



## 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

### CHEESE PLATE

€ 9,50

Parmesan cheese DOP 18 meses e Gorgonzola DOP cream

### GARLIC FOCACCIA

€ 4,90

Garlic, extra virgin olive oil, salt, rosemary

### CLASSIC BRUSCHETTA

€ 5,90

Fresh tomatoes, extra virgin olive oil, basil, garlic

### CROSTINI RUSTICO

€ 4,50

"Crunch" dough crostini with mozzarella fior di latte, scarmoza cheese, mushroom au gratin and toasted guanciale

### CROSTINI VEGAN

€ 4,80

"Crunch" dough crostini, artisanal vegan cheese from Aljezur, grilled eggplants, cherry tomatoes confit

### LA BURRATINA

€ 8,50

Fresh burrata, sautéed chicory, grilled red peppers and extra virgin olive oil

### VEGGIE BASKET

€ 5,00

Pecorino romano DOP basket filled with sautéed chicory, grilled zucchinis and black olives

### COUVERT DE ARTE BIANCA

€ 5,00

Oven baked polenta strips, gorgonzola cream and mushrooms paste

## LA PICCOLA CUCINA

### OVEN ROASTED SEASONAL VEGGIES

€ 13,50

With humus and artisanal vegan cream cheese from Aljezur

### POLPETTE

€ 13,80

Homemade meatballs made with Alentejo black pork and beef in homemade tomato sauce, Parmigiano Reggiano DOP 18 months and basil

### PARMIGIANA

€ 11,90

Baked oven eggplant with a homemade tomatoes sauce, mozzarella fior di latte, Parmesan Reggiano DOP 18 months, fresh basil, and basil extra virgin olive oil

### MARÉS

€ 12,90

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

## SALADS

### ARTE BIANCA

€ 12,80

Mix of baby leaves from Amendoim Farm in Rogil, Parma ham DOP 18 months, Parmesan Reggiano and pistachio granola

### ROASTED VEGGIES

€ 12,50

Mix of baby leaves from Amendoim Farm in Rogil, grilles red pepper and zucchinis, caramelized red onions in over, black olives, extra virgin olive oil

## SIDES

### OVEN BAKED POLENTA

€ 4,00

Crispy homemade polenta strips

### FOCACCIA

€ 4,00

With ou without garlic, extra virgin olive oil and rosemary

### GREEN SALAD

€ 4,00

Mix baby leaves from Amendoim Farm in Rogil and red onions

### MINI BOWL

€ 4,00

Seasonal veggies sauteed with chicory

## FRESH PASTAS

### RIGATONI ALLA AMATRICIANA

€ 13,50

Fresh egg pasta with amatriciana sauce, guanciale romano, basil and Pecorino Romano DOP

### TAGLIATELLE AL POMODORO

€ 9,50

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

### GNOCCHI AL PESTO

€ 12,00

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

### TAGLIATELLE ALLA CARBONARA

€ 12,90

Fresh egg pasta with guanciale romano, black pepper and Pecorino Romano

# DOVE LA FARINA DIVENTA ARTE

# PIZZA GOURMET

100% CLASSIC SOURDOUGH PIZZA DOUGH

Gluten free option + 2€ 

## ALGARVE

 € 15,90

Algarve black figs marinated in a port wine reduction, Serpa DOP cheese fondue, mix leaves from Amendoin Farm in Rogil, mozzarella fior de latte and port wine reduction

## AMATRICIANA € 16,90

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

## BURRATA € 18,50

Mozzarella fior di latte, burrata cream, Parma Ham DOP 18 months

## ROCHA DOP

 € 16,90

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

# PIZZA CRUNCH

THE NEW ARTE BIANCA DOUGH WITH HIGH HYDRATATION, CRUNCHY 100% SOURDOUGH

## HORTA

 € 15,90

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

## GULOSA € 17,90

Homemade meatballs with Alentejo black pork and beef with a fresh burrata cream, homemade tomato sauce, Parmigiano Reggiano DOP, Alentejo extra virgin olive oil flavored with basil, fresh basil

## ARRIFANA € 16,80

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

## CARBONARA € 16,50

Mozzarella fior di latte, whipped cream made with parmigiano reggiano DOP and pecorino romano DOP, toasted Italian pork guanciale, fresh egg cream and black pepper

# CLASSIC PIZZA

## MARGHERITA

 € 9,00

Peeled Italian tomato sauce, mozzarella fior di latte, fresh basil

## HAWAII € 11,50

Peeled Italian tomato sauce, mozzarella fior di latte, Italian ham without conservatives, fresh roasted pineapple from Azores Island

## BURINA € 12,90

Peeled Italian tomato sauce, mozzarella fior di latte, Italian pancetta, fresh mushroom au gratin, tomatoes cherry confit, oven roasted red onions

