

Our continuous Brazilian style dining experience.

PRE-SET MENU INCLUDES:

💎 Seasonal Fruit Platter

- 🔻 Brazilian Cheese Bread
- Classic Caesar Salad Tossed in Our Signature Caesar Dressing
- Mixed Greens Dressed with Lemon Honey Vinaigrette & Garnished with Sun-Dried Tomatoes
- Beef and Pork Meatballs Simmered in a Savory House-Made Marinara
- 💎 Slices of Foccacia & Crostini
- Daily Selection of Savory & Dessert Pizzas

ENJOYED YOUR VISIT? WE'D LOVE YOUR REVIEW—JUST SCAN THE QR CODE! Not fully satisfied? We're here to help—please ask for a manager so we can make it right.



SAVORY PIZZAS

Our Brazilian chef crafted the pizza crust daily with a long, naturally fermented sourdough for a rich and savory flavor.

Every savory pizza features mozzarella cheese and our house-made pomodoro pelati sauce, simmered for several hours to develop the richest taste.

BRUNCH PIZZAS

SCRAMBLED EGG + BACON Scrambled egg and bacon

CALABRESA Brazilian calabrese sausage, red onions, and black olives

PEPPERONI Pepperoni

QUATRO QUEIJOS Parmesan, blue cheese, and catupiry

PORTUGUESA Ham, onion, bell pepper, eggs, and black olives

MARGHERITA Fresh mozzarella, and fresh basil

BACON CROCANTE Crispy bacon, catupiry cheese, and potato sticks

CHEESE House-made pomodoro sauce and mozzarella



Some pizzas toppings might be seasonal. Please ask your server if you don't see what you are looking for.

To-Go leftovers unavailable due to our continuous dining concept.

The temperature of the food items can be served to order, so they may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Most of our pizzas and dishes can be made with vegan, lactose-friendly and gluten-friendly ingredients upon request (ala carte). While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies. For more information, please speak with a manager.

\$24.50 PER PERSON

 KIDS PRICES:
 Under 3 Complimentary

 4-7
 \$10.50

 8-12
 \$16.50

DESSERT PIZZAS

NUTELLA COM MORANGO Nutella and strawberries

BEIJINHO The authentic coconut brigadeiro, topped with coconut flakes

DOCE DE LEITE COM COCO The authentic Brazilian dulce de leche, topped with coconut flakes

BANOFFEE Brazilian dulce the leche, banana, sugar, cinnamon, and whipped cream

BRIGADEIRO The authentic Brazilian Brigadeiro with chocolate sprinkles

SWEET SPECIAL

Chef's creation made with the freshest seasonal ingredients. Ask your server for today's unique selection.

FIND & FOLLOW US

- Gatlinburg 373 Parkway
- Pigeon Forge
 140 Showplace Blvd.



💿 @pizzariobrazilianpizza

PICANHA COM ALHO Slices of picanha, and garlic-infused olive oil

SMOKED SAUSAGE + EGG

FRANGO COM CATUPIRY

Smoked sausage and egg

Shredded chicken, and

catupiry cheese

NACHOS Ground beef, cheddar, and Doritos®

MUSHROOM A mix of sauteed mushrooms

HAWAIIAN Pineapple, and sliced ham

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FRESH JUICES

MADE to ORDER:

GLASS 6 • HALF LITER 12 • FULL LITER 20

REFRESHING

Pineapple + Mint **TROPICAL SUNRISE**

Mango + Lime

RIO Coconut water + Pineapple + Lime

TROPICAL Strawberry + Banana + Apple

SUNSET Orange + Pineapple + Strawberry

SUMMER Watermelon + Lime + Mint (Seasonal)

LEMONADE Fresh squeezed lemons + Brown sugar

ORANGE JUICE Fresh squeezed oranges (No sugar added)

NON-ALCOHOLIC

GUARANA (can, no refill)	4.85
SODAS (free refills - Coke Products)	4.85
SWEET/UNSWEET ICED TEA (free refills)	4.85
HOT TEAS	4.85
REGULAR COFFEE	4.85
BRAZILIAN COFFEE	6.85
CAPPUCCINO	6.85
ESPRESSO	4.85
DOUBLE ESPRESSO	6.85

6.85

BRAZILIAN COFFEES

RIO FRAPPUCINO

Brazilian creamy coffee, milk & whipped cream Brazilian creamy coffee, cinnamon, milk & whipped cream

CINNAMON CAPPUCINO 5.85

BRUNCH COCKTAILS

BLOODY MARY 13

Tito's vodka and a local all-natural bloody mary mix topped with veggies

MIMOSA 8

Flavors: Orange, Melon, Strawberry,

Passionfruit, and Pomegranate

FRENCH 75 11

Hendricks' gin, fresh lemon juice, simple syrup topped with sparkling wine

SANGRIA

GLASS 12 • HALF LITER 20 • FULL LITER 40

A refreshing mix of wine and fresh fruits. Enjoy red or white

DRAFTS 6.50

- BLACKHORSE IPA MODELO ESPECIAL STATE PARK BLONDE MICHELOB ULTRA NEGRA MODELO BUD LIGHT
- **BOTTLES 5.50**
- CORONA N/A SAM ADAM HAZY IPA N/A
- STELLA ARTOIS YUENGLING BLUE MOON APPLE CIDER YEE HAW IPA

BRAZILIAN BEER 7

XINGU GOLD - GOLDEN LAGER XINGU BLACK - DARK LAGER

ROSEMARY GREYHOUND

Rosemary infused simple syrup, fresh

Fusion of bitter orange and sweet wine, served

in a wine glass, garnished with an orange slice

Sugarcane, sugarcane rum (Cachaça),

grapefruit juice, and vodka

APEROL SPRITZ 10

CAIPIRINHA 13

muddled limes

10



SPIRIT BREWS

ESPRESSO MARTINI	14
Vanilla vodka, Kahlua, espresso & Baileys	
IRISH CREAM COFFEE	12
Coffee, Baileys & whipped cream	
CARAJILLO	12
Espresso & Liquor 43	
FROZEN MUDSLIDE	14
Vanilla vodka, Baileys, Kahlua, chocolate liguor & whipped cream	

WARNING: Please Drink Responsibly. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy can cause birth defects. We ID. Please have your identification. 15% LBD tax plus local and sales taxes will be included on the final bill.



ORDER TAKEOUT OR DELIVERY