES



*A good board
cheese is
enough to
whet any
appetite.*

GAUCHO CHEESE SELECTION 150
The best cheeses from Rio Grande do Sul served with seasoned pizza grissini.

ARTISAN CHARCUTARIES SELECTION 150
Three of the most special charcutaries produced in our region served with seasoned pizza grissini.

CHEESE AND CHARCUTERY BOARD 150
Mix of special cheeses and charcuterie from Rio Grande do Sul, served with seasoned pizza grissini.



Note:

*Experimenting is the only way to
discover new flavors.*

You can always be surprised.

APPETIZER

BREADED MENDONCINAS 46
Argentine flavor on Brazilian soil, a tribute to the well-made classic. Meat, black olives and aromatic herbs. Accompanied by vinaigrette.

BREADED FUGAZZETA 44
Affectionate and comforting breaded filled with sautéed onions, black pepper and colonial cheese. Accompanied by fermented pepper sauce.

CRISPY CORN WITH CHEESE AND HONEY 51
In search of the perfect texture: Nixtamalized corn, brie cheese and native bee honey in marinara sauce.

TARTAR, PORCINI, CREAM AND NETTLE 58
Authentic and audacious snack with the chef's signature ingredients. Nettle, cream potato, porcini and empty.

BRUSCHETTA VINOLAB 42
Toasted field bread, garlic, ricotta cream, cherry tomatoes and basil.

BRUSTOLATED POLENTA 42
Crispy with aged cheese and spicy marinara sauce.

ENTRANCES

RAGLETTE WITH WALNUT TOAST 54

Inspired by Swiss traditions: Estepe cheese melted on toasted walnut bread with house preserves.

MOZZARELLA, RAW HAM AND WATERCRESS 98

Creaminess, umami and freshness. In this order represented here by artisanal burrata, regional raw ham and watercress. Comes with bread basket.

CAESAR VINOLAB 52

Not all Ceasars are the same. Our Caesar sauce with this mix of organic leaves can surprise the most demanding palates.

TOMATO AND PECORINO 84

Authentic and irresistible. Smoked tomatoes, aged sheep cheese and the freshness of basil. The combination that doesn't get tired. Comes with bread basket.

CHAMPAGNE FONDUE WITH WILD MUSHROOMS 159

We elevate the concept of fondue in the city. Local cheeses, Pinto Bandeira sparkling wine and lots of flavor. A fun dish for those who love good food.

Warning!
Some mushrooms can be poisonous.

Make sure to know the difference when exploring new territories.



MAIN

ALFREDO PASTA 69

A tribute to tradition and a challenge from the Chef, a few carefully selected ingredients to surprise with every bite.

SPAGHETTI ALLA CARBONARA 79

From the world to Gramado, our version of carbonara combines artisanal bacon, gran formaggio and free-range eggs.

REGIONAL CHEESE AGNOLOTTI WITH CABBAGE PESTO AND NUTS 79

Traditional from Piedmont, Italy, this version of Gaucho cheese receives a rustic flavor and elegant texture.

MACHERONI WITH LAMB RAGU 79

Typical pasta from the interior of Serra Gaúcha with the best lamb meat from our pampas.

MILANESE WITH VEAL AND HOUSE MUSTARD 63

Carefully breaded to have a golden and crunchy texture, served with the best homemade mustard.

SOFT MOLE AND POLPETONE 89

Classic and comfortable: Simple creaminess of Creole corn polenta with the refinement of juicy noble meat polpetone.

CAMBARÁ TROUT 129

Trout carefully stuffed with vegetables, accompanied by the classic baba ghanoush, dry curds and potatoes finished with the very rare and delicate white honey from Cambará.

GRILLED FILLET AND CASSAVA ROSTI 129

Tradition and innovation meet: filet mignon in a wood-fired oven with cassava rosti, finished with demi glace sauce with wine.

Note

Organic ingredients from local producers add more flavor and spice to your dish.



DESSERTS

CAPRESE PIE 48
Classic from the island of Capri, in Italy, it is a harmonious combination of chocolate and almonds that result in a moist and super tasty pie.

TORRAO APINO 44
Reinterpretation of the traditional nougat, always simple and surprising. Nut and caramel blondie that presents incredible flavors from our land.

AMBROSIA BRÛLÉE 42
From ancient Greek mythology to today: ambrosia was considered the food of the gods. In this version, in addition to the creaminess, the flavor is highlighted by the crunchiness of a thin layer of caramelized sugar.

