

CLASSIC PIZZAS

- MARGHERITA – 8,50 VEGGIE

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, BASIL

- ATUM E CEBOLA – 10,90

MOZZARELLA FIOR DE LATTE, MEDITERRANEAN TUNA, TAGGIASCHE BLACK OLIVES FROM LIGURIA, SAUTÉED ONION, CAPERS FROM SICILY

- HAWAII – 9,50

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ITALIAN HAM, FRESH PINEAPPLE FROM ACORES ISLAND

- MONCHIGUENSE – 12,50

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, GRILLED RED PEPPERS, SPICY CHORIZO FROM MONCHIQUE

- PARMIGIANA – 9,90 VEGGIE

MOZZARELLA FIOR DE LATTE, CHERRY TOMATOES CONFIT, GRILLED EGGPLANT, PARMESAN REGGIANO DOP 18 MONTHS, OREGANO, BASIL

- BURINA – 11,90

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PANCETTA ITALIANA (BACON), FRESH MUSHROOM AU GRATIN, TOMATOES CHERRY CONFIT, SAUTÉED ONIONS

- PRIMAVERA – 12,90

MOZZARELLA FIOR DI LATTE, FRESH TOMATOES, ROCKET, PARMA HAM D.O.P.18 MONTHS PARMESAN DOP 18 MONTHS, VINEGAR, PINK PEPPER, EXTRA VIRGIN OLIVE OIL

- NAPOLI IN PUGLIA – 13,50

PEELED ITALIAN TOMATO SAUCE, BURRATA PUGLIESE, CHERRY TOMATOES CONFIT, OREGANO, BASIL, ANCHOVIES FROM CANTABRIA SEA

-GENOVESE – 11,50 VEGGIE

MOZZARELLA FIOR DI LATTE, HOMEMADE FRESH PESTO, CHERRY TOMATOES CONFIT, BASIL, PARMIGIANO REGGIANO DOP

- BRESAOLA – 13,00

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ROCKET, BRESAOLA FROM VALTELLINA IGP, PARMESAN DOP, 18 MONTHS, CHERRY TOMATO CONFIT

- D.O.C. – 11,90 VEGGIE

PEELED ITALIAN TOMATO SAUCE, FRESH BUFFALO MOZZARELLA DOP FROM CAMPANIA ITALY, CHERRY TOMATOES CONFIT, BASIL, EXTRA VIRGIN OLIVE OIL.

- 4 QUEIJOS DA ARTE BIANCA – 10,60 VEGGIE

SCAMORZA CHEESE, MOZZARELLA FIOR DI LATTE, PARMIGIANO DOP 18 MONTHS, GORGONZOLA DOP CHEESE, CREAM, BLACK PEPPER, FRESH BASIL

- DIAVOLA – 9,50

MOZZARELLA FIOR DI LATTE, PEELED ITALIAN TOMATO SAUCE, SPICY SALAMI NAPOLI, SCARMORZA CHEESE, NDUJA SPICY CREME FROM CALABRIA ITALY

- CAPRICCIOSA – 10,90

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA, FRESH MUSHROOM AU GRATIN, ARTICHOKE, TAGGIASCHE BLACK OLIVES, FROM LIGURIA ITALY, ITALIAN HAM, BOILED EGG

- 4 VEGETAIS DA ARTE BIANCA – 13,00 VEGGIE

PEELED ITALIAN TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, FRESH MUSHROOM AU GRATIN, GRILLED ZUCCHINI, EGGPLANT & RED PEPPER, BASIL, PARMIGIANO REGGIANO DOP

- MARINARA – 8,00 VEGAN

PEELED ITALIAN TOMATO SAUCE, GARLIC, FRESH BASIL, OREGANO, EXTRA VIRGIN OLIVE OIL

- NAPOLI – 9,00

PEELED ITALIAN TOMATO SAUCE, GARLIC, OREGANO, EXTRA VIRGIN OLIVE OIL, ANCHOVIES FROM CANTABRIA SEA, TAGGIASCHE OLIVES FROM LIGURIA, CAPPERS FROM SICILY

- BALSAMICA – 13,50

BURRATA PUGLIESE, ITALIAN HAM, MOZZARELLA FIOR DI LATTE, DRY TOMATOES, FRESH BASIL, BALSAMIC VINEGAR CONDIMENT

IVA INCLUIDO AS TAXAS LEGAIS EM VIGOR

NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO COUVERT 3,90 EURO, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO – N1 E N3, ARTIGO 135, DECRETO LEI N 10 / 2015, 16 DE JANEIRO