## PRIMAVERA € 14,90

Peeled Italian tomato sauce, mozzarella fior di latte, fresh tomatoes, rucola, Parma Ham DOP 18 months, Parmigiano Reggiano DOP 18 months, vinegar, pink pepper, extra virgin olive oil

## NAPOLI IN PUGLIA € 14,80

Peeled Italian tomato sauce, fresh burrata, cherry tomatoes confit, oregano, basil, anchovies from the Cantabria Sea

## GENOVESE

 € 13,30

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

## D.O.C.

 € 13,30

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

## 4 QUEIJOS DA ARTE BIANCA

 € 13,30

Scamorza cheese, mozzarella fior di latte, Parmigiano Reggiano DOP 18 months, cream of gorgonzola DOP, cream, black pepper and fresh basil

## DIAVOLA DE ARTE BIANCA

 € 11,80

Peeled Italian tomato sauce, mozzarella fior di latte, spicy salami from Napoli, scamorza cheese and nduja spicy cream

## WHITE CAPRICCIOSA € 12,50

Mozzarella fior di latte, fresh mushroom au gratin paste, artichoke's cream, taggiasche black olives from Liguria, Italian ham and boiled egg

## 4 VEGETAIS DA ARTE BIANCA € 12,40

Mozzarella fior di latte, peeled Italian tomato sauce, oven roasted eggplant, zucchinis and red peppers Parmigiano Reggiano DOP 18 months, basil

## MARINARA

 € 8,20

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

## NAPOLI € 9,80

Peeled Italian tomato sauce, oven roasted garlic, oregano, anchovies from the Cantabria Sea, taggiasche black olives from Liguria, capers from Sicilia, extra virgin olive oil

## MONCHIQUE € 13,60

Mozzarella fior di latte, cream, peeled Italian tomato sauce, grilled red peppers, chorizo from Monchique and with flavors of morcela from Monchique

EVERYTHING IS HOMEMADE. ALL OUR ITALIAN PRODUCTS ARE IMPORTED DIRECTLY BY US FROM OUR SUPPLIERS IN ITALY. ALL THE REST, WE ARE BUYING ONLY LOCAL PRODUCTS.

Our clients have to inform the restaurant staff about any allergens prior ordering IVA incluído as taxas legais em vigor. Nenhum prato, produto alimentar ou bebida, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado - N1 e n 3, artigo 135, decreto lei n 10/ 2015, 16 de janeiro.

ALL THE PAYMENTS MUST BE DONE AT THE TABLE, IN CASE OF SEPARATED PAYMENTS, PLEASE PROVIDE US WITH THE AMOUNTS YOU WOULD LIKE TO PAY.

NAS BEBIDAS  
PORTUGUESAS  
NATURAIS E  
ARTESANAIS,  
NÓS CONFIAMOS!



IN PORTUGUESE  
NATURAL  
AND ARTISANAL  
DRINKS  
WE TRUST!

## BEBIDAS SEM ÁLCOOL ALCOOL FREE DRINKS

AGUA FILTRADA COM GÁS E SEM GÁS /  
FILTERED WATER WITH GAZ AND  
WITHOUT GAZ € 2,00

KOMBUCHA ARTESANAL /  
ARTISANAL KOMBUCHA 20cl € 4,50 70cl € 13,00

SUMO CASEIRO "COLD PRESSED" /  
HOME MADE COLD PRESSED JUICES € 5,00

SUMO BIO ORGÂNICOS NATURAIS /  
BIO ORGANIC AND NATURAL JUICES € 3,50

## SODAS ORGÂNICOS NATURAIS NATURAL ORGANIC SODAS



FROM WHY NOT SODAS

COLA  
FRAMBOESA-TOMILHO / RASBERRY THYME € 4,00

LIMÃO-ERVA MATE / LIME MATÉ  
PÊSSEGO-GENGIBRE / GINGER PEACH

## NOSSAS CERVEJAS ARTESANAIS DE OUR ARTISANAL CRAFT BEERS FROM

Pergunte a nossa equipe sobre a disponibilidade, obrigado.

### GARRAFAS / BOTTLED BEERS

PRATA pilsner 5% 33 cl € 4,00

MATINE session ipa 4,5% 33 cl € 5,00

FINISTERA imperial porter 8,5% 33 cl € 6,00

FOLK TALE / URBAN MYTH  
saison ale 6,2% 75 cl € 12,50

### PRESSÃO / DRAFT BEERS

20 cl / 40 cl  
PRATA Pilsner 5% € 2,50 € 4,80

MATINE Session ipa 4,5% € 3,10 € 6,00

CREATURE ipa 6,8% € 3,30 € 6,40



## SIDRA ARTESANAL ARTISANAL CIDER

75cl € 17,50

## COCKTAILS € 7,00

ARTE SPRITZ  
aperol/ prosecco / toranja (grapefruit) / manjericao (basil)

