



Come Prima  
TEMPIO DELLA GASTRONOMIA ITALIANA

## Pizze\* (Wood fired oven)

Our dough is made of carefully selected wholemeal flour, biological yeast is used and the minimum fermentation period is 36 hours.

- **Prosciutto e Funghi** 11,50  
San Marzano Tomato DOP, fior di latte, ham and fresh mushrooms.
- **Melanzane e Pomodorini** 11,95  
San Marzano Tomato DOP, fiori di latte, aubergines, cherry tomatoes and basil, sautéed in extra virgin olive oil.
- **Alla Napoletana** 10,95  
San Marzano Tomato DOP, fior di latte, anchovies, capers, Galician olives and garlic (folded pizza).
- **Caprese** 13,75  
San Marzano Tomato DOP, fior di latte, artisanal Buffalo Mozzarella (DOP), Gorgonzola DOP, rocket and cherry tomatoes.  
(Come Prima guarantees that the daily handmade buffalo mozzarella, arrives to us directly from Italy 3 times a week, in order to serve top freshness to our customers)
- **Calzone Napoletana** 13,95  
San Marzano Tomato DOP, fior di latte, spicy salami and ricotta. (folded pizza)
- **Margherita con Mozzarella di Bufala** 11,95  
San Marzano Tomatoes DOP, fior di latte, artisanal Buffalo Mozzarella (DOP) and basil.  
(Come Prima guarantees that the daily handmade buffalo mozzarella, arrives to us directly from Italy 3 times a week, in order to serve top freshness to our customers)
- **Diavola** 12,50  
San Marzano Tomato DOP, fior di latte, salami, Galician olives, and homemade chilli sauce.

### House Pizza selection

- **Pizza con burrata e Tartufo Nero fresco** 17,95  
Handmade Burrata and fresh black truffle.
- **Pizza con Burrata e prosciutto di Parma** 14,95  
Handmade Burrata and cured Parma ham DOP.

\* If you want a classic dish of traditional Italian cuisine that is not on the list, please ask for it from our employees, if we have the ingredients at home, we will be able to cook it exclusively for you.

\* All dishes are served in individual portions



Come Prima  
di Tanka Sapkota desde 1999

## SINGLE USE MENU

“...To make our customers feel at home at Come Prima, every day we embrace the ritual of choosing the freshest and best quality products. We heat the wood oven, we produce our own fresh pasta with carefully selected flour and BIO egg, we choose the best meats for you, we bring you the best grains of rice to make our Risotto. We also carefully select the wines and all this, with you in mind. Because we know that food is a ritual of affection, our priority is to create unique flavors and textures that remain in your memory. And all with heart and soul, to provide you with unique and special moments in the good way of the Come Prima.”

Enjoy your food!

*Chef Tanka Sapkota*

### For a promising start...

While you are looking at the menu in search of your favorite dish, here are some suggestions for drinks and cocktails to accompany you in this difficult task of deciding ... enjoy!

- Prosecco Maschio - 10cl 3,95
- Porto Branco Taylor's Chip Dry - 7cl 4,95
- Moscatel de Setúbal JMF - 7cl 3,95
- Martini Rosso / Bianco - 7cl 3,95

### The Magic of Cocktails

- Campari soda / Orange - 5cl 6,50
- Gin tónico Gordon's - 5cl 5,75
- Vodka Grey Goose Soda 11,95  
Grey goose vodka with soda
- Aperol Spritz 6,95  
Aperol, prosecco and soda water
- Caipirinha / Caipiroska 4,95  
Lime, sugar, Cachaça Sagatiba pura or Vodka Royalty
- Margarita 6,25  
Tequila, Cointreau and lemon juice
- Negroni 6,95  
Gin, Campari and Martini Rosso
- Porto Tónico 6,45  
White dry Port wine, mint and soda
- Mojito 6,95  
Dark rum, mint, lime, sugar and soda
- Hendrick's Gin 11,95  
Gin, cucumber and fever tree tonic water
- Bombay sapphire 9,45  
Gin and fever tree tonic water
- Nr.3 London dry gin 11,95  
Gin and fever tree tonic water
- Nr.1 London dry gin 13,25  
Gin and fever tree tonic water
- Monkey 47 19,45  
Gin and fever tree tonic water

