



Massa madre viva

ARTE BIANCA IS A PLACE OF RESEARCH, CULTURE AND PASSION, WHERE HIGH QUALITY PRODUCTS ARE BORN WITH A SINGLE DENOMINATOR, THE USE OF SOURDOUGH & LEVAIN. EACH PRODUCT HAS ITS OWN STORY AND A DIFFERENT PROCESSING METHOD. SIMPLICITY AND LOVE WHILE RESPECTING THE RAW MATERIAL, AS WELL AS THE MOST PRECIOUS GOOD, TIME... THIS IS ART.



TO START

OUR SPECIALTIES TO SHARE

PARMA HAM PLATE

€ 12,00

Parma ham DOP Galloni grande riserva 24 months

GARLIC FOCACCIA

€ 4,90

Garlic, extra Virgin olive oil, salt, rosemary

CLASSIC BRUSCHETTA

€ 5,90

Fresh tomatoes, extra virgin olive oil, basil, garlic

VEGGIE & TAPENADE

€ 7,50

Fresh seasonal veggies in different cuts, olive dip with anchovies and capers or "pinzimonio" of extra virgin olive oil with balsamic pear and nuts glaze from [OUR DELI CORNER](#)

CHEESE PLATE

€10,80

Three cheeses selection from Italy with fig mustard from [OUR DELI CORNER](#)

DELICATESSEN PLATE

€10,90

Three cured meats selection from Italy

LA BURRATINA TRUFADA

€ 8,50

Truffle Burrata Pugliese with cherry tomatoes coulis, extra virgin basil olive oil and crunchy toasted focaccia

COUVERT DE ARTE BIANCA

€ 5,00

Gastronomic products from [OUR DELI CORNER](#)

LA PICCOLA CUCINA

CAPONATA DE LEGUMES SALTEADOS € 13,60

With humus and artisanal vegan cream cheese from Aljezur / or / with mozzarella di bufala DOP

ROAST BEEF TONNATO € 13,50

Mixed leaves, free range veal roast beef from Algarve, tonnato sauce, lemon dressing, pesto of capers and black olives from Liguria, black Pepper and extra virgin olive oil

PARMIGIANA € 10,90

Baked oven eggplant with "Arte Bianca" Chucha tomatoes sauce, mozzarella fior di latte, Parmesan Reggiano DOP 18 months, fresh basil, basil extra virgin olive oil from Aletenjo

MARÉS € 12,90

Octopus from Arrifana, slow cooked with Alentejo white wine, homemade mayonnaise with roasted garlic, wild rucola, dehydrated squid ink, parley extra virgin olive oil, celery and toasted slices of focaccia "nuvem crunch"

SALADS

ARTE BIANCA € 12,80

Mix leaves from the Horte Vicentina, Parma ham DOP 18 months, Parmesan Reggiano pieces and pistachio granola

MISS GREEN € 9,80

Oriental mix leaves from the Horta Vicentina, seasonal veggies

REFRESCANTE € 12,00

Oriental mix leaves from the Horta Vicentina, fennel, orange form Algarve, roasted almonds, wild dill vegan cheese

FRESH PASTAS

RIGATONI ALLA AMATRICIANA

€ 12,90

Fresh egg pasta with amatriciana sauce, guanciale, basil e pieces of Pecorinao Romano DOP

TAGLIATELLE AL POMODORO

€ 9,50

Fresh egg pasta with Arte Bianca tomato sauce, fresh basil and Parmigiano Reggiano DOP 18 months

GNOCCHI AL PESTO

€ 10,60

Potatoes based Gnocchi with genoves homemade pesto, and Parmigiano Reggiano DOP 18 months

DOVE LA FARINA DIVENTA ARTE

PIZZAS GOURMET

 Gluten free option + 2€

ARTE BIANCA'S CLASSIC DOUGH
NATURAL FERMENTATION

ARTE BIANCA'S NEW CRUNCHY DOUGH
HIGH HYDRATATION 100% SOURDOUGH

ALGARVE € 15,90

Algarve black figs marinated in a port wine reduction, Serpa DOP cheese fondue, mix leaves from the Horta Vicentina, mozzarella fior de latte campana and port wine reduction

AMATRICIANA € 16,50

Mozzarella fior di latte campana, amatriciano sauce, toasted gunciale romano, Pecorino Romano DOP fondue, fresh basil