FREGOLA FRENCH TOAST 46
Tradition and innovation: this concludes this Vinolab menu, with a typical sfregola from Italian immigration presented with a unique texture and flavor.



Note:

Sugar can be incorporated into different formats, including liquid; explore all your chemical states for new sensations.

DIWINE FLAVORS FOR A SWEET END

VEZZI GANÍMEDES MOSCATEL 119
Moscato Bianco / Moscato Giallo – Máximo Boschi / Vale dos Vinhedos / RS (bottle of 750ml)

PORTO BURMESTER TAWNY 49
Blend of grapes – Burmester / Douro / Portugal (50 ml)

VISTAMAR LATE HARVEST 58
Sauvignon Blanc – Vistamar / Vale de Casablanca / Chile (50 ml)

CAVE ANTIGA MOSCATO LICOROSO 58
Moscato - Cave Antiga / Farroupilha - RS (50 ml)

SIGNATURE DRINKS

SBAGLIATTO NERO 39

Our own variation of Negroni Sbagliatto made with red wine, Campari and Brut sparkling wine.

LAB NEGRONI 39

The classic Negroni with a laboratory touch. With aged Cachaça, Campari and red Vermouth.

WHITE VINOLAB NEGRONI 45

Our white Negroni with fruity white wine, Gin, Schluck quinine liqueur, and orange bitters.

HERMANO 42

Fernet, red vermouth, Malbec wine, tonic and rosemary.

MANHATTAN LAB 42

Bourbon, fortified red wine and angostura.

VINOLAB SOUR 39

Bourbon, lemon juice, sugar syrup and red wine.

PISCO LAB 45

Egg white, Pisco, Tahiti lemon, green grape syrup, angostura.

APEROL SOUR 40

Egg white, Aperol, Absolut, Tahiti lemon, sugar, homemade bitters.

PENICILLIN NATIVE 45

Fundador Cognac, ginger syrup with bergamot, native bee honey, Tahiti lemon, angostura, smoked glass.

TROPICAL VINO 40

Jack Daniel's N°7 whiskey, guava syrup, Tahiti lemon, wine.



*The secret is
the essence.
Discover yours.*

SPRITZ AND REFRESH

ELDERBERRY	45
Sparkling wine, Schluck elderflower liqueur, sparkling water and orange.	
APEROL SPRITZ	41
Sparkling wine, Aperol and carbonated water.	
MOJITO CHAMPAGNE	41
Rum, Tahiti lemon, mint and Brut sparkling wine.	
KIR ROYAL	39
Sparkling Wine and Cassis Liqueur.	
CAMPARI SPRITZ	39
Sparkling wine, Campari, carbonated water and orange.	
DOUBLE RED SPRITZ	42
Sparkling wine, Doublé Red Ale beer liqueur, sparkling water and orange.	

BARTENDER'S CREATION

A conversation at the counter could result in your new favorite drink.
Request an off-the-menu drink created especially for you.



BEERS

PATAGÔNIA PILSENER	18
5,2% ABV - 355ml. Pilsen beer - Argentina	
PATAGÔNIA AMBER	18
4,5% ABV - 355ml. Amber Lager beer - Argentina	
ABADESSA HELLES	39
4,6 % ABV - 500ml. Lager beer, Munique/Helles Clear, Baviera - Germany.	
ABADESSA EXPORT	39
4,7 % ABV - 500ml. Beer originating from Dortmund, well structured, slightly reddish in color.	
ABADESSA BAVARIAN IPA	43
6,5 % ABV - 500ml. Top fermentation beer with three different barley malts and three hops from the Hallertau region in Bavaria/Germany.	

SOFT DRINKS

(NON-ALCOHOLIC DRINKS)

WATER 9
Regular and sparkling water.

SODA 9
Consult options with our team.

JUICE 18
Orange juice / grape juice.

ITALIAN SODAS 20
Flavored syrup, ice and sparkling water.

SPECIAL LEMONADES 20
Flavors: Lemon / Two lemons and bergamot / Two lemons and mint.
RRegular or sparkling water.

Check out other options of our non-alcoholic cocktails with our team.

STUDY OBJECT: WINE MENU

03/03

LABORATORY: VINOLAB

CITY: GRAMADO

YEAR: 2023

@VINOLABGRAMADO

NOTES: VARIETIES FOR EXPERTS AND ENTHUSIASTS,
FOR EVERY MOMENT AND PALATE.