TO START / TO SHARE

– GARLIC FOCACCIA – 4,50 VEGAN

GARLIC, EXTRA VIRGIN OLIVE OIL, SALT, ROSEMARY

– CLASSIC BRUSCHETTA – 5,50 VEGAN

FRESH TOMATOES, EXTRA VIRGIN OLIVE OIL, BASIL, GARLIC

– GRILLED VEGGIES BUFALA – 11,00 VEGGIE

GRILLED EGGPLANT, ZUCCHINI, ONION & RED PEPPER, MOZZARELLA DE BÚFALA DOP

– VEGGIE & TAPENADE – 6,50

FRESH SEASONAL VEGGIES IN DIFFERENT CUTS, OLIVE DIP WITH ANCHOVIES AND CAPERS,

DELICATESSEN AND CHEESE PLATER – 20,00

FOUR CHEESES AND CURED MEATS SELECTION FROM ITALY AND PORTUGAL

CHEESE PLATE – 9,50

THREE CHEESES SELECTION FROM ITALY AND PORTUGAL

DELICATESSEN PLATE – 9,00

THREE CURED MEATS SELECTION FROM ITALY AND PORTUGAL

– LA BURRATA TOMATO – 8,00 VEGGIE

BURRATA, CHERRY TOMATOES, CHERRY TOMATOES CONFIT, EXTRA VIRGIN OLIVE OIL, BASIL

ONLY FOR LUNCH FOCACCIA SANDWICHES FOR LUNCH ONLY

– VEGETARIANA – 8,90 VEGGIE

MIXED LEAVES, MOZZARELLA FIOR DI LATTE, GRILLED RED PEPPERS, TAGGIASHE OLIVES FROM LIGURI, BASIL

– PARMA – 12,30

MOZZARELLA FIOR DI LATTE
PARMA HAM DOP 18 MONTHS

– MEDITERRANEA – 11,80 VEGGIE

GRILLED EGGPLANTS, FRESH MOZZARELLA BUFALA DOP FROM CAMPANA, BASIL

PIZZAS CONTEMPORANEOUS

GLUTEN FREE OPTION DOUGH MADE WITH RICE, POTATO AND BUCKWHEAT FLOURS – 1,90

– BURRATA – 16,00

BURRATA PUGLIESE, PARMA HAM DOP 18 MONTHS, MOZZARELLA FIOR DI LATTE CAMPANO

– METAMORPHOSE – 16,00 VEGAN

MIXED MUSHROOMS, MIXED MARINATED CABBAGES WITH SWEET POTATO CREAM, VANILLA, SHALLOT, FRESH CORN, MINT AND SOY SAUCE

– AMATRICIANA – 16,00

AMATRICIANA SAUCE, GUANCIALE, PECORINO ROMANO CHEESE DOP CREAM, MOZZARELLA FIOR DI LATTE CAMPANO

– ALGARVE – 15,50 VEGGIE

ALGARVE FIGS IN PORT WINE, SERPA DOP SHEEP CHEESE CREAM, MIXED LEAVES, PORT WINE REDUCTION, MOZZARELLA FIOR DI LATTE CAMPANO

– BUFALINA – 16,00 VEGGIE

PEELED ITALIAN TOMATO SAUCE, FRESH MOZZARELLA BÚFALA DOP FROM CAMPANA, EXTRA VIRGIN OLIVE OIL, FRESH BASIL

FRESH PASTAS

– TORTELLACCI SEA BASS & PESTO – 12,00

FRESH EGG PASTA STUFFED WITH SEA BASS, POTATO CREAM AND PESTO GENOVESE

– MEZZELUNE MUSHROOMS & CHEESE – 12,50 VEGGIE

FRESH EGG PASTA STUFFED WITH PORCINI MUSHROOMS, CHEESE SAUCE, NUTS AND HERBS

– BIGOLI AMATRICIANA – 12,50

FRESH EGG PASTA WITH AMATRICIANA SAUCE, GUANCIALE, FRESH BASIL AND PARMESAN

SALADS SERVED WITH FOCACCIA

– ARTE BIANCA – 12,00

MIXED LEAVES, PARMA HAM DOP 18 MONTHS, FRESH MOZZARELLA, PECORINO ROMANO CHEESE DOP, TAGGIASHE OLIVES FROM LIGURIA, TOMATOES CHERRY, WALNUT

