



## Menu Jantar (19h00 – 22h00) | Dinner Menu (7 p.m – 10 p.m)

### Couvert:

Pão Ciabatta, paté de cavala, azeitonas marinadas, azeite 5,00€

*Ciabatta bread, mackerel pâté, marinated olives and olive oil*

### Sopas | Soups

Sopa de cebola gratinada 4,00€

*Creamy onion soup with thyme, cumin and toasted bruschetta*

Sopa de peixe da costa vicentina 6,00€

*Traditional fish soup*

### Entradas e Saladas | Starters & Salads:

Palitos de Mozzarella com molho agridoce 6,00€

*Mozzarella sticks with bittersweet sauce*

Choco Frito em tempura de cerveja em cama de concassé de tomate 9,00€

*Fried cuttlefish in beer tempura with tomato concassé*

Gambas despenteadas com massa kataifi e molho de alho 9,00€

*Wrapped prawns with Kataifi pasta and garlic sauce*

Salada Caprese, tomate, mozzarella, rúcula, azeite, miolo de pinhão e manjeriço 12,50€

*Caprese salad with tomato, mozzarella, rocket, olive oil, pinion nut and basil*

Salada de Atum em crosta de sésamo, ovo de codorniz, feijão-verde, batata, rúcula, tomate cherry, cebola vermelha e azeite de gengibre 12,50€

*Sesame crusted tuna salad, quail egg, green beans, potato, rocket, cherry tomato, red onion and ginger olive oil*

Salada Fornaria com queijo de cabra e figos secos, alface, molho de mel e mostarda, crocante de pizza com azeite e ervas aromáticas 13,50€

*Fornaria Salad with goat cheese and dried figs, lettuce, honey and mustard dressing with pizza and olive oil and aromatic herbs flavour*

### Carpaccios:

Carpaccio de Novilho com rúcula, alcaparras, lascas parmesão e limão 14,00€

*Bresaola carpaccio (smoked beef meat) with rocket, capers, lemon and parmigiano zest*

Carpaccio de Salmão com rúcula, sésamo, limão e molho de soja 14,00€

*Salmon carpaccio with rocket, sesame seeds, lemon and soy sauce*

### Massas Frescas e Risottos | Pastas and Risottos:

Linguini Negro com Camarão e Choco 15,00€

*Black Linguini with shrimp and cuttlefish*

Parpadelle de Frango com tomate seco, cogumelos, queijo parmesão e molho Alfredo 15,00€

*Chicken Parpadelle with dried tomato, mushrooms, parmigiano cheese and Alfredo sauce*

Raviolli de Abóbora com molho tomate e noz moscada 15,00€

*Pumpkin Raviolli with tomato sauce and nutmeg*

Risotto de Polvo com tomate e coentros 15,00€

*Octopus risotto with tomato and coriander*

Risotto de Lima acompanhado por peixinhos da horta 15,00€  
*Lime risotto with tempura green beans*

## Pratos Principais | Main Dishes:

Panini Burguer com queijo cheddar, maionese de alho e batata-doce frita 14,00€  
*Panini Burguer with cheddar cheese, garlic mayo and sweet potato fries*

Lombo de salmão numa tapenade, arroz selvagem e legumes 15,00€  
*Salmon loin with tapenade, wild rice and veggies*

Lombo de Bacalhau de cebolada, pimentos, batata-doce e espinafres salteados 17,00 €  
*Braised codfish loin with onion, peppers, sweet potato and sautéed spinach*

Espetada de frango e bacon com legumes da época e batata frita 18,00 €  
*Chicken skewer with bacon, fresh veggies and french fries*

Espetada do Mar com camarão e peixe do dia, legumes da época e arroz de tomate 22,00 €  
*Ocean skewer with shrimp and fish of the day, fresh veggies and tomato rice*

Lombo de novilho numa redução de vinho do porto com batata nova e espinafres 20,00€  
*Beef tenderloin medallion with Port wine reduction, potatoes and spinaches*

ACOMPANHAMENTOS | EXTRA SIDE DISHES: 3,00€ cada/each

Batata palito, arroz basmati, batata-doce assada, batata-doce frita, salada mista  
*Fries or chips, basmati rice, baked or fried sweet potato, mixed salad*

## Pizzas:

<b>Margarita</b>	Tomate mozzarella e manjeriçã <i>Tomato, mozzarella and basil</i>	9,00€
<b>Calzone</b>	Tomate, mozzarella, fiambre, cogumelos, alcachofras e cebola <i>Tomato, mozzarella, ham, mushrooms, artichoke and onion</i>	10,00€
<b>Hawai</b>	Tomate, mozzarella, fiambre e abacaxi <i>Tomato, mozzarella, ham and pineapple</i>	10,00€
<b>Diablo</b>	Tomate, mozzarella, salame picante, queijo de cabra e azeitonas <i>Tomato, mozzarella, spicy salami, goat cheese and olives</i>	12,00€
<b>Vegetarian</b>	Tomate, mozzarella, alcachofra, queijo taleggio, courgette e cogumelos <i>Tomato, mozzarella, artichoke, taleggio cheese, zucchini and mushrooms</i>	12,00€
<b>Capricciosa</b>	Tomate, mozzarella, cogumelos, alcachofra, fiambre e azeitonas <i>Tomato, mozzarella, mushrooms, artichoke, ham and olives</i>	12,00€
<b>Portuguese</b>	Tomate, mozzarella, cebola, chouriço de porco preto, presunto e pimento assado <i>Tomato, mozzarella, onion, black Iberian pig chorizo, prosciutto and roasted pepper</i>	14,00€
<b>Fornaria</b>	Tomate, mozzarella, bresaola, rúcula, parmeggiano e azeite de trufa <i>Tomato, mozzarella, bresaola, rocket, parmigiano cheese and truffle olive oil</i>	14,00€

### \*INGREDIENTES EXTRA | EXTRA INGREDIENTS

Cogumelos, alcachofras, fiambre, azeitonas, courgette, rúcula, cebola, pimento assado e abacaxi <i>Mushrooms, artichoke, ham, olives, zucchini, rocket, onion, roasted pepper and pineapple</i>	2€ cada/each
Salame picante, queijo de cabra, queijo taleggio, chouriço de porco preto, bresaola, parmesão, azeite de trufas <i>Spicy salami, goat cheese, taleggio, black Iberian pig chorizo, bresaola, parmigiano and truffle olive oil</i>	3€ cada/each