SPARKLING WINE

VERO BRUT Chardonnay – Família Bebber / Flores da Cunha / RS	166
VEZZI GANÍMEDES MOSCATEL Moscato Bianco / Moscato Giallo – Máximo Boschi / Vale dos Vinhedos / RS	119
CASA VALDUGA SUR LIE NATURE Chardonnay / Pinot Noir – Casa Valduga / Vale dos Vinhedos / RS	196
CAVE GEISSE NATURE Chardonnay / Pinot Noir – Cave Geisse / Pinto Bandeira / RS	214
DON GIOVANNI BRUT Chardonnay / Pinot Noir – Don Giovanni / Pinto Bandeira / RS	232
CAVE GEISSE EXTRA BRUT Chardonnay / Pinot Noir – Cave Geisse / Pinto Bandeira / RS	259

ROSÉ

DON GUERINO BRUT ROSÉ Malbec – Don Guerino / Alto Feliz / RS	129
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CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT Pinot Noir / Pinot Meunier / Chardonnay – Champagne / France	851
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*A nice glass
of sparkling
to make a
toast, open
the palate or
simply enjoy.*

LIGHT AND REFRESHING WHITE WINES

LAS PERDIGES PINOT GRIGIO Pinot Grigio – Las Perdices / Lujan de Cuyo / Argentina	112
AS TORRES CHARDONNAY Chardonnay – Casa Marques Pereira / Monte Belo do Sul / RS	148
MONTE SANT´ANA SAVOIR GIALLO Moscato Giallo – Monte Sant´Ana / São Marcos / RS	152
MUROS ANTIGOS ESCOLHA Alvarinho – Anselmo Mendes / Minho / Portugal	223
LEYDA RESERVA SAUVIGNON BLANC Sauvignon Blanc – Leyda / Valle de Leyda / Chile	236
VERNACCIA DI SAN GIMIGNANO I MACCHIONI Vernaccia – Casa Alle Vacche / Toscana / Italy	262
TENUTA FOPPA & AMBROSI ALVARINHO Alvarinho – Tenuta Foppa & Ambrosi / Garibaldi / RS	303
ZUCCARDI SERIE A TORRONTÉS Torrontés – Zuccardi / Mendoza / Argentina	343
CHEVERNY BLANC LE VIEUX CLOS Melon Blanc – Domaine du Salvard / Loire / France	361
HERMANN DÖNHOF RIESLING TROCKEN Riesling – Hermann Dönhoff / Nahe / Germany	501



ref.

Chardonnay

*Borgonha
(France)*

STRUCTURED AND INTENSE WHITES

CASAS DEL TOQUI COASTAL MIST PAREDONES GRAN RESERVA SAUVIGNON BLANC	169
Sauvignon Blanc – Casas del Toqui / Colchagua Valley / Chile	
ALMAÚNICA RESERVA CHARDONNAY	230
Chardonnay – Almaúnica / Vale dos Vinhedos / RS	
NIEPOORT CONVERSA	364
Blend – Niepoort / Douro / Portugal	
COBOS COCODRILO CHARDONNAY	490
Chardonnay – Viña Cobos / Mendoza / Argentina	
FRANCOIS LABET	517
Chardonnay – Domaine Pierre Labet / Côtes de Beaune / Borgonha / France	
CHABLIS PER ASPERA	509
Chardonnay – Charly Nicolle / Chablis / Borgonha / France	

MACERATED WHITES

MACERADO XVII	322
Moscato Antigo – Arte Líquida / Gramado / Serra Gaúcha	
VIAPIANA EXÓTICOS LARANJA	382
Gros Manseng – Viapiana / Flores da Cunha / Serra Gaúcha	
CONTRAMANO NARANJO	386
Moscato Rosado – Jorge Rubio / Mendoza / Argentina	

ROSÉS



The color of Rosé is due to the short time the grapes are in contact with the skins.