– AUTUMN GRILLED VEGGIES & LEAVES – 12,50 VEGGIE

GRILLED PUMPKINS, ONIONS, CARROT WITH MIXED LEAVES, BASIL AND BURRATA PUGLIESE

– MISS GREENS – 9,50 VEGAN

MIXED LEAVES, CHERRY TOMATOES, ONION, CAULIFLOWER, OLIVES, CARROT

OUR WINES

AS WE WORK WITH SMALL AND INDEPENDENT PRODUCERS, WE MAY NOT HAVE 100% OF OUR ALL OUR SELECTED WINES AT ALL TIME, PLEASE ASK OUR STAFF FOR AVAILABILITY

SPARKLING

APHROS RESERVA / WHITE / MINHO / 2015 33,00€
LOUREIRO

QUINTA DE SANT'ANA / ROSÉ / LISBOA / 2016 30,50€
TOURIGA NACIONAL

WHITE

QUINTA DOS CASTELARES / DOURO / 2019 14,50€ / 3,50€ 12CL
CODEGA DO LARINHO, RABIGATO, GOUVEIO

QUINTA DA PALMIRINHA / VINHO VERDE / MINHO / 2019 22,50€
LOUREIRO / NO SULFITES ADDED

CASA DE MOURAZ / DAO / 2019 19,50€
ENCRUZADO, MALVASIA-FINA, FERNÃO-PIRES & MORE INDIGENOUS GRAPES

CASA DE MOURAZ / DAO / 2018 25,50€
ENCRUZADO

QUINTA DE SANT'ANA / LISBOA / 2019 17,00€
FERNÃO-PIRES, VERDELHO

QUINTA DE SANT'ANA / LISBOA / 2019 25,00€
SAUVIGNON BLANC

VALE DE CAPUCHA POÇO DO GADO / LISBOA / 2017 34,50€
GOUVEIO

COURELAS DA TORRE / ALENTEJO / 2019 18,00€
ARINTO, FERNÃO PIRES, ANTÃO VAZ, SAUVIGNON BLANC

COURELAS DA TORRE / LUMINOSO / ALENTEJO / 2019 28,50€
ARINTO, FERNÃO-PIRES, ATÃO VAZ / ORANGE WINE / NO SULFITES ADDED

MORGADO DO QUINTAO / ALGARVE / 2019 27,50€
CRATO BRANCO

MONTE DA CASTELEJA / ALGARVE / 2019 37,50€
ARINTO, PERRUM / ORANGE WINE

ROSÉ

HERDADE DOS OUTEIROS ALTOS / ALENTEJO / 2019 21,50€
ARAGONEZ, TRINCADEIRA, TOURIGA NACIONAL, ALFROCHEIRO & TINTA CAIADA,

CASA DE MOURAZ / DAO / 2019 19,00€
TOURIGA-NACIONAL, RUFETE, BAGA, TINTA-RORIZ & MORE INDIGENOUS GRAPES

RED

QUINTA DOS CASTELARES / DOURO / 2019 14,50€ / 3,50€ 12CL
TINTA RORIZ, TOURIGA FRANCA & TOURIGA NACIONAL

CASA DE MOURAZ / DAO / 2016 21,00€
TOURIGA-NACIONAL, RUFETE, BAGA, TINTA-RORIZ & MORE INDIGENOUS GRAPES

CASA DE MOURAZ / CHIBU / DAO / 2019 23,50€
BLEND OF +20 GRAPES: 80% RED GRAPES AND 20% WHITE GRAPES

QUINTA DE SANT'ANA / LISBOA / 2017 19,50€
TOURIGA NACIONAL, MERLOT, ARAGONEZ

QUINTA DE SANT'ANA / LISBOA / 2018 35,00€
PINOT NOIR

COURELAS DA TORRE / ALENTEJO / 2019 18,00€
ALICANTE BOUSCHET, TRINCADEIRA, ARAGONEZ

COURELAS DA TORRE FELISBELA / ALENTEJO / 2019 26,50€
CASTELAO / NO SULFITES ADDED

HERDADE DOS OUTEIROS ALTOS / ALENTEJO / 2019 19,00€
ARAGONEZ, TRINCADEIRA, ALFROCHEIRO

HERDADE DOS OUTEIROS ALTOS / RESERVA / ALENTEJO / 2016 29,50€
ARAGONEZ, TRINCADEIRA, ALFROCHEIRO

MORGADO DO QUINTAO / ALGARVE / 2019 27,50€
NEGRA MOLE

MONTE DA CASTELEJA MEIA PRAIA / ALGARVE / 2019 17,50€
BASTARDO, ALFROCHEIRO

MONTE DA CASTELEJA / ALGARVE / 2018 37,50€
BASTARDO, ALFROCHEIRO



IN NATURE PORTUGUESE WINES AND ARTISANAL BEERS, WE TRUST!

