

PASTA

LINGUINI AL PESTO ALGARVIO

With basil from local farmers, pecorino and Sao Jorge island cheese

21

SEDANI RIGATI AL RAGÙ CALABRESE

Homemade egg fresh pasta with iberian pork ragoût

26

SPAGHETTI ALLA CARBONARA

With black iberian pork guanciale from a small production in Zambujal

26

LASAGNE ALLE BOLOGNESE

The traditional recipe, with veal and pork ragoût and parmigiano cheese

23

AGNOLOTTI DEL PLIN

Homemade egg fresh pasta, filled with sheep Ricotta and red chard (V)

21

CONTORNI

French Fries

4

Steamed Seasonable Vegetables (V)

4

Green Salad (V)

4

PASTA & SECONDI

COUVERT

CESTINO DI PANE

Sourdough bread, focaccia, sardinian bread and venetian creamed cod

8

ANTIPASTO

PANZEROTTO

Taleggio cheese and vegetable small pies (V)

13

PIATTO DI ANTIPASTI

Cheese and salumi from various parts of Italy,
served with olives and grilled vegetables

22

CARPACCIO DI PESCE

Sliced raw local fish with lemon and extra virgin olive oil

16

VITELLO TONNATO

Slow roasted round steak, served cold,
with tuna sauce from Piemonte.

16

INSALATE

CAPRESE DI BURRATA

Fresh local tomato salad with burrata
and basil from our garden (V)

13

INSALATE DI FAGLIOTI

Local beans and greens, roasted vegetables
and balsamic vinaigrette (V)

14

PINSA ROMANA

QUATRO FROMAGGI

Mozzarella, provolone, gorgonzola and parmigiano (V)

21

'NDUJA PICCANTE

Tomato, mozzarella, calabrian spicy 'Nduja
and fresh basil from our garden

22

COTTO E FUNGHI

Tomato, mozzarella, Italian cooked ham
and fresh mushrooms

21

TONNO

Tomato, mozzarella, tuna from the Azores,
capers, roasted onions and olive.

20

VEGANA

Tomato, olives, roasted eggplant,
bellpepper, carrot and onion (VE)

19

PROSCIUTTO

Tomato, mozzarella, Culatello DOP,
fresh rocket and Parmigiano

22

MARGHERITA

Tomato, mozzarella and fresh basil from our garden (V)

19

PINSA, ANTIPASTO & INSALATE

Grotta Rotonda

T R A T T O R I A

VAT Included / Prices in Euros

(V) Vegetarian (VE) Vegan / Allergenic List Available Upon Request

TIRAMISÙ CLASSICO

Savoardi, espresso coffee and mascarpone cream

8

TARTA CAPRESE

With chocolate sauce and cream gelato

8

PANNA COTTA

With figs from our garden and amarena cherries

8

GELATO ARTIGIANALI

Artisanal gelato

4

DOLCI