DON GUERINO SINAIS

Malbec – Don Guerino / Alto Feliz / RS

125

ESCORIHUELA FAMILIA GASCÓN MALBEC

Malbec – Escorihuela Gascón / Mendoza / Argentina

236

TENUTA FOPPA E AMBROSI

Merlot, Moscato Giallo – Tenuta Foppa & Ambrosi / Garibaldi / RS

252

BRISE MARINE

Blend de uvas - Estandon Vignerons /Provence / France

257

MIRAVAL COTES DE PROVENCE

Cinsault, Grenache, Syrah e Rolle - Miraval / Provence / France

838

LIGHT AND SOFT REDS

VINHA SOLO MERLOT

Merlot – Vinha Solo / Caxias do Sul / RS

129

PÁSSARO NEGRO MERLOT

Corte de safras diferentes de Merlot – Vinha Solo / Caxias do Sul / RS

139

BUSY BEE PINOTAGE

Pinotage - Babylons Peak / Swartland / África do Sul

147

IRMA PECCIN EDIÇÃO ESPECIAL 25 ANOS CASA HOTÉIS

Cabernet Franc – Gramado / RS

180

MONTE SANT'ANA SAVOIR

Merlot, Marselan – Monte Sant'Ana / São Marcos / RS

206

LEYDA RESERVA PINOT NOIR

Pinot Noir – Leyda / Valle de Leyda / Chile

236

PIZZORNO MAYUSCULAS TANNAT MACERACIÓN CARBONICA 280
Tannat – Pizzorno / Canelones / Uruguay

TENUTA FOPPA & AMBROSI BRAZILIAN COLLECTION CAB. FRANC 313
Cabernet Franc – Tenuta Foppa & Ambrosi / Garibaldi / RS

BARBERA D'ALBA DOC 522
Barbera – Enzo Boglietti / Piemonte / Italy

STRUCTURED AND INTENSE REDS

CASA MARQUES PEREIRA RESERVA TANNAT 156
Tannat – Casa Marques Pereira / Monte Belo do Sul / RS

LAS PERDIGES RESERVA MALBEC 185
Malbec – Las Perdices / Lujan de Cuyo / Argentina

BAH 189
Tannat, Touriga Nacional – Família Bebber / Flores da Cunha / RS

CLOS DE LOS SIETE BY MICHEL ROLLAND 201
Malbec – Michel Rolland / Valle do Uco / Argentina

DON GUERINO EL GAUCHO TANNAT 202
Tannat – Don Guerino / Alto Feliz / RS

DON GIOVANNI CABERNET FRANC 233
Cabernet Franc – Don Giovanni / Pinto Bandeira / RS

LAS PERDIGES DON JUAN RESERVA 262
Merlot, Malbec, Syrah, Bonarda

T.H. [TERROIR HUNTER] VALLE DE CACHAPOAL SYRAH 266
Syrah – Undurraga / Valle Central / Chile

MALBEC PURPLE 275
Malbec - Domaine de Lagrézette / Cahors / France

CHIANTI CLÁSSICO DOCG 290
Sangiovese, Cabernet Sauvignon – Panzanello / Toscana / Italy

DON GUERINO TERROIR SELECTION TEROLDEGO	331
Teroldego – Don Guerino / Alto Feliz / RS	
ALMAÚNICA SUPER PREMIUM CABERNET FRANC	336
Cabernet Franc – Almaúnica / Vale dos Vinhedos / RS	
LH ZANINI TINTO	338
Ancellotta, Tannat, Teroldego, Alicante Bouschet, Tempranillo – Vallontano – Vale dos Vinhedos / RS	
PARALELO 31 GRAN RESERVA	354
Merlot, Cabernet Sauvignon, Petit Verdot – Bueno Wines / Campanha Gaúcha / RS	
MÁXIMO BOSCHI BIOGRAFIA MERLOT	374
Merlot – Máximo Boschi / Vale dos Vinhedos / RS	
TRAÇOS	476
Tannat, Merlot, Malbec, Teroldego, Cabernet Franc – Don Guerino / Alto Feliz / RS	
ZUCCARDI Q CABERNET FRANC	493
Cabernet Franc – Família Zuccardi / Mendoza / Argentina	
CHATEAU LA TOUR DE BY	504
Cabernet Sauvignon, Merlot, Cabernet Franc - Château La Tour de By / Bordeaux / France	
CHATEAU TRAPAUD 2015	863
Merlot, Cabernet Franc, Malbec – Chateau Trapaud / Saint Emilion / France	
BARBARESCO OVELLO DOCG	1.026
Nebbiolo - Cascina Morassino / Piemonte / Italy	



B [BIO]
O [ORGANIC]
N [NATURAL]
S [SUSTAINABLE]

*The shape of wine bottles
has changed many times
over the years, due to
many reasons.*



*Some of them,
even while
unusual nowadays,
remain charming
and iconic.*

WHITE [B.O.N.S.]

ARTE LÍQUIDA REISSEN RIESLING RENANO

Riesling Renano - Arte Líquida / Gramado / RS

454

REDS [B.O.N.S.]