ORGANIC NATURE WINES

ALL OUR WINEMAKERS HAVE BEEN CAREFULLY SELECTED IN PARTNERSHIP WITH THE ORGANIC WINE COLLECTION FOR THEIR RESPECT OF THE ORGANIC VITICULTURE PRINCIPLES, BIODYNAMIC APPROACH, NATURAL AND LOW INTERVENTION PROCESSES:

SMALL AND INDEPENDENT PRODUCERS / LIMITED INTERVENTIONS DURING WINE MAKING PROCESS / RESPECTING THE INTEGRITY OF THE GRAPE, VINTAGE, TERROIR IDENTITY & RICHNESS / MANUAL HARVESTS / INDIGENOUS GRAPE YEASTS FOR FERMENTATION / NO ARTIFICES, NO ADDITIVES AND VERY LOW DOSES OF ADDED SULFITES...

ARTISANAL DRAFT AND BOTTLED BEERS

FOR THE BEERS, WE HAVE CHOSEN DOIS CORVOS, AN INDEPENDENT, FAMILY-OWNED BREWERY IN LISBON THAT MAKES DISTINCTIVE HONEST AND GENUINE CRAFT BEERS.

DOIS CORVOS IS KNOWN FOR ITS WIDE RANGE OF BEERS FROM DEPENDABLE SESSION BEERS AND IPA'S TO BIG BARREL AGED STOUTS, EXPERIMENTAL ALES AND MIXED FERMENTATIONS

OUR BEERS

DRAFT CRAFT BEERS SMALL / BIG

ON ROTATION BASIS PLEASE ASK OUR STAFF FOR AVAILABILITY

– AVENIDA / BLONDE ALE / 5% – 2,40€ / 4,60€

AVENIDA IS A LIGHT, EASY DRINKING BEER WITH AN INTERPLAY BETWEEN BISCUITY MALT AND A FRUITINESS AS A KÖLSCH, A GERMAN VERSION OF A BRITISH PALE ALE

– PRATA / PILSNER / 5% – 2,20€ / 4,20€

PRATA IS A TRIBUTE TO THE INDUSTRIOUS KNIGHT WITH THE SILVER ARM... WITH A VERY CRISP MOUTHFEEL, IT PRESENTS SUBTLE HERBAL AND FLORAL FLAVORS WITH MODERATE BITTERNESS AND A NEVER-ENDING THIRST-QUENCHING FEEL

– MATINE / SESSION IPA / 4,5% – 2,80€ / 5,40€

A MASSIVE HOP PUNCH IN A SESSION ALE PACKAGE... A SIMPLE COMBINATION OF MALTS AND OATS, BESIDES, HIGH AMOUNT OF MOSAIC AND CITRA HOPS DURING THE WHIRLPOOL AND THE DRY HOPPING, WHICH RESULTS IN AN INTENSE CITRIC AND TROPICAL FRUITS PROFILE

– CREATURE / IPA / 6,8% – 2,80€ / 5,40€

CREATURE IS FRUITY, JUICY, AROMATIC, CREAMY, BALANCED, STRONG, SOFT, PUNGENT, DELICATE AND MORE THAN ANYTHING, HAPPY. BREWED WITH HIGH AMOUNTS OF AMERICAN HOPS, BRITISH MALTS AND SOFT LISBON WATER, IT IS DIFFERENT FROM OTHER TYPES OF IPA DUE TO ITS LOW BITTERNESS AND HIGH AROMATIC PROFILE

BOTTLED CRAFT BEERS 33cl

– PRATA / PILSNER / 5% – 3,00€

– MATINE / SESSION IPA / 4,5% – 3,50€

– FINISTERA / IMPERIAL PORTER / 8,5% – 4,00€

FINISTERA IS A NAME THE ANCIENT ROMANS USED WHEN REFERRING TO PORTUGAL: THE END OF THE KNOWN WORLD. IT IS AN IMPERIAL PORTER IN WHICH YOU CAN FIND CARAMEL, CHOCOLATE, ROASTED FLAVORS AND RIPE FRUIT. DARK ENOUGH TO STAIN YOUR CLOTHES