# Come Prima

TEMPÍO DELLA GASTRONOMIA ITALIANA

## Home specialties

### Antipasti\*

- **Mozzarella di Bufala del giorno** 10,95  
Handmade buffalo mozzarella produced by Biological Method  
**(With tomato and basil, plus 0.95 €)**  
(Come Prima guarantees that the daily handmade buffalo mozzarella, arrives to us directly from Italy 3 times a week, in order to serve top freshness to our customers)
- **Melanzane alla parmigiana** 9,50  
Eggplant fried in extra-virgin olive oil grated in our wood-fired oven with tomato, basil and *Parmigiano Reggiano DOP*
- **Crema di patate, uovo BIO 61° e tartufo fresco** 12,95  
Cream made with Fontina cheese, goat's milk *ricotta* and potato finished with a BIO egg, cooked at a low-temperature, and fresh black truffle
- **Funghi misti freschi al forno legna** 9,50  
Fresh mushrooms, Pleurotus, Shitake, Champignon and Portobello, cooked in a wood-fired oven  
**(With fresh black truffle, plus € 4.95)**

### Primi piatti\*

Daily fresh, home-made pasta with selected flour and BIO eggs

- **Tris di paste** 29,95  
(Trio of home-made pasta for 2 persons)  
Ravioli di ricotta di capra e spinaci, Tagliatelle funghi e gamberetti, Rigatoni al ragù di maiale di ghianda alentejano e vitello
  - **Tjarin com salvia e tartufo nero fresco** 17,95  
Fresh house pasta (angel hair), salvia, Azorean butter and fresh black truffle
  - **Rigatoni al Ragù di Maiale di ghianda** 17,50  
Veal and black Alentejo acorn pork ragù, cooked over a Slow fire for several hours, with tomatoes, fresh herbs and fresh goat cheese from the mountain range of Serpa
  - **Lasagne al forno** 14,95  
Lasagna with a braised oxtail, veal and black Alentejo acorn pork ragù sauce, bechamel sauce, mozzarella fior di latte and *Parmigiano Reggiano DOP*, grated in wood-fired oven
- BIO rice, "SLOW FOOD" selection**  
25 minutes and minimum 2 persons
- **Risotto ai funghi misti freschi #** 17,95  
Fresh mushrooms, Oyster, Shitake, Champignon and Portobello, Azorean butter and *Parmigiano Reggiano DOP*  
**(With fresh black truffle, plus € 4.95)**
  - **Risotto alla milanese #** 19,95  
Milanese style risotto with iranian saffron in pistils, Azorean butter and *Parmigiano Reggiano DOP*

# Unfortunately, it is not always possible to serve Risotto. Before ordering, please, confirm with one of our collaborators.

### Secondi piatti\*

- **Gamberoni alla brace in salsa verde** 34,50  
Wild Mozambican tiger prawns, char-grilled in our wood-fired oven, salsa verde and arugula salad
- **Vitello alla Milanese** 23,95  
Veal tenderloin marinated 24h with fresh herbs and cooked at a low temperature then breaded and fried in extra-virgin olive oil. Accompanied with spaghetti, tomato, basil and *Parmigiano Reggiano DOP*
- **Filetto 68° ai funghi misti freschi** 23,95  
Veal tenderloin marinated 24h with fresh herbs and cooked at a low temperature, with fresh mushrooms, oyster, shitake, Champignon and Portobello  
**(With fresh black truffle, plus € 4.95)**  
**(Only served rare)**
- **Ossobuco di vitelo Mirandesa ai funghi porcini con risotto alla milanese (for 2 persons)** 49,95  
Ossobuco with Porcini mushrooms, and Risotto BIO "SLOW FOOD" selection, with Iranian saffron pistils in Milanese style  
**(With fresh black truffle, plus € 9,90)**

