

PASTA

PARMIGIANA DI MELANZANE

Of roasted organic eggplant, pecorino and tomato sauce

20

PARPADELLE AL RAGÙ CALABRESE

Homemade egg fresh pasta with local lamb ragoût

28

PENNE ALLA CARBONARA

With black iberian pork guanciale from a small production in Zambujal

23

RISOTTO DI FUNGHI

The traditional recipe of mushrooms risotto

25

CAGLIATA I SPINACI RAVIOLI

Homemade egg pasta filled with sheep cottage cheese and legume (V)

21

SECONDI

ACQUA PAZZA

Fresh fish from the market, fregula and Ria Formosa clams broth

30

POLLO ALLA CACCIATORE

Free range chicken leg, braised in tomato and mushroom sauce.

23

COTOLETTA ALLA MILANESA

Breaded beef cutlet, fries and tomato salad

38

COUVERT

CESTINO DI PANE

Sourdough bread, focaccia and extra virgin olive oil

5

ANTIPASTO

SUPPI

Breaded tomato risotto with mozzarella (V)

13

PIATTO DI ANTIPASTI

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

26

CRUDO DI PESCE

Local fish with white Algarvian prawns with fennel salad

19

VITELLO TONNATO

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

17

INSALATE

CAPRESE DI BURRATA

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

19

INSALATE DI VERDURE

Roasted vegetables salad with Algarvian vinaigrette (V)

15

PINSA ROMANA

SALSICCIA DE MAIALE

Tomato, mozzarella, pumpkin pork sausage e broccoli sprouts. (V)

18

'NDUJA PICCANTE

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

19

COTTO E PARMIGIANO

Tomato, mozzarella, Italian cooked ham and Parmigiano Reggiano DO.

18

FUNGHI

Tomato, mozzarella, oyster mushrooms and portobello

19

VEGETARIANA

Tomato, mozzarella, roasted eggplant, roasted pumpkin and toasted seeds (VE)

19

RICOTTA

Tomato, mozzarella, ricotta and roasted pine nuts

18

MARGHERITA

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

16

Grotta Rotonda

T R A T T O R I A

*IVA Incluído | Preços em Euros
(V) Vegetariano (VE) Vegan | Lista de alérgicos disponível a pedido*

TIRAMISÙ

Savoardi, organic espresso coffee and
mascarpone cream.

8.5

CROSTATINE

Cocoa cream and pistachio

8.5

PANNA COTTA

With local seasonal fruits

8.5

GELATO ARTIGIANALI

Artisanal ice cream

4.5

DOLCI