



The family was the pillar and participated in the construction and choice of all the details, including the choice of the name of the restaurant, CASA FLORIDA, incredibly created by their daughter Fabiana, who at the time was only 5 years old, who said it was a happy house and there had to be lots of flowers!

With a cuisine that unites Italian and Brazilian flavors, the menu is signed by Chef Gustavo Guedes, who is keen to always bring some dishes that are directly related to the national cuisine, not escaping the rustic roots from which Casa Florida came and is keen to preserve, forming part of the Cana do Reino Group, which was the first restaurant opened by the couple Daniele and Fabiano in 2015.

The menu consists of a la carte options for lunch, afternoon coffee and dinner, as well as a selection of wines and sparkling wines that harmonize perfectly with the menu that was created to delight with its flavor and art!

The internal environments with tables set, all old originals, are a charm in their own right! The outdoor space enchants with natural flowers and live instrumental music, from incredible artists from Embu.

CASA FLORIDA has become the ideal place for you to gather friends and family, creating memorable moments, not only for the excellent cuisine, but for the whole experience involved.

The restaurant is also pet-friendly, allowing you to enjoy the experience with your best friend.

Don't miss the opportunity to enjoy Casa Florida's impeccable quality and flavors!

[@casafloridaembu](https://www.instagram.com/casafloridaembu)





Drinks

328 - Espresso coffee with milk	R\$ 10,90
031 - Espresso coffee	R\$ 7,90
032 - Macchiato	R\$ 10,90
033 - Strained coffee	R\$ 5,90
034 - Cappuccino	R\$ 14,90
410 - Italian cappuccino	R\$ 14,90
035 - Creamy hot chocolate with marshmallows	R\$ 35,00
036 - Medium hot chocolate	R\$ 14,90
211 - Creamy hot chocolate	R\$ 25,00
037 - Tea/infusion	R\$ 9,00
038 - Natural juice	R\$ 10,00
101 - Whole grape juice	R\$ 14,00
097 - Silver water	R\$ 6,90
401 - San Pellegrino water	R\$ 25,00
400 - Panna water	R\$ 28,00
040 - Soda	R\$ 7,50
102 - Italian soda	R\$ 16,00

Homemade cake

023 - Chocolate cake (slice) Stuffed with three layers of chocolate ganache and cumaru (Amazonian spice)	R\$ 16,90
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Bread basket

024 - Basket of artisan breads with natural fermentation Traverse, cocoa and Italian	R\$ 27,00
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Salted croissant

- 030 - Traditional croissant** R\$ 14,90
Served with butter
- 025 - Bauru croissant** R\$ 32,00
Stuffed with roast beef, tomato slices,
pickled cucumber and cheese
- 026 - Croissant gravilax** R\$ 35,00
Stuffed with salmon gravilax, arugula and
tomato, with a special touch of sour cream

Sweet croissant

- 028 - Hazelnut croissant** R\$ 35,00
Stuffed with Nutella
- 152 - Traditional sweet** R\$ 16,00
Croissant served with homemade jam
- 153 - Red fruit croissant** R\$ 35,00
Stuffed with cream cheese and red fruit
sauce
- 154 - Sicilian lemon croissant** R\$ 32,00
Stuffed with sicilian lemon ganache and
swiss meringue topping

Caffè dei Fiori

- 028 - 2 Cheese waffles** R\$ 80,00
2 Sweet waffles
2 Cookies of assorted flavors
2 Cookies
1 Sweet canoli
1 Salted canoli
2 Focaccias
2 Slices of Italian bread
**Served with French butter and
homemade jam**

- Served every day from 4pm
- Serves up to two people
- Does not include drinks



Appetizer

430 - Carpaccio of salmon with truffled salt R\$ 59,00
With mustard sauce, capers and honey

432 - Fresh oysters R\$ 69,00
With red fruit jam in pesto sauce

043 - Rib croquette
With mustard sauce R\$ 37,00
6 unidades
R\$ 65,00
12 unidades

049 -Arancini R\$ 36,00
Risotto ball stuffed with provolone
in apricot sauce 6 unidades

376 - Shrimp cameo R\$ 65,00
Shrimp breaded with catupiry 6 unidades

050 - Burrata R\$ 59,00
Burrata, cherry tomatoes and basil
with artisan bread slices

047 - French fries R\$ 29,00

Bruschetta

044 - Zucchine Trio R\$ 26,00
Zucchini, olive oil and basil

045 - Raw ham trio R\$ 37,00
Raw ham, tomato and fig

046 - Parthenopeia trio R\$ 32,00
Tomato and buffalo mozzarella

Salad

051 - Florida salad R\$ 36,00
Green leaves, black olives, raw ham, red
onion, croutons in lemon sauce