BURRATA € 16,90

Mozzarella fior di latte campana, burrata Pugliese cream, Parma ham DOP 18 months

ROCHA DOP € 16,90

Mozzarella fior di latte, mix leaves from the Horta Vicentina, goat cheese, pear slices marinated in port wine reduction, honey from Algarve, crunched nuts and coffee powder

HORTA DE ARTE BIANCA € 15,50

Asparagus cream, sauteed carrot spaghetti from the Horta Vicentina, roasted hazelnuts, asparagus flower sauteed in extra virgin olive oil from Alentejo, black pepper

DELIZIOSA € 16,90

Burrata Pugliese cream, mixed leaves, free range veal roast beef from Algarve, tonnato sauce, lemon dressing, pesto of capers and black olives from Liguria, black Pepper and extra virgin olive oil

ARRIFANA € 15,50

Octopus from Arrifana in julienne cut, slow cooked with Alentejo white wine, marinated in organic lemon from Aljezur, fresh parsley, homemade mayonnaise with roasted garlic, basil extra virgin olive oil and black pepper, dehydrated squid ink

MEDITERRANEO € 16,80

Mozzarella fior de latte, sauted chicoré from the Horta Vicentina, marinated red onions in apple bio vinegar, Algarve anchovies marinated in organic lemon from Aljezur, fresh parsley and parsley extra virgin olive oil from Alentejo

CLASSIC PIZZAS

MARGHERITA € 8,80

Peeled Italian tomato sauce, mozzarella fior di latte, basil

ATUM E CEBOLA € 11,80

Mozzarella fior de latte, Mediterranean tuna, taggiasche black olives from Liguria, sautéed onion, capers from Sicily

HAWAII € 10,50

Peeled Italian tomato sauce, mozzarella fior di latte, Italian ham, fresh pineapple from Acores island

CLASSIC DIAVOLA € 9,90

Mozzarella fior di latte, Peeled Italian tomato sauce, spicy salami Napoli

PARMIGIANA € 11,50

Mozzarella fior de latte, cherry tomatoes confit, grilled eggplant, Parmesan Reggiano DOP 18 months, oregano, basil

BURINA € 12,60

Peeled Italian tomato sauce, mozzarella fior di latte, pancetta Italiana (bacon), fresh mushroom au gratin, tomatoes cherry confit, sautéed onions

PRIMAVERA € 14,50

Mozzarella fior di latte, fresh tomatoes, rocket, Parma Ham DOP 18 months, Parmesan Reggiano dop 18 months, vinegar, pink pepper, extra virgin olive oil

NAPOLI IN PUGLIA € 14,50

Peeled Italian tomato sauce, burrata pugliese, cherry tomatoes confit, oregano, basil, Anchovies from Cantabria Sea

GENOVESE € 12,20

Mozzarella fior di latte, homemade fresh pesto, cherry tomatoes confit, basil, Parmigiano Reggiano DOP 18 months

D.O.C. € 13,20

Peeled Italian tomato sauce, fresh buffalo mozzarella dop from Campania Italy, cherry tomatoes confit, basil, extra virgin olive oil

4 QUEIJOS DA ARTE BIANCA € 11,90

Scamorza cheese, mozzarella fior di latte, parmigiano DOP 18 months, Gorgonzola DOP cheese, cream, black pepper, fresh basil

DIAVOLA DI ARTE BIANCA € 11,50

Mozzarella fior di latte, Peeled Italian tomato sauce, spicy salami Napoli, scarmorza cheese, nduja spicy creme from Calabria Italy

CAPRICCIOSA € 11,40

Peeled Italian tomato sauce, mozzarella, fresh mushroom au gratin, artichokes's cream, taggiasche Black Olives, from Liguria Italy, Italian ham, boiled egg

4 VEGETAIS DA ARTE BIANCA € 12,40

Peeled Italian tomato sauce, mozzarella fior di latte, fresh mushroom au gratin, grilled zucchini, eggplant & Red pepper, basil, Parmigiano Reggiano DOP 18 months

MARINARA € 8,20

Peeled Italian tomato sauce, garlic, fresh basil, oregano, extra virgin olive oil

NAPOLI € 9,80

Peeled Italian tomato sauce, garlic, oregano, extra virgin olive oil, anchovies from Cantabria sea, Taggiasche olives from Liguria, cappers from Sicily

MONCHIQUE € 13,30

Peeled Italian tomato sauce, mozzarella fior di latte, grilled red peppers, chorizo and morcela from Monchique

The customer must inform the staff of any food allergies or intolerances before ordering.

