


PER MANGIARE.

COUVERT

Pizza bread, tapenade, butter of the day 2,5
per person

ANTIPASTI


BRUSCHETTA CAPRESE  6,5
(2 units)

Buffalo mozzarella, confit cherry tomatoes, basil, oregano

BRUSCHETTA TAPENADE 7
(2 units)

Tapenade, buffalo ricotta, chives, cashew with smoked pepper, honey

CALZONE AGLIO  7
Mozzarella, fermented garlic oil and herbs

FIGLIATA CON CAPONATA  18
(for 4 people)

Burrata stuffed with mini mozzarella, seasonal vegetables
roasted in tomato sauce

ZUPPA DI POMODORO  6,5
San Marzano tomato and mascarpone soup, guanciale, nduja, basil

ARANCINI CARBONARA 7,5
Risotto croquettes with guanciale, egg, parsle

CARPACCIO DI MANZO 15,5
Steak, purple endive, grapes, parmesan, balsamic onion
vinaigrette, cashew with smoked pepper, orange zest

INVOLTINI DI GAMBERONI 13,5
Low temperature prawns wrapped in grilled pancetta, capers,
nduja and seaweed mayonnaise

FONDUTA AFFUMICATA 11
Smoked mozzarella fior di latte, tomato sauce, saves, fried pizza

PARMIGIANA DI MELANZANE 9,5
Roasted eggplant gratin, mozzarella, tomato sauce

PASTA

PAPPARDELLE PARMA E FUNGHI

17,5

Parma ham, wild mushrooms, mozzarella fior di latte, portobello mushrooms and marsala wine sauce

TROFIE ZUCCA E GORGONZOLA

15,5

Pasta gratin with gorgonzola and mozzarella fior di latte, pumpkin roasted in honey, spinach, caramelized walnuts, save

LASAGNA DELLA CASA

17,5

Ragù with bolognese, mozzarella, San Marzano tomato sauce, crispy parmesan, basil

2

Salad option

Arugula, purple endive, confit cherry tomatoes, balsamic onion vinaigrette

RISOTTO

FUNGHI E TARTUFO

17

Wild mushrooms, taleggio, parmesan, black truffle cream, aromatic herbs

GAMBERETTI E PISELLI

19

Low temperature prawns, guanciale, semi-dried cherry tomatoes, creamed peas, parsley, bacon crumbles

PER BAMBINI (CRIANÇAS ATÉ AOS 10 ANOS)

PASTA ALLA BOLOGNESE

9

Ragù with bolognese, tomato sauce

PIZZA MARGHERITA

9

Mozzarella, ham, tomato sauce

PIZZA NAPOLITANA

MARGHERITA DOP 🌿 15

Fior di latte and buffalo mozzarella, tomato sauce, basil, oregano

CAPRICCIOSA 15,5

(normal or calzone)

Paris mushrooms, ham, mozzarella fior di latte, egg yolk, tomato sauce, oregano

QUATTRO FORMAGGI 🌿 17

Gorgonzola cream, buffalo ricotta, traditional and smoked mozzarella fior di latte, pear confit in Marsala wine, caramelized walnuts

PARMA E BURRATA 19

Parma ham, buffalo burrata, confit cherry tomatoes, arugula, tomato sauce

DIAVOLA 🌶️ 16

Spicy salami, mozzarella fior di latte, red onion, tomato sauce, basil, oregano

TARTUFO NERE 🌿 18

Paris mushrooms, mozzarella fior di latte, black truffle cream, flamed egg yolk, rosemary

BURRATA E NDUJA 🌶️ 19

Buffalo burrata, mozzarella fior di latte, spicy sausage, caramelized red onion, tomato sauce, arugula, oregano

PORTOGHESE 16,5

Neapolitan salami, mozzarella fior di latte, black olives, red onion, red pepper, tomato sauce, chives