329 - Caprese salad R\$ 32,00
Pomodorini, green leaves, buffalo
mozzarella, basil in pesto sauce



Main dishes

handmade pasta

Lasagna

057 - Lasagna bolognese R\$ 49,00

438 - Guedes lasagna R\$ 69,00
Open lasagna with vegetables
and cod fillet

Gnocchi

058 - Bolognese gnocchi R\$ 49,00

059 - Four cheese gnocchi R\$ 56,00

Cannelloni

**060 - Stuffed with mozzarella, in fresh
tomato sauce** R\$ 49,00

Pappardelle

061 - Bolognese pappardelle R\$ 62,00
With polpetone stuffed with provolone

433 - Martignago pappardelle R\$ 69,00
With coconut milk sauce, catupiry,
provolone cheese and shrimp

Capellini al mare

063 - Cocoa capellini R\$ 72,00
With seafood in white sauce

Spaghetti

434 - Frutti di mare spaghetti R\$ 75,00
With shrimp, squid, vongole and mussel
sauce

See photos of our
dishes





Noodles

- 064 - Noodles with garlic and oil** R\$ 35,00
- 065 - Tagliatelle with sausage ragu** R\$ 49,00
- 062 - Noodles carbonara** R\$ 59,00
With guanciale, pecorino romano and black pepper
- 073 - Tagliatelle with gorgonzola** R\$ 69,00
Sauce with grilled filet mignon

Ravioli

- 068 - Stuffed with olives and buffalo mozzarella** R\$ 59,00

Risotto

- 070 - Risotto with pumpkin, dried meat and brie cheese** R\$ 69,00
- 071 - Rib risotto** R\$ 55,00
- 072 - Tre funghi risotto** R\$ 65,00
Shitake mushroom, shimeji and paris
- 330 - Shrimp risotto** R\$ 72,00
- 436 - Fuzati risotto** R\$ 75,00
Risotto with pineapple, guanciale and octopus tentacles
- 437 - Simões risotto** R\$ 79,00
Saffron risotto with grilled salmon

Chop on the board

- 074 - With vinaigrette sauce, french fries, farofa and rice** R\$ 59,00
(Individual)

R\$ 115,00
(For 2 people)





Desserts

Mini fondue

R\$ 36,00

053 - Three seasonal fruits and marshmallows

Cannoli

R\$ 28,00

054 - With ricotta and sicilian lemon filling

Tiramisu

R\$ 32,00

055 - With mascarpone cheese

Tri chocolate

R\$ 34,00

056 - Homemade chocolate mousse pie from the region and a scoop of ice cream

Florida Panna cotta

R\$ 34,00

341 - Traditional with fruits, granola, passion fruit syrup and red fruit jam





Drinks

Long neck beers

104 - Heineken zero	R\$ 14,00
103 - Heineken	R\$ 14,00
105 - Cerpa	R\$ 16,00
107 - Patagônia Ipa	R\$ 18,00

Beers 600ml

108 - Black Princess	R\$ 16,00
109 - Heineken	R\$ 22,00
110 - Serra Malte	R\$ 19,00
111 - Spaten	R\$ 18,00
112 - Patagônia	R\$ 26,00



Cocktails

122 - Aperol Spritz	R\$ 29,00
123 - Belini	R\$ 30,00
124 - Gin Tonic	R\$ 33,00
125 - Florida Gin	R\$ 36,00
126 - Margarita	R\$ 26,00
335 - Pina Colada	R\$ 27,00
336 - Negroni	R\$ 34,00
129 - Embu Flower	R\$ 29,00
131 - Mojito	R\$ 26,00
334 - Kir Royal	R\$ 28,00



Caipirinhas

116 - Traditional Caipirinha	R\$ 25,00
331 - Saquerinha	R\$ 29,00
117 - Caipirinha special cachaça	R\$ 32,00
118 - Caipiroska with imported vodka	R\$ 35,00
119 - Caipiroska of national vodka	R\$ 29,00



Gin


146 - Tanqueray	R\$ 28,00
147 - Beefeater	R\$ 22,00
337 - Gordons	R\$ 22,00
258 - Silver Seagers	R\$ 22,00

Liquor

140 - Limoncello	R\$ 25,00
141 - Cointreau	R\$ 22,00
142 - Amaretto Dell' Orso	R\$ 18,00
143 - Baileys	R\$ 22,00
339 - Licor 43	R\$ 25,00
144 - Frangélico	R\$ 23,00
145 - Sheridans Coffee Layered	R\$ 29,00

Cognac

148 - Fundador	R\$ 26,00
215 - Hennessy	R\$ 65,00
259 - Remy Martin V.S.O.P	R\$ 48,00
260 - Lepanto Gran Reserva	R\$ 65,00





