

Come prima

Ristorante italiano

Couvert // Antipasti

- **Il Pane fatto in casa e olio d'oliva 'BIO'** [per person] 1,95
- **Bruschetta con pomodoro e basilico** [per person] 1,35

- **Crema di Pomodoro** 4,20
Tomato soup.

- **Carpaccio di carne** 10,50
Sliced Tenderloin, "Parmigiano Reggiano" DOP, olive oil BIO and rocket.

- **Carpaccio di salmone con salsa verde** 10,25
Sliced salmon, rocket and green sauce.

- **Insalata di rucola e gamberetti** 10,95
Rocket salad with cherry tomato, "Parmigiano Reggiano" DOP and sautéed Mozambique wild shrimp.

- **Insalata caprese** 10,95
"Handmade Buffalo Mozzarella imported by plane from Italy on the same day", tomato and basil.

- **Insalata di rucola** 9,50
Rocket salad, "Parmigiano reggiano" and cherry tomato.

- **Insalata mista ricca** 6,95
Variety of mini lettuces, rocket salad, olives, fennel, tomato, onion and endives.

Risotti [minimum 25 minutes] *

Organic Italian rice "AQUARELLO", selection of "SLOW FOOD"

- **Risotto con pesto di ortiche, fontina e pancetta** 16,90
With urtiga (nettle) Bio, fontina cheese DOP, parmigiano reggiano DOP and crispy pancetta

- **Risotto gamberetti e rucola *** 16,95
Mozambique wild shrimp, rocket, little cream and "Parmigiano Reggiano" DOP.

- **Risotto ai funghi porcini*** 16,95
Mushrooms "Porcini" e "Parmigiano Reggiano" DOP.

- **Risotto con funghi Porcini e tartufo nero *** 19,95
Mushrooms "Porcini", black truffle and "Parmigiano Reggiano" DOP

- **Risotto allo zafferano, Vongole e gamberetti *** 22,50
With Portuguese clams BOA, Mozambique wild prawn and saffron

* Unfortunately, It is not always possible to serve Risotto. Please, confirm first with one of our collaborator. Thank you.

VAT included at rate applying on

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Specialties of the House

Antipasti

- **Burrata del giorno** 10,95
Handmade Burrata imported by plane from Italy on the same day (with or without anchovies).
- **Melanzane alla parmigiana** 9,25
Fried aubergine, tomato and "Parmigiano Reggiano" DOP, baked in the wood-fired oven.
- **Mozzarella di bufala del giorno 250gm.** 13,95
Handmade Buffalo Mozzarella imported by plane from Italy on the same day.
- **Funghi ripieni** 8,95
Mushrooms stuffed with vegetables and cheese, baked in the wood-fired oven.

Primi piatti

- **Tris della casa per due** 28,50
[Tasting homemade Pasta for two person]
Ravioli di ricotta e spinaci, Tagliatelle funghi e gamberetti, Rigatoni al Ragù di maiale alentejano e vitello.
- **Tajarin con salvia e tartufo Nero** 17,95
Homemade fresh Pasta (angel hair) with sage (salvia) and black truffle.
- **Spaghetti con gamberetti e pesto fatto in casa** 12,95
Mozambique wild shrimp, homemade "pesto" sauce, "Pecorino" DOP [Roman sheep cheese], olive oil BIO and lightly spicy.

Secondi piatti

- **Gamberoni alla Brace con salsa verde** 30,50
Mozambique wild tiger prawns in the wood oven with green sauce.
- **Vitello alla milanese** 18,25
Medium rare white veal medallions cooked in low temperature and breaded.
Accompanied by spaghetti with tomato, basil and "Parmigiano Reggiano" DOP

Pizza

- **Pizza con burrata e Tartufo Nero** 15,95
Burrata imported by plane from Italy on the same day, black truffle.
- **Pizza con Burrata e prosciutto di parma** 14,95
Tomate San Marzano DOP, imported by plane from Italy on the same day with Parma ham DOP

* If looking for a dish that is not listed, please ask at our collaborator if it is possible to prepare exclusively for you.

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Primi piatti

Fresh homemade Pasta

- **Ravioli di ricotta di capra e spinaci** 12,95
Goat's ricotta and spinach.
- **Lasagne al salmone e spinaci** 13,25
Lasagna pasta with bechamel, salmon, spinach, tomato and mozzarella in a wood oven.
- **Tagliatelle gamberetti e rucola** 12,25
Mozambique wild shrimps, cherry tomato and rocket.
- **Tagliatelle funghi e gamberetti** 12,25
Fresh mushrooms, Mozambique wild shrimps, tomato and cream.
- **Rigatoni alla siciliana** 11,75
Aubergines, mozzarella, tomato, basil and "Parmigiano Reggiano" DOP.
- **Lasagne al forno** 11,75
Pasta with minced meat, ham, béchamel and cheese, baked in the wood-fired oven.
- **Rigatoni con Ragù di Maiale dell' Alentejo** 16,25
With ragù of Alentejo black pig and veal cooked at low temperature with tomatoes, fresh herbs and goat curd cheese of "Serra de Serpa"

Pasta Secca "de cecco"

- **Spaghetti al pescatore** 16,95
Mozambique wild shrimp, cuttlefish, octopus, Portuguese clams BOA, squid tomato cherry and olive oil BIO.
- **Spaghetti con gamberoni** 14,95
Mozambique wild prawn, fresh tomato and olive oil BIO.
- **Spaghetti con Vongole Veraci di Óbidos** 16,25
With the best Portuguese clams BOA and white wine.
- **Spaghetti nero con gamberetti e vongole** 18,50
With Mozambique wild shrimps, Portuguese clams BOA, cherry tomato and lemon.
- **Spaghetti nero Gambero Rosso de Algarve** 39,50
With giant Carabineros prawns of Algarve.

