

Antipasti // Starters

- FOCACCIA BASKET**   1,9
Basket with 100g of homemade focaccia
- PIZZA DI AGLIO**   5,5
With mozzarella, cherry tomato, cream cheese and basil
- ROTOLINI PANCETTA**   7,2
With pancetta, mozzarella, stracciatella and balsâmico
- ROTOLINI MORCELA**   7,8
With black pudding, mozzarella and apricot jam

Pizze // Pizzas

All pizzas can be served in calzone | Vegan cheese option + €3

- MARGHERITA**   9,5
Tomato DOP, mozzarella, oregano and basil
- TRADIZIONALE**   10,9
Tomateo DOP, mozzarella, ham and oregano
- PANCETTA FUNGHI**   12,6
Tomato DOP, mozzarella, pancetta, oregano and mushrooms
- VEGETARIAN**    12,5
Tomato DOP, mozzarella, zucchini, eggplant, red onion, olives, fresh spinach and mushrooms
- 5 FORMAGGI**    12,9
Mascarpone cream, mozzarella, gorgonzola, stracciatella, grana padano and oregano
- PEPPERONI**    12,5
Mascarpone cream, mozzarella, pepperoni, garlic and oregano
- TONNO E LIMONE**   13,8
Mascarpone cream, marinated tuna with lemon and basil, caramelized red onion and black olives

Insalate // Salads

- INSALATA FIORE**   12,8
Leaf mix, zucchini slices and roasted eggplant, cherry tomato, feta cheese sauce, pistachio

- GNOCCHI AL 5 FORMAGGI CON TARTUFO**    8,5
With bolo do caco accompanied by focaccia

- BURRATA CAPRESE**    9,5
With prosciutto, arugula, cherry tomatoes and balsamic glaze accompanied by focaccia

- MIX DE PETISCOS**    10
Breaded chicken strips and mozzarella sticks, served with sweet chilli sauce and garlic mayonnaise



- DOLCE PEPPERONI**    12,7
Mascarpone cream, mozzarella, pepperoni, red onion, oregano and balsamic reduction

- TRUFFLE FUNGHI**   13,5
Truffle sauce, mozzarella, fresh mushrooms, red onion, truffle olive oil and basil

- GAMBERI**    14,5
Mascarpone cream, mozzarella, prawn, garlic, oregano and sweet chilli sauce

- SPICY SALAME**   12,9
Mascarpone cream, mozzarella, ventricina, arugula, chilli pepper and balsamic reduction

- POLLO AND ALMONDS**    12,5
Mascarpone cream, mozzarella, poultry, turmeric, fresh mushrooms, cream cheese, oregano and almonds

- BY FOCUS**    18,9
Mascarpone cream, arugula, prosciutto, burrata and apricot jam



Sabia que...?



GUANCIALE

A type of unsmoked Italian bacon prepared with pork cheeks.



FETTUCINE

Fresh homemade pasta - ours is made with almonds.



DEMI - GLACE

Delicious meat reduction sauce.



PANCETTA

A type of cured and dried meat traditionally produced in Italy, similar to bacon.



STRACCIATELLA

Fresh cheese inside burrata cheese.



SHITAKE

A type of mushroom with a firm texture and buttery flavor.



VENTRICINA

Spicy Italian pork sausage.



TOMATO DOP

Protected designation of origin tomato sauce.

Allergenic ingredients



Molluscs Crustaceans Vegan Mustard



Grains Fish Soybeans Eggs



Milk Vegetarian Sulphites

Piatti // Plates

All dishes are finished with dehydrated chilli peppers and chives, basil or parmesan cheese.

ALMOND FETTUCINE 	17
Fresh pasta with almonds, beef rump and demi-glace sauce	
GNOCCHI 5 FORMAGGI 	12,9
Potato gnocchi with mozzarella, mascarpone, gorgonzola, parmesan and grana padano	
GNOCCHI RAGU GRATINATED 	13,6
Potato gnocchi, beef ragu and parmesan	
GNOCCHI TRUFFLED 	14,3
Walnut gnocchi with truffle sauce and grana padano gratin	
RAVIOLI DI BURRATA AL LIMONE 	11
Ravioli stuffed with burrata and basil, with lemon sauce	
BEEF RUMP CON PURE DI PATATE 	19,8
Mashed potatoes seasoned with smoked paprika and served with asparagus and demi-glace sauce	
LASAGNA ALLA BOLOGNESE 	13,9
Fresh pasta, bolognese, cheese au gratin	
LASAGNA WITH PANCETTA AND SHITAKE 	16,9
Fresh pasta, pancetta, shitake and cheese au gratin	