Run


149 - Havana 3 Years	R\$ 25,00
340 - Bacardi White Card	R\$ 12,00

Tequila

151 - Jose Cuervo Ouro e Prata	R\$ 22,00
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Whiskey

136 - Cutty Sark	R\$ 25,00
137 - Black Label	R\$ 30,00
138 - Jim Beam	R\$ 25,00
250 - Blue Label	R\$ 170,00
251 - Jack Daniel's	R\$ 27,00
252 - Royal Salute	R\$ 150,00
253 - Old Parr	R\$ 30,00
254 - Chivas Regal	R\$ 29,00
255 - Buchanan's	R\$ 30,00





Vodka

134 - Finlândia	R\$ 25,00
135 - Ciroc	R\$ 32,00
338 - Stolichnaya	R\$ 22,00
980 - Absolut	R\$ 22,00

Cachaças

332 -João Mendes	R\$ 15,00
333 - Salinas	R\$ 15,00
163 - Seleta	R\$ 12,00
162 - Santo Grau	R\$ 13,00

Grappa

256 - Celline	R\$ 20,00
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Wine menu

Sparkling wines

088 - Casa Perini Moscatel	R\$120,00
089 - Casa Valduga Rosé Brut	R\$185,00
090 - Cave Geisse Brut	R\$249,00

Red wines

076 - Vinho Cana do Reino	R\$ 49,00
077 - Miolo Reserva Merlot	R\$169,00
078 - Longitud Cabernet	R\$ 79,00
079 - Kansu Carmenere	R\$129,00
080 - Purus Tannat	R\$129,00
081 - Pasion 4 Malbec	R\$169,00
082 - Basiano Tempranillo	R\$169,00
083 - Ecos Blend	R\$189,00
086 - Raiz Blend	R\$195,00
087 - Licor de Tannat Doce	R\$169,00
304 - Cumbres Carmenere	R\$ 99,00
378 - Fração Única Cabernet Franc	R\$169,00
379 - Fração Único Pinot Noir	R\$169,00





White wines

093 - Espino Reserva Chardonnay	R\$ 169,00
094 - Cumbres Sauvignon Blanc	R\$ 99,00
095 - Pasion 4 Chenin Blanc Chardonnay	R\$ 169,00
096 - Cha Cha Cha Garnacha	R\$ 169,00
377 - Longitud Chardonnay	R\$ 79,00

rosé wines

091 - Cumbres Merlot	R\$ 99,00
092 - Finca Valdemoya Tempranillo	R\$ 169,00





Special Italy

Sparkling

412 - Bosco dei Cirmioli Blanc de Blancs Sparkling R\$ 119,00
White grapes from veneto (Treviso)

Red wines

415 - Rosso di Stelle R\$ 89,00
Grape nerello mascalese nero d'avola (Sicily)

416 - Selva Volpina R\$ 119,00
Sangiovese grape (Umbria)

417 - Colle al Vento Otto Nodi R\$ 149,00
Grape negroamaro (Puglia)

418 - Terra Scura Cibreo Chianti R\$ 169,00
Sangiovese grape (Tuscany)

419 - Cabaletta R\$ 169,00
Corvina grape cabernet sauvignon (Veneto)

420 - Masca del Tacco Susumaniello R\$ 389,00
Grape susumaniello (Puglia)

421 - Canneta Brunello di Montalcino Docg R\$ 749,00
Grape sangiovese (Tuscany - Montalcino)

084 - IL Mantile Rosso R\$ 185,00

085 - Chianti Blend R\$ 195,00

White wine

411 - Bosco Pinot Grigio Doc R\$ 119,00
Grapes pinot grigio (Venice)

Rosé wine

413 - Ramarro R\$ 89,00
Pinot nero and nero d'avola grapes (Sicily)



CHANDON

Sparkling

380 - Chandon Passion Rosé (On Ice)	R\$ 169,00
357 - Chandon Réserve Rosé Brut	R\$ 189,00
358 - Chandon Réserve Brut	R\$ 189,00
381 - Chandon Excellence Brut	R\$ 299,00
382 - Chandon Baby Brut Rosé 187ml	R\$ 49,90
383 - Chandon Baby Brut - 187ml	R\$ 49,90
384 - Chandon Baby Passion Rosé - 187ml	R\$ 49,90

Champagne

356 - Veuve Clicquot Brut	R\$ 699,00
355 - Moet Chandon Imperial Brut	R\$ 649,00

Red wines

385 - Latitud 33 Malbec	R\$ 99,00
386 - Terrazas Alto Cabernet	R\$ 159,00
387 - Terrazas Alto Syrah	R\$ 159,00

White wine

388 - Latitud 33 Chardonnay	R\$ 99,00
389 - Terrazas Alto Chardonnay	R\$ 149,00

Rosé wine

390 - Latitud 33 Malbec Rosé	R\$ 99,00
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