EXTRAS PIZZA

VEGETABLES, EGG 1,5

CHEESES, SAUSAGES AND TRUFFLE CREAM 2,5

DOLCE

- TIRAMISÙ** 6,5
Sabayon, mascarpone, savoiardi biscuit in coffee and amaretto, cocoa
- TARTUFO DI CIOCCOLATO** 6,5
Dark chocolate truffle, white chocolate and mascarpone, crispy cocoa
- CALZONE DOLCE** 9,5
(for 2 people)
Pizza dough, nutella, seasonal fruit
- CROSTATA** 6,5
Almond tart, amarena cherry
- GELATO ARTIGIANALE** 4,5
Pistachio with gianduja | Ferrero rocher | Amaretto and cherry

 VEGETARIAN

 SPICY

PER BERE.

PER INIZIARE

MOJITO LIMONCELLO 11

Rum, limoncello, sparkling water, strawberry, lime, pink pepper, mint

FRANGELICO SOUR 9

Hazelnut liqueur, lemon juice, egg, pear puree, thyme

ESPRESSO MARTINI 11

Vodka, coffee liqueur, coffee

MARGARITA ST. GERMAIN 11

St. Germain, tequila, lime juice, basil, fleur de sel

PORTO TÓNICO MANDARINELLO 9

Extra dry white port, mandarinello, tonic water, orange, rosemary




SPRITZ FIERO 9

Prosecco, Martini Fiero, sparkling water, orange, cloves

GIN MALFY 9

Originale, Limone ou Arancia

SANGRIAS

			
ROSA Rosé sparkling wine, raspberry vodka, rosé port wine, red fruits, strawberries, lemon, mint	6,5	19	28
FRANGELICO Sparkling wine, hazelnut liqueur, port wine, pear, rosemary	7,5	21	30
ST. GERMAIN Sparkling wine, St. Germain, port wine, organic passion fruit puree, strawberry, lemon, basil	7,5	21	30

WINES

PROSECCO EXTRA-DRY



BOTTEGA GOLD BRUTO DOC | VENETO

32

BEDIN EXTRA DRY DOC | VENETO

6,5

ROSÉ WINES



HERDADE S. MIGUEL COLHEITA SELECIONADA | ALENTEJO

18

QUINTA SÃO GIÃO COLHEITA SELECIONADA
ESPADEIRO | VINHOS VERDES

21

WHITE WINES



LIGHT AND FRESH

HERDADE MONTE DA CAL ALENTEJO	4,5	17
QUINTA SÃO GIÃO ESCOLHA VINHOS VERDES		20
BEYRA RESERVA QUARTZ BEIRA INTERIOR		23
TITAN OF DOURO DOURO		29

FULL-BODIED AND AROMATIC

CAROLINA DOURO	6,5	25
SATURNO RESERVA ALENTEJO		28

RED WINES



LIGHT AND FRUITY

VICENTINO COLHEITA COSTA ATLÂNTICA		21
RIBEIRO SANTO DÃO	5	18
M.O.B LOTE 3 DÃO		24

FULL-BODIED AND ELEGANT

MANOELLA DOURO		32
TITAN OF DOURO DOURO		30
SATURNO RESERVA ALENTEJO	7	28

BEERS

PERONI GRAN RISERVA DOPPIO MALTO	6
BIRRA MORETTI	4
PERONI NASTRO AZZURRO	4

OTHER DRINKS

LEMONADES	3
SOFT DRINKS	2,7
TEAS	2,5
ACQUA NATURALE DELLA CASA	2
ACQUA FRIZZANTE S. PELLEGRINO 50 CL	3,5

PER FINIRE

LIMONCELLO	5
MANDARINELLO	5
GRAPPA	6
COFFEE	1,5
DECAFFEINATED	1,5

The prices shown are in euros and include VAT at the legal rate in force. No dish, food product or drink, including couvert, may be charged for if it is not requested by the customer or if it is not used by the customer (article 135, no. 3 of Decree-Law no. 20/2015 of January 16th).