RISOTO AL LIMONE 	21
With oven-baked octopus	
RISOTTO AL GAMBERI 	14,9
With prawns	
ASPARAGUS RISOTTO WITH ARTICHOKEs 	13,5
With asparagus, artichokes and pecorino (vegan option for an extra 2€ )	
RISOTTO SHITAKE 	13,5
With shitake mushrooms (vegan option for an extra 2€ )	
RISOTTO SHITAKE WITH BEEF RUMP 	21
Beef rump with demi-glace sauce and shitake mushrooms	
TAGLIATELLE ALLA BOLOGNESE 	11,8
With parmesan cheese	
TAGLIATELLE PANCETTA FUNGHI 	13,6
With pancetta, mushrooms, mascarpone cream and parmesan	
TAGLIATELLE POLLO AL PESTO 	14,7
Fresh pasta, breaded chicken strips, cherry tomatoes, pesto and stracciatella	

Bambini // Children

PIZZA MOZZARELLA AND HAM 	6
TAGLIATELLE BOLOGNESE 	6

Dolci // Dessert

CREAMY CHOCOLATE CAKE 	7
With wallnuts and a scoop of ice cream	
COCONUT PANNA COTTA 	3,9
With passion fruit sauce or red fruits	
CHEESECAKE 	5,8
Red fruits	
TIRAMISÚ 	5,2
NATA'S ICE CREAM 	2,9
DULCE DE LECHE AND APPLE PIZZA 	6,4
With mascarpone, homemade dulce de leche, apple and cinnamon powder	



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Molluscs



Crustaceans



VEGAN



Mustard



Grains



Fish



Soybeans



Eggs



Milk



Vegetarian



Sulphites

WATER AND JUICES

WATER ^{50CL}	2
WATER ^{1,5L}	3,1
FRIZE	2,5
Natural or Lemon	
GUARANÁ	2,5
ICE TEA	2,5
Lemon, Peach or Mango	
LEMONADE	2,3
Homemade with Mint and Hibiscus Infusion	
PEPSI	2,5
Normal ou Max ^{33CL}	
NATURAL ORANGE JUICE	3,5
7UP	2,5
PINEAPPLE SUMOL	2,5
ORANGE SUMOL	2,5
COMPAL JUICE	2,5
TONIC WATER	2,6

BEERS & CIDERS

SOMERSBY ^{33CL}	3,7
BEER ^{20CL}	1,9
Estrela Damm	
BLACK BEER ^{20CL}	2,2
Bock Damm	
TULIP ^{33CL}	2,6
Estrela Damm	
BLACKTULIP ^{33CL}	3,4
Bock Damm	
BEER MUG ^{50CL}	3,6
Estrela Damm	
BLACK BEER MUG ^{50CL}	4,2
Bock Damm	
NON-ALCOHOLIC BEER ^{20CL}	2,2
Free Damm	
PANACHÉ ^{25CL}	1,9
Estrela Damm	
PANACHÉ ^{50CL}	3,6
Estrela Damm	

COFFEES AND TEAS

EXPRESSO	1,1
DECAFFEINATED COFFEE	1
DOUBLE COFFEE	1,5
MILK COFFEE	1,5
AMERICAN COFFEE	1,1
CAPPUCCINO	2,1
TEA	1,5

DIGESTIVES

	2,5 cl	7cl
AMENDOÁ AMARGA	1,9	4,7
BAILEY'S	2,4	6,2
BRANDY CROFT	2,4	6,2
CAPTAIN MORGAN WHITE	1,9	4,7
CAPTAIN MORGAN GOLDEN SPICE	1,9	4,7
CHIVAS ^{12 ANOS}	3,2	7,9
VODKA	1,9	4,7
GRAPPA	1,9	4,7
JAMESON	2,2	5,7
LICOR BEIRÃO	1,9	4,7
LIMONCELLO	1,7	4,5
MARTINI BRANCO OU TINTO	1,7	4,2
TEQUILLA	2	5,5
THE FAMOUS GROUSE	2,1	5,2
VELHO BARREIRO	1,7	4,2
PORT WINE	1,9	4,7

COCKTAILS & GIN

APEROL SPRITZ	7,7
P31 SPRITZ	??
CAIPIRÃO	7
CAIPIRINHA	7
CAIPIROSKA	7
CUBA LIBRE	7,2
GIN BEEFEATER	7,5
GIN GORDON'S	8
GIN HENDRICKS	10,5
GIN TANQUERAY	10,5

SANGRIAS

	20 cl	7cl
TINTO VERANO	2	3,5
Red draft sangria		
	1L	2L
WHITE SANGRIA	11,8	17
With national fruits		
SANGRIA DEL CIELO	14,8	19,5
Blue sparkling wine, pineapple and lime		
BUBBLY SANGRIA	15	19,5
Red fruits		
SANGRIA FOCUS	13,5	19
White wine, red berries and cucumber		
RED SANGRIA	11,8	17
With national fruits		

Note:

The sale of alcoholic beverages is forbidden to anyone under the age of 18.