This study was based on exploratory research aimed to identify and analyze the typical Italian dishes that were changed when they came into contact with the culture of Pará and are served in restaurants today signed in the city of Belém. It was found 487 preparations in the menus of the 12 restaurants visited, among which eight were selected which showed clearly the "hybridity" of the Para's cuisine with the Italian. The execution of the dishes were performed in an Italian restaurant in the capital, with the ideal structure to meet the needs of the research, carrying industrial kitchen, equipment, tools and trained professionals to manufacture. The analysis of the energy value and nutritional preparations were done by Virtual Nutri software (PHILIPPI, SZARFARC, Laterza, 1996). Items used in the datasheets of the dishes surveyed were: Picture of the preparation (in individual portion), weight and measure of the ingredients, energy and macronutrient composition, description of preparation techniques, time and difficulty of the preparation of recipes. With the results we can say that currently in Belém-Pará there is hybridity in relation to Italian cuisine, as though the dishes do not flee their origins, the typical elements of Pará culinary are added, giving an exotic, creative and highly sophisticated touch.