## Couvert / / Antipasti\*

- **Il pane fatto in casa e olio d'oliva BIO (per person)** 1,95  
Homemade bread baked in our wood-fired oven and made from flour of traditional Portuguese wheat species rescued from extinction, such as Barbela and Alentejano wheat. Biological yeast is used and the minimum fermentation period is 36 hours. Served with extra-virgin organico olive oil, balsamic vinegar from Odena and Oimala an salt
  - **Bruschetta com pomodoro e basilico (Per person)** 1,50  
Bruschetta made from our Homemade bread made from flour of traditional Portuguese wheat species rescued from extinction, such as Barbela and Alentejano wheat. Biological yeast is used and the minimum fermentation period is 36 hours. Served with tomato and basil
  - **Crema di pomodoro** 4,50  
Organic tomato soup
  - **Carpaccio di carne** 10,95  
Sliced tenderloin, Parmigiano Reggiano DOP, organic olive oil And rocket
  - **Carpaccio di salmone com salsa verde** 10,95  
Sliced salmon, rocket and *salsa verde*
  - **Insalata di rucola e gamberetti** 10,95  
Rocket salad with cherry tomatoes, *parmigiano Reggiano DOP* and sautéed wild Mozambican shrimps
  - **Insalata mista ricca** 7,95  
A selection of organic baby lettuce leaves, rocket, galician olives, Fennel, tomato, onion and endive
- ### Primi piatti\*
- Daily fresh, home-made pasta with selected flour and BIO eggs
- **Ravioli di ricotta di capra e spinaci** 13,50  
Ravioli stuffed with goat cheese from Serpa, spinach and a touch of cream
  - **Tagliatelle ai funghi misti freschi** 13,95  
Com cogumelos frescos, Pleurotus, Shitake, Champignon e Portobello  
**(With fresh black truffle, plus € 4.95)**
  - **Tagliatelle funghi e gamberetti** 12,75  
Fresh mushrooms, wild Mozambican shrimps tomato and a touch of cream
  - **Rigatoni alla siciliana** 11,95  
Eggplants sautéed in extra virgin olive oil, mozzarella, tomatoes, basil and *Parmigiano Reggiano DOP*
- ### Dry Pasta Selection
- **Spaghetti con gamberoni** 15,95  
Wild Mozambican shrimp, tomato, extra-virgin olive oil and a touch of chilli
  - **Spaghetti nero con gambero rosso dell'Algarve** 48,95  
With prawns from the Algarve coast, and a touch of chilli
  - **Spaghetti con gamberetti e pesto fatto in casa Wild** 13,50  
Mozambican shrimp, fresh homemade pesto, "Pecorino" DOP (Roman-style sheep cheese), extra-virgin olive oil and a touch of chilli
  - **Spaghetti com vongole veraci di Algarve** 18,95  
With the best portuguese BOA clams and white wine
  - **Spaghetti nero con gamberetti e vongole** 19,95  
Wild Mozambican shrimps, portuguese BOA clams, cherry tomatoes, lemon and a touch of chilli
- ### Secondi piatti\*
- Chef's selection of meats**
- **Ossobuco di vitelo Mirandesa ai funghi porcini** 20,50  
Slow-cooked veal Ossobuco with *porcini* mushrooms  
**(With fresh black truffle, plus € 4.95)**
  - **Filetto 68° al Gorgonzola** 23,95  
Veal tenderloin marinated 24h with fresh herbs and cooked at a low temperature with *Gorgonzola Dop* cheese sauce  
**(Only served rare)**
  - **Cinghiale di Évora al vino rosso** 19,90  
Évora wild boar, cooked at a low temperature in red wine for 30 hours

\*All dishes are served in individual portions

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