VAT is included. No dish, food product or drink, may be charged unless expressly requested by the customer or unless used by them. - No. 1 and no. 3, Article 135, Decree-Law No. 10/2015, 16 January.

All payments to be done at table, in case of separate payments please provide us with the amounts you would like to pay.



SWEETS

TIRAMISÙ € 6,50

The original recipe

PANA COTTA € 6,50

The traditional Italian dessert topped with cream topped with seasonal homemade fruit marmalade

CHOCOLATE PIZZA € 9,50

Our amazing sourdough topped with homemade chocolate paste 75% cacao

ICE CREAM scoop € 2,50

Artisanal ice cream from Italy, choice of two flavors among: strawberry, chocolate, mango and egg cream

VENEZIANA € 4,50

Italian delight version of donut filled with pastry cream

COFFES

and teas

COFFEE / DECAF COFFEE € 1,20 € 1,50

AMERICANO € 1,50

CAPPUCCINO / MILK € 2,50

CAFÈ DUPLO € 2,00

ORGANIC ALGARVE HERBAL TEAS € 2,50

AFTER DINNER

digestive

LIMONCELLO 5 cl € 6,00

GRAPPA 5 cl € 5,50

AMARETTO 5 cl € 5,50

MEDRONHO 5 cl € 6,50

PORTS WINES

from Quinto Do Faval

RUBY / TAWNY € 4,00

TAWNY 10 ANOS € 7,00

WHITE RESERVE € 9,00

LBV 2013 € 6,00

Onde a Farinha SE TORNA ARTE

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VAT is included. No dish, food product or drink, including the €3.90 cover charge, may be charged unless expressly requested by the customer or unless used by them. No. 1 and no. 3, Article 135, Decree-Law No. 10/2015, 16 January.



NAS BEBIDAS PORTUGUESES NATURAIS E ARTESANAIS, NÓS CONFIAMOS!

BEBIDAS SEM ÁLCOOL

AGUA FILTRADA COM GÁS E SEM GÁS	€ 2,00
KOMBUCHA ARTESANAL	copo € 4,50 garrafa € 13,00
SUMO CASEIRO "COLD PRESSED"	€ 4,00
SUMOS BIO ORGÂNICOS NATURAIS	€ 3,50

SODAS ORGÂNICOS NATURAIS

OS SABORES DE SODAS WHY NOT:
COLA, FRAMBOESA-TOMILHO, LIMÃO-
ERVA MATE, PÊSSEGO-GENGIBRE

€ 4,00

Sodas artesanais, apenas com ingredientes naturais, refrescante e levemente gaseificada, com um toque de açúcar de cana

COCKTAILS

€ 7,00

SIDRA ARTESANAL

75cl € 17,50

NOSSAS CERVEJAS



Para a nossa cerveja, escolhemos a Dois Corvos, uma cervejaria familiar e 100% independente de Lisboa que produz genuínas e distintas cervejas artesanais. Dois Corvos é conhecida pela sua ampla variedade de cervejas, desde session IPA's, stouts complexas, ALE's experimentais às envelhecidas em barris.

CERVEJAS ARTESANAIS DE GARRAFA

PRATA pilsner 5%	33 cl	€ 3,60
MATINE session ipa 4,5%	33 cl	€ 4,00
FINISTERA imperial porter 8,5%	33 cl	€ 4,50

Finis Terrae, ou Finisterra, era o nome que os antigos romanos deram ao fim do mundo conhecido até então. A fronteira com o desconhecido encontrava-se então na Península Ibérica. Caramelo, chocolate, sabores torrados e notas de fruta e suficientemente escura para te pôr uma nódoa na roupa

CERVEJAS ARTESANAIS DE PRESSÃO

Pergunte a nossa equipe sobre a disponibilidade, obrigado

imperial / caneca
AVENIDA blonde ale 5% € 2,65 € 5,20

A Avenida é uma cerveja leve, fácil de beber, com um jogo entre o biscoito do malte e a levedura alemã tipo Kölsch

PRATA Pilsner 5% € 2,40 € 4,60

a Prata Pilsner, a nossa homenagem ao industrioso cavaleiro do Braço de Prata. Com uma sensação de boca bastante leve, apresenta subtis notas florais e herbais com um amargor moderado e uma infinita sensação de satisfação.