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Pesce

- **Filetto d' orata alla salsa verde** 15.95
Sea Bream fillet baked into the wood-fired oven. Served with rocket salad.

Carni

- **Ossobuco di vitello Mirandesa ai Funghi porcini** 20,50
Ossobuco with Porcini Mushrooms. Accompanied by Fresh Tagliatelle.
- **Ossobuco di vitello Mirandesa ai Funghi porcini con risotto alla Milanese [Para 2 pessoas]** 47,50
Ossobuco with Porcini Mushrooms. Accompanied by Risotto AQUARELLO BIO with saffron in "Milanese style".
- **Filetto 68° ai funghi porcini *** 19,25
Medium rare tenderloin of veal cooked in low temperature with "Porcini" Mushrooms. [Only served medium rare]
- **Filetto 68° al gorgonzola *** 19,25
Medium rare tenderloin of veal cooked in low temperature with sauce of "Gorgonzola" DOP. [Only served medium rare]
- **Filetto al pepe verde *** 19,25
Medium rare tenderloin of veal cooked in low temperature with green pepper. [Only served medium rare]
- **Vitello 68° com funghi e cognac *** 19,25
Medium rare tenderloin of veal cooked in low temperature with fresh mushrooms, cognac and little cream. [Only served medium rare]
- **Filetto 68° ai funghi porcini e tartufo nero*** 21,95
Medium rare tenderloin of veal cooked in low temperature with "Porcini" Mushrooms and black truffle. [Only served medium rare]

* Please be aware that our meat dishes cooked at low temperature are served medium rare.

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Pizze

- **Margherita con mozzarella di bufala** 11,25
San Marzano Tomato DOP, fiordilatte, "Handmade Buffalo Mozzarella imported by plane from Italy on the same day" and basil.
- **Diavola** 10,95
San Marzano Tomato DOP, fiordilatte, bacon, salami, olives, fresh mushrooms and homemade chili sauce.
- **Calzone** 11,25
San Marzano Tomato DOP, fiordilatte, ham and fresh mushrooms (folded).
- **Della nonna** 12,25
San Marzano Tomato DOP, fiordilatte, ricotta, spicy "Salame" DOP and rocket.
- **Capricciosa** 12,25
San Marzano Tomato DOP, fiordilatte, fresh mushrooms, olive, bacon, artichokes, anchovies and capers.
- **Gorgonzola e prosciutto di Parma** 12,95
San Marzano Tomato DOP, Fresh tomato, fiordilatte, "Gorgonzola" DOP and Parma ham DOP.
- **Prosciutto e funghi** 10,95
San Marzano Tomato DOP, fiordilatte, ham and fresh mushrooms.
- **Vegetariana** 11,75
San Marzano Tomato DOP, fiordilatte, aubergines, zucchini, fresh mushrooms, broccoli, spinach and green beans.
- **Melanzane e pomodorini** 11,25
San Marzano Tomato DOP, fiori di latte, aubergines, cherry tomato and basilico.
- **Alla napoletana** 10,75
San Marzano Tomato DOP, fiordilatte, anchovies, capers, olives and garlic.
- **Caprese** 13,25
San Marzano Tomato DOP, fiordilatte, "Handmade Buffalo Mozzarella imported by plane from Italy on the same day", "Gorgonzola" DOP, rocket and cherry tomato.
- **Calzone napoletana** 12,25
San Marzano Tomato DOP, fiordilatte, spicy "salame" and ricotta. [Closed]
- **Pesto e Prosciutto crudo** 12,75
Pesto sauce, fiordilatte and Parma ham DOP.

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Dolci

- **Tiramisù*** 4,95
Mascarpone cream, savoiardi biscuits soaked in coffee with mascarpone cream and cacao.
Suggested Liquor: Ferreira Tawny 10 Anos
- **Dolce della casa*** 4,95
Cream pudding with vanilla and warm wild berries.
Suggested Liquor: Niepoort LBV 2009
- **Tartufo al limoncello*** 4.95
Lemon ice cream with limoncello and crunchy meringue.
Suggested Liquor: Niepoort Ruby
- **Sorbetto di limone*** 4.75
Lemon sorbet.
- **Tartufo di cioccolato** 4.95
Zabaione cream heart, roll up by chocolate gelato and caramelized hazelnuts, topped with cocoa powder
Suggested Liquor: Ferreira Tawny 10 Anos
- **Cheesecake alle fragole*** 4.95
Strawberry Cheesecake.
Suggested Liquor: Ferreira Tawny 10 Anos
- **Mousse di cioccolato*** 3,75
Chocolate mousse.
Suggested Liquor: Licor Beirão

Frutta

- **Manga** 3,75
Fresh Mango fruit.
- **Abacaxi** 3,45
Pineapple fresh Fruit.