

**TABLE D'HÔTE**

Sopa minestrone  
*Minestrone soup*  
ou/or

Salada verde com mozzarella, tomate e abacate  
Molho de mostarda com sementes e pinhão (N)  
*Green salad with mozzarella, tomato and avocado*  
*Mustard sauce with seeds and pine nuts (N)*  
ou/or

Queijo chevre gratinado  
Risotto de limoncello e cebola crocante  
Molho de pesto (G)  
*Gratinated chevre cheese*  
*Limoncello's risotto and crunchy onion*  
*Pesto sauce (G)*  
ou/or

Ravioli caseiro de camarão  
Molho de marisco e micro ervas (G)  
*Homemade prawn ravioli*  
*Sea food sauce and micro herbs (G)*  
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Bucatini carbonara com presunto de parma (G)  
*Bucatini carbonara with parma ham (G)*  
ou/or

Saltimbocca de frango com salva e presunto  
*Chicken saltimbocca with sage and cured ham*  
ou/or

Ossobuco à milanesa - Vitela no forno com molho de tomate e manjeriço  
Puré de batata aromatizado com trufa (G) (N)  
*Ossobuco "Milanesa" - Braised veal shank with tomato and basil sauce*  
*Potato puree accented with truffle (G) (N)*  
ou/or

Risotto de camarão e pregado com coentros (G)  
*Prawn and turbot risotto with coriander (G)*  
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Todos os pratos são acompanhados de batata e legumes  
*All main courses are garnished with potatoes and vegetables*  
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Tiramisù (G)  
ou/or

Profiteroles com chocolate (G)  
*Profiteroles with chocolate (G)*  
ou/or

Panna cotta com puré de manga (G)  
*Panna cotta with mango puree (G)*

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3 pratos / 3 courses 37.00 euros  
2 pratos / 2 courses 29.50 euros

IVA Incluído / VAT Included