MATINE session ipa 4,5% € 2,90 € 5,60

Esta é uma cerveja com um aroma e sabor intensos a lúpulo, mas numa versão com menos álcool, para beberes mais do que uma e poderes ir à sua vida descansada. muito aromática, lembra maracujás e pêssegos

CREATURE ipa 6,8% € 3,10 € 6,00

A Creature é frutada, sumarenta, aromática, cremosa, equilibrada, forte, suave, pujante, delicada, e sobretudo feliz. Produzida com elevadas quantidades de lúpulos americanos, maltes britânicos e água suave de Lisboa. E diferente dos outros IPA pelo seu baixo amargor, mas perfil aromático bastante intenso

NOSSOS VINHOS NATURAIS E BIOLÓGICOS

ROSÉ

HERDADE DOS OUTEIROS ALTOS € 21,50	CASA DE MOURAZ € 20,50	MORGADO DO QUINTÃO € 22,50
Alentejo PT / 2019 Aragonez, Trincadeira, Touriga nacional, Alfrocheiro & Tinta caiada	Dao PT / 2019 Touriga-Nacional, Rufete, Baga, Tinta-Roriz & uvas indígenas	Algarve PT / 2019 Crato, Negra mole

ESPUMANTE

ALBERTO NANI EXTRA DRY € 26,00 12cl € 6,50	QUINTA DE SANT'ANA € 31,50
Prosecco / Friula IT / NV Glera	Rosé / Lisboa PT / 2016 Touriga Nacional

BRANCO

VINUVA PINOT GRIGIO IGT € 14,50 12cl € 3,50	QUINTA DOS CASTELARES € 16,00 12cl € 4,50
Sicilia IT / 2021 Pinot Grigio	Douro / 2021 Codega do Larinho, Rabigato, Gouveio
ANTONIO LOPES RIBEIRO € 23,00	QUINTA DO JAVALI CRAZY JAVALI € 23,00
Vinho Verde / Minho PT / 2019 Loureiro	Douro PT / 2021 Blend
CASA DE MOURAZ € 21,00	QUINTA DO JAVALI € 22,00
Dao PT / 2019 Encruzado, Malvasia-Fina, Fernão-Pires & outras uvas indígenas	Douro PT / 2020 Arinto, Viosinho
CASA DE MOURAZ € 27,50	MORGADO DO QUINTÃO € 27,50
Dao PT / 2018 Encruzado	Algarve PT / 2020 Crato branco
QUINTA DE SANT'ANA € 18,50	MONTE DA CASTALEJA € 37,50
Lisboa PT / 2019 Fernão-Pires, Verdelho	Algarve / 2020 Arinto, Perrum. Vinho laranja
QUINTA DE SANT'ANA € 27,00	
Lisboa / 2019 Sauvignon blanc	

TINTO

VINUVA NERO D'AVOLA DOC € 14,50 12cl € 3,50	QUINTA DOS CASTELARES € 16,00 12cl € 4,50
Sicilia IT / 2020 Nero d'Avola	Douro PT / 2020 Tinta Roriz, Touriga franca & Touriga nacional
QUINTA DO JAVALI € 22,50	HERDADE DOS OUTEIROS ALTOS € 19,00
Douro PT / 2018 Touriga franca, Tinta roriz, Tinta barroca	Alentejo PT / 2019 Aragonez, Trincadeira, Alfrocheiro
QUINTA DO JAVALI CRAZY JAVALI € 23,00	HERDADE DOS OUTEIROS ALTOS € 32,00
Douro PT / 2021 Blend	Reserva / Alentejo PT / 2016 Aragonez, Trincadeira, Alfrocheiro
CASA DE MOURAZ € 21,50	MORGADO DO QUINTÃO € 27,50
Dao PT / 2019 Touriga nacional, Rufete, Baga, Tinta Roriz & outras uvas indígenas	Algarve PT / 2019 Negra mole
QUINTA DE SANT'ANA € 20,00	MONTE DA CASTELEJA MEIA PRAIA € 19,00
Lisboa PT / 2018 Touriga nacional, Merlot, Arragonez	Algarve PT / 2019 Bastardo, Alfrocheiro
AMARONE TERRA VENETICA € 45,00	MONTE DA CASTELEJA € 39,00
Amarone Della Valpolicella / Veneto IT 2015 Corvina, Rondinella, Corvinone	Algarve PT / 2018 Bastardo, Alfrocheiro