ARTE LÍQUIDA VILA FLORES

Cabernet Franc - Arte Líquida / Gramado / RS

341

ARTE LÍQUIDA ENCRUZILHADA PINOT NOIR

Pinot Noir - Arte Líquida / Gramado / RS

341



WINES THAT TELL HISTORY



Every bottle of wine tells a story, from the moment it is opened until its final destination: the glass. Stories about places, territories, families, battles... tales that go back hundreds of years.

Our purpose here is to present a selection of these bottles and their accompanying stories, whether through the grape, the land, or the producer. Choose one and let yourself be carried away by this liquid narrative.

ZUCCARDI TITO PARAJE ALTAMIRA Blend de Tintas - Familia Zuccardi / Mendoza / Argentina	870
AMARONE DELLA VALPOLICELLA DOCG Corvina, Corvinone, Rondinella - Corte Moschina / Veneto / Italy	900
BRUNELLO DI MONTALCINO ORIGINI DOCG Sangiovese - La Fornace / Montalcino / Italy	1.142
MIOLO SESMARIAS Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, Tempranillo, Touriga - Miolo / Vale dos Vinhedos / RS	1.190
BEAUNE CRU COUCHERIAS AC Pinot Noir - Domaine Pierre Labet / Borgonha / France	1.403
BAROLO RISERVA DOCG 2011 Nebbiolo - Enzo Boglietti / Piemonte / Italy	1.452

**TO
APPRECIATE
A GOOD
CIGAR**

PERCEVERANÇA PANATELITA Nicaragua/Perceverancia	22
PERCEVERANÇA ROBUSTO Nicaragua/Perceverancia	70
PERCEVERANÇA PIRAMIDES Nicaragua/Perceverancia	75
ROMEO PETIT CORONA Cuba/Romeo y Julieta	95
MONTECRISTO N4 Cuba/Montecristo	130
HOYO DE MONTERREY Cuba	140
ROMEO SHORT CHURCHILL República Dominicana, Honduras e Nicarágua	140
MONTECRISTO OPEN EAGLE Havana, Cuba	170
PARTAGAS DOBLE CORONA Havana, Cuba/Partagás	220
COHIBA ROBUSTO Cuba/El Liguito	230
COHIBA DOBLE CORONA Cuba	260

WINE ALQUIMIST

CREATE YOUR OWN WINE AND FIND YOUR IDEAL BLEND

Guided by a sommelier, you will create a new cut of wine from grape varieties pre-selected by our Wine Hunter, experimenting different combinations until you find your perfect formula. Finish the experience by bottling your blend and customizing your label, taking home a copy that will be part of your personal cellar.

FROM TUESDAY TO FRIDAY: 18H | 21H

SATURDAY AND SUNDAY: 15H | 18H | 21H

Consult the team about seat availability at the next session.

R\$ 320 / PERSON

Includes 01 personalized bottle of wine.



SPECIAL WINE DUEL

TASTE AND DISCOVER YOUR FAVORITE WINE STYLE

A self-guided and fun dynamic to learn about wines and discover your style. The dispute will be between wines from the Old World and the New World.

You will taste 4 different labels. In total, there will be 6 of 50ml glasses to reach a winner. At the end, a 100ml glass is served for you to enjoy your favorite wine.

NO RESERVATION REQUIRED

Simply request the experience when placing your order. Be sure to ask the chef for suggestions that pair best with your winning wine.

R\$ 190 / PERSON



DIWINE MOMENT

HARMONIZED DINNERS WITH PRODUCERS FROM THE WORLD OF WINE

At these exclusive events you will have the opportunity to meet wine producers from different countries and regions, who will present selected labels from their wineries during a special harmonized dinner prepared by chef Rodrigo Bellora.

At the end of dinner you take home a bottle autographed by the producer himself.

EVENT WITH SCHEDULED DATE

Register on our website to receive information about the next edition.



BARREL PARTY

CELEBRATE WITH US THE OPENING OF OUR SPECIAL WINE BARRELS

The wines that rest in the Vinolab Reserve are exclusive and made by different producers. For us, there is no better way to celebrate the opening of one of these barrels than among friends, enjoying good food, good music and good wine.

The Barrica Festival is a special and festive moment. A meeting of generations and bon vivants, which eventually takes place in our laboratory.

EVENT WITH SCHEDULED DATE

Register on our website to receive information about the next edition.



VINO
LAB



CASA
HOTÉIS

Casa
LIVING CONCEPT