

	1/2 unit 1 uni
Couvert: Focaccia with garlic, rosemary and tomato dip	4,00 8,00
Zuppa Served with our homemade bread	
Vegetable soup	4,50
Soup of the Day	4,50
<u>Antipasti</u>	
Veal carpaccio with arugula, parmesan shavings and balsamic vinegar	14,50
Burrata — tomato chutney, pesto and homemade bread toast	13,50
Parmigiana di melanzane — eggplant, tomato sauce, mozzarella cheese parmesan and basil (vegetarian)	, 12,50
Classic <i>bruschetta</i> of tomato, garlic, oregano and basil	6,50
Bruschetta with burrata, Parma prosciutto and parmesan shavings	7,50
Insalate	
Caprese – tomato, mozzarella di búfala, arugula and basil	13,50
Pollo – chicken breast, avocado, tomato, lettuce, parmesan shavings and croutons	d 14,50
Gamberi – shrimp, orange, arugula, lettuce, parmesan shavings and orangenayonnaise	nge 15,50
Salmone – braised salmon, mango, mixed salad, sesame seeds and teri sauce	yaki 15,50
Tonno – Tuna paste, mixed salad, olives, onion and tomato	13,50
<u>Pasta</u>	
Carbonara – spaghetti, parmesan, egg yolk and bacon	13,50
Spaghetti "à Bulhão Pato" – pasta "alla Portoghese" with shrimp and tom	ato 16,50
Arrabiata – tomato sauce, onion, parmesan and basil	13,50
Bolognese – ground beef with tomato sauce	13,50
Pesto – penne pasta with homemade pesto sauce and burrata	14,50

Speciality of the House

Parmegiana steak – steak with tomato sauce, cheese and spaghetti aglio e olio 18,50



<u>Pizza</u>		
Margherita -mozzarella di bufala, basil and tomato sauce	13,50	
Marinara - garlic, tomato sauce, olive oil, basil and oregano	11,50	
Prosciutto e funghi - tomato sauce, fior di latte mozzarella, ham and	14,50	
mushrooms		
Diavola - tomato sauce, mozzarella fior di latte and spicy ventricina	14,50	
Funghi e tartufo - fior di latte mozzarella, mushrooms, truffle paste and	15,50	
mortadella		
Tonno e cipolla - tomato sauce, fior di latte mozarella, tuna, onion, olives	14,50	
and oregano		
4 formaggi – gorgonzola, fior di latte mozarella, parmesan and provola	14,50	
Rúcula - tomato sauce, fior di latte mozzarella, arugula, prosciutto and	15,50	
parmesan		
Burrata – tomato sauce, burrata, cherry tomato mix and burrata	14,50	
Pesto – fior di latte mozzarella, cherry tomato mix and pesto	14,50	
Calzone - tomato sauce, fior di latte mozzarella and ham	14,50	
Forest – fior di latte mozzarella, pistachio, mortadella and parmesan shavings 16,50		
Desserts		
	4.50	
Affogato with vanilla ice cream	4,50	
Tiramisú – savoiardi cookie, mascarpone cream and coffee	5,50	
Pannacotta with red fruits	5,50	
Torta Cioccolato della Nonna – chocolate cake with our homemade ice cream	6,00	
Fruit Salad	6,00	
Dessert of the day	8,50	

VAT included at the legal rate





CARTA DE BAR & VINHOS

4€
4€
4€
8€
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8€
8€
8€
10€
10€
10€
18€
22€
24€
27€

Monte Velho - Biológico - Alentejo	18 €	
Esporão Colheita – Alentejo	22€	
Herdade dos Grous – Alentejo	25 €	
Quinta das Murças Minas – Douro	25 €	
CARM Reserva – Douro	28€	
Esporão Reserva — Alentejo	30 €	
<u>VINHO ROSÉ & VERDE</u>		
Monte Velho – Alentejo	18 €	
Ermelinda de Freitas Pinot Noir – Setúbal	20 €	
Bico Amarelo – Região Vinho Verde	18 €	
Aveleda Alvarinho – Minho	18€	
CERVEJAS		
Imperial	2,80 €	
Caneca	6,00 €	
Somersby 0,20	2,50 €	
Somersby 0,40	5,00€	
SUMOS / ÁCUAS		
SUMOS / ÁGUAS	2.00.6	
Refrigerantes	3,00 €	
Sumo de Laranja	4,00 €	
Limonada	3,50 €	
Água Luso 1 /2 Lt	3,00€	
Água Luso 1/2 Lt	2,50 €	
Pedras 0,75 cl	3,00 €	
Pedras 0,25 cl	2,00 €	
<u>CAFETERIA</u>		
Café Espresso	1,50€ /2,50€ (Duplo)	
Café Americano	2,50 €	
Capuccino	4,00 €	
Latte / Galão	3,00 €	
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3,50€

Chá