MAMMA MIA  
Belsazar rosé / triple sec / prosecco

BELLA BELISIMA  
Disaronno / sumo de maça bio (organic apple juice) / sumo  
de limo (lemon juice) / prosecco / agua com gaz (soda water)

BIANCA  
prosecco / framboesia tomilho sirup (raspberry thyme  
sirup), agua com gaz (soda water) / hortelão (mint)

## ESPUMANTE SPARKLING

ALBERTO NANI EXTRA DRY € 26,00 12cl € 6,50

Prosecco / Friula IT / NV  
Glera

QUINTA DO JAVALI,  
CRAZY JAVALI PET NAT €24,00 12cl €6,00  
Rosé / Lisboa PT / 2016

# NOSSOS VINHOS NATURAIS E BIOLÓGICOS

# OUR ORGANIC AND NATURAL WINES

## ROSÉ

**HERDADE DOS OUTEIROS ALTOS € 24,50**

Alentejo PT / 2021

Aragonez, Trincadeira, Touriga nacional, Alfrocheiro & Tinta caiada

**CASA DE MOURAZ € 25,00**

Dao PT / 2019

Touriga-Nacional, Rufete, Baga, Tinta-Roriz & uvas indígenas

**MORGADO DO QUINTÃO € 27,50**

Algarve PT / 2019

Crato, Negra mole

## BRANCO WHITE

**VINUVA PINOT GRIGIO IGT € 14,50 12cl € 3,50**

Sicilia IT / 2021

Pinot Grigio

**ANTONIO LOPES RIBEIRO € 28,50**

Vinho Verde / Minho PT / 2020

Loureiro

**CASA DE MOURAZ € 25,00**

Dao PT / 2021

Encruzado, Malvasia-Fina, Fernão-Pires & outras uvas indígenas

**CASA DE MOURAZ € 29,50**

Dao PT / 2022

Encruzado

**QUINTA DE SANT'ANA € 22,25**

Lisboa PT / 2022

Fernão-Pires, Verdelho

**QUINTA DE SANT'ANA € 27,00**

Lisboa / 2021

Sauvignon blanc

**QUINTA DOS CASTELARES € 16,50 12cl € 4,50**

Douro / 2021

Codega do Larinho, Rabigato, Gouveio

**QUINTA DO JAVALI CRAZY JAVALI € 24,00**

Douro PT / 2021

Blend

**QUINTA DO JAVALI € 22,50**

Douro PT / 2020

Arinto, Viosinho

**MORGADO DO QUINTÃO € 27,50**

Algarve PT / 2020

Crato branco

**MONTE DA CASTALEJA € 38,00**

Algarve / 2021

Arinto, Perrum. Vinho laranja

**ANTONIO MADEIRA COLHEITA € 30,00**

Dao Pt / 2020

Bical, Encruzado, Malvasia Fina e Cerceal & outras castas autóctones

PREGUNTAR AO STAFF QUAIS AS PROMOÇÕES DO MES DO COPO  
PLEASE ASK OUR TEAM FOR THE MONTHLY PROMOTIONS BY THE GLASS

**BRANCO / ROSÉ / TINTO € 5,50**

## TINTO RED

**VINUVA NERO D'AVOLA DOC € 14,50 12cl € 3,50**

Sicilia IT / 2020

Nero d'Avola

**QUINTA DO JAVALI € 22,50**

Douro PT / 2018

Touriga francal, Tinta roriz, Tinta barroca

**QUINTA DO JAVALI CRAZY JAVALI € 24,00**

Douro PT / 2021

Blend

**CASA DE MOURAZ € 25,00**

Dao PT / 2020

Touriga nacional, Rufete, Baga, Tinta Roriz & outras uvas indígenas

**QUINTA DE SANT'ANA € 22,25**

Lisboa PT / 2018

Touriga nacional, Merlot, Arragonez

**AMARONE TERRA VENETICA € 39,50**

Amarone Della Valpolicella / Veneto IT 2015

Corvina, Rondinella, Corvione

**QUINTA DOS CASTELARES € 16,50 12cl € 4,50**

Douro PT / 2020

Tinta Roriz, Touriga franca & Touriga nacional

**HERDADE DOS OUTEIROS ALTOS € 23,00**

Alentejo PT / 2020

Aragonez, Trincadeira, Alfrocheiro

**HERDADE DOS OUTEIROS ALTOS € 33,00**

Reserva / Alentejo PT / 2018

Aragonez, Trincadeira, Alfrocheiro

**MORGADO DO QUINTÃO € 27,50**

Algarve PT / 2019

Negra mole

**MONTE DA CASTELEJA MEIA PRAIA € 21,50**

Algarve PT / 2021

Bastardo, Alfrocheiro

**MONTE DA CASTELEJA € 41,00**

Algarve PT / 2020

Bastardo, Alfrocheiro

**ANTONIO MADEIRA COLHEITA € 30,00**

Dao Pt / 2020

Alfrocheiro, Baga, Jaen & outras castas autóctones