

Come prima

Ristorante italiano

Couvert // Antipasti

- **Il Pane fatto in casa e olio d'oliva 'BIO'** [per person] 1,95
- **Bruschetta con pomodoro e basilico** [per person] 1,35
- **Crema di Pomodoro** 4,20
Tomato soup.
- **Mozzarella di Bufala del giorno 250 gm** 13,95
Handmade mozzarella of the day imported by plane directly from Italy.
- **Carpaccio di carne** 10,95
Sliced Tenderloin, "Parmigiano Reggiano" DOP, olive oil BIO and rocket.
- **Carpaccio di salmone con salsa verde** 10,25
Sliced salmon, rocket and green sauce.
- **Insalata di rucola e gamberetti** 10,95
Rocket salad with cherry tomato, "Parmigiano Reggiano" DOP and sautéed Mozambique wild shrimp.
- **Insalata caprese** 10,95
"Handmade mozzarella of the day imported by plane directly from Italy", tomato and basil.
- **Insalata di rucola** 9,50
Rocket salad, "Parmigiano reggiano" and cherry tomato.
- **Insalata mista ricca** 6,95
Variety of mini lettuces, rocket salad, Galician olives, fennel, tomato, onion and endives.

Risotti [minimum 25 minutes] *

Organic Italian rice, selection of "SLOW FOOD"

- **Risotto gamberetti e rucola *** 16,95
Mozambique wild shrimp, rocket, little cream, butter from Azores and "Parmigiano Reggiano" DOP.
- **Risotto ai funghi porcini*** 16,95
Mushrooms "Porcini", butter from Azores and "Parmigiano Reggiano" DOP.
- **Risotto con funghi Porcini e tartufo nero fresco*** 19,95
Mushrooms "Porcini", fresh black truffle, butter from Azores and "Parmigiano Reggiano" DOP
- **Risotto allo zafferano, Vongole e gamberetti *** 23,50
With Portuguese clams BOA, Mozambique wild prawn and Iranian pistils of saffron.

*** Unfortunately, It is not always possible to serve Risotto. Please, confirm first with one of our collaborator. Thank you.**

Come prima

Ristorante italiano

Specialties of the House

Antipasti

- **Burrata del giorno** 10,95
Handmade Burrata of the day imported by plane directly from Italy (with or without anchovies).
- **Melanzane alla parmigiana** 9,50
Fried aubergine in olive oil, tomato, basil and "Parmigiano Reggiano" DOP, baked in the wood-fired oven.
- **Fichi, Bufala e Procuitto di Parma.** 10,95
Figs, Homemade Buffalo Mozzarella in the same day imported by plane from Italy and Parma cured ham DOP.
- **Funghi ripieni** 8,95
Mushrooms stuffed with vegetables and cheese, baked in the wood-fired oven.

Primi piatti

- **Tris della casa per due** 28,50
[Tasting homemade Pasta for two person]
Ravioli di ricotta e spinaci, Tagliatelle funghi e gamberetti, Rigatoni al Ragu di maiale alentejano e vitello.
- **Tjarin con salvia e tartufo nero fresco** 17,95
Homemade fresh Pasta (angel hair) with sage (salvia) and fresh black truffle.
- **Spaghetti con gamberetti e pesto fatto in casa** 12,95
Mozambique wild shrimp, homemade fresh "pesto", "Pecorino" DOP [Roman sheep cheese], olive oil BIO and light spices.

Secondi piatti

- **Gamberoni alla Brace al salsa verde** 33,50
Mozambique wild tiger prawns in the wood-fired oven with green sauce.
- **Vitello alla milanese** 18,25
Veal medallions marinated 24h with fresh herbs, cooked in low temperature and breaded in olive oil "Moura DOP". Accompanied by spaghetti with tomato, basil and "Parmigiano Reggiano" DOP
- **Filetto de vitello al ciliegia com caviar de procuitto** 20,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with cherry from Fundão, parma ham and Port wine "10 years"

Pizza

- **Pizza con burrata e Tartufo Nero fresco** 15,95
Burrata of the day imported by plane directly from Italy and fresh black truffle.
- **Pizza con Finchi e Proscuitto di Parma** 12,95
Fiori di latte, gorgonzola DOP, figs and Parma cured ham DOP.

*** If looking for a dish that is not listed, please ask at our collaborator if it is possible to prepare exclusively for you.**

No plate, food or drink can be charged if not requested by the customer or is rendered unusable by the customer
All prices include VAT at the legal rate.

Come prima

Ristorante italiano

Primi piatti

Fresh homemade Pasta with 36 yolks

- **Ravioli di ricotta di capra e spinaci** 12,95
Goat's ricotta and spinach.
- **Lasagne al salmone e spinaci** 13,25
Lasagna pasta with bechamel, fresh salmon, spinach, tomato and mozzarella in a wood-fired oven.
- **Tagliatelle gamberetti e rucola** 12,25
Mozambique wild shrimps, cherry tomato and rocket.
- **Tagliatelle funghi e gamberetti** 12,25
Fresh mushrooms, Mozambique wild shrimps, tomato and little cream.
- **Rigatoni alla siciliana** 11,95
Aubergines sauted in olive oil, mozzarella, tomato, basil and "Parmigiano Reggiano" DOP.
- **Lasagne al forno** 11,75
Pasta with minced meat, béchamel and cheese, baked in the wood-fired oven.
- **Rigatoni con Ragù di Maiale di bellota** 16,95
With ragù of acorn finished black pig from Alentejo and veal cooked at low temperature with tomatoes, fresh herbs and goat curd cheese of "Serra de Serpa"

Pasta Secca "de cecco"

- **Spaghetti al pescatore** 16,95
Mozambique wild shrimp, cuttlefish, octopus, Portuguese clams BOA, squid, cherry tomato and olive oil BIO.
- **Spaghetti con gamberoni** 14,95
Mozambique wild prawn, fresh tomato and olive oil BIO.
- **Spaghetti con Vongole Veraci di Algarve** 16,25
With the best Portuguese clams BOA and white wine.
- **Spaghetti nero con gamberetti e vongole** 18,50
With Mozambique wild shrimps, Portuguese clams BOA, cherry tomato and lemon.
- **Spaghetti nero con Gambero Rosso dell'Algarve** 39,50
With giant Cardinal prawns from Algarve.

Come prima

Ristorante italiano

Pesce

- **Filetto d' orata alla salsa verde** 15,95
Sea Bream fillet baked into the wood-fired oven. Served with rocket salad.

Carni

- **Ossobuco di vitello Mirandesa ai Funghi porcini** 20,50
Ossobuco with Porcini Mushrooms.
- **Ossobuco di vitello Mirandesa ai Funghi porcini e tatufu nero freco** 23,50
Ossobuco with Porcini Mushrooms and fresh black truffle.
- **Ossobuco di vitello Mirandesa ai Funghi porcini con risotto alla Milanese [Para 2 pessoas]** 47,50
Ossobuco with Porcini Mushrooms. Accompanied by Risotto BIO Selection of "SLOW FOOD" with Iranian pistils of saffron in "Milanesa style".
- **Filetto 68° ai funghi porcini *** 20,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with "Porcini" Mushrooms. [Only served rare]
- **Filetto 68° al gorgonzola *** 20,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with sauce of "Gorgonzola" DOP. [Only served rare]
- **Filetto 68° al pepe verde *** 20,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with green pepper. [Only served rare]
- **Vitello 68° com funghi e cognac *** 20,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with fresh mushrooms, cognac and little cream. [Only served rare]
- **Filetto 68° ai funghi porcini e tartufo nero*** 23,95
Tenderloin of veal marinated 24h with fresh herbs and cooked in low temperature with "Porcini" Mushrooms and fresh black truffle. [Only served rare]

*** Please be aware that our meat dishes cooked at low temperature are only served rare.**

Come prima

Ristorante italiano

Pizze

- **Margerita con mozzarella di bufala** 11,25
San Marzano Tomato DOP, fior di latte, "Handmade mozzarella of the day imported by plane directly from Italy" and basil.
- **Burrata e prosciutto di Parma** 14,95
San Marzano Tomato DOP, Handmade Burrata of the day imported by plane directly from Italy with Parma ham DOP.
- **Diavola** 11,50
San Marzano Tomato DOP, fior di latte, salami, Galician olives, and homemade chili sauce.
- **Calzone** 11,25
San Marzano Tomato DOP, fior di latte, ham and fresh mushrooms (folded).
- **Della nonna** 12,25
San Marzano Tomato DOP, fior di latte, ricotta, spicy "Salame" DOP and rocket.
- **Capricciosa** 12,25
San Marzano Tomato DOP, fior di latte, ham, fresh mushrooms, Galician olive, artichokes and anchovies.
- **Gorgonzola e prosciutto di Parma** 12,95
San Marzano Tomato DOP, Fresh tomato, fior di latte, "Gorgonzola" DOP and Parma ham DOP.
- **Prosciutto e funghi** 10,95
San Marzano Tomato DOP, fior di latte, ham and fresh mushrooms.
- **Vegetariana** 11,75
San Marzano Tomato DOP, fior di latte, aubergines, zucchini, fresh mushrooms, broccoli, spinach and green beans.
- **Melanzane e pomodorini** 11,25
San Marzano Tomato DOP, fiori di latte, aubergines, chery tomato and basil.
- **Alla napoletana** 10.75
San Marzano Tomato DOP, fior di latte, anchovies, capers, Galician olives and garlic.
- **Caprese** 13,25
San Marzano Tomato DOP, fior di latte, "Handmade mozzarella of the day imported by plane directly from Italy", "Gorgonzola" DOP, rocket and cherry tomato.
- **Calzone napoletana** 12,25
San Marzano Tomato DOP, fior di latte, spicy "salame" and ricotta.
[Closed]

Come prima

Ristorante italiano

Dolci

- **Tiramisu** 4,95
Mascarpone cream, savoiardi biscuits soaked in coffee with mascarpone cream and cacao.
Suggested Liquor: Ferreira Tawny 10 Anos
- **Dolce della casa** 4,95
Cream pudding with vanilla and warm wild berries.
Suggested Liquor: Niepoort LBV
- **Tartufo al limoncello** 4.95
Lemon ice cream with limoncello and crunchy meringue.
Suggested Liquor: Niepoort Ruby
- **Sorbetto di limone** 4.75
Lemon sorbet.
- **Tartufo di cioccolato** 4.95
Zabaione cream heart, roll up by chocolate gelato and caramelized hazelnuts, topped with cocoa powder
Suggested Liquor: Ferreira Tawny 10 Anos
- **Cheesecake alle fragole** 4.95
Strawberry Cheesecake.
Suggested Liquor: Ferreira Tawny 10 Anos
- **Mousse di cioccolato** 3,75
Chocolate mousse.
Suggested Liquor: Licor Beirão

Frutta

- **Manga** 3,75
Fresh Mango fruit.
- **Abacaxi** 3,45
Pineapple fresh Fruit.