



Appetizers

(Choice of One per Person)

CALAMARI FRITTI

Lightly battered squid fried and served with marinara sauce 9

MINI BEEF WELLINGTON

Puff pastry stuff with filet mignon and shitake mushroom garlic butter 9

LUMACHE TRASTEVERE

Snails baked with parsley and garlic butter 9

ARANCINI DI RISO

Risotto stuffed with mozzarella cheese, lightly battered, and fried 8

Soup or Salads

(Choice of One per Person)

SALADA MISTA DE ALCACHOFAS

A cold salad of artichoke hearts, diced red onions, feta cheese, and olives over a bed of greens served with balsamic vinaigrette 6

***INSALATA GIULIO CESARE**

Traditional Caesar salad 6

ZUPPA DEL GIORNO / SOPA DO DIA

Soup of the day 5

Entrees

(Choice of One per Person)

SALADA DE PEIXE CON FEIJÃO

A fresh filet of fish grilled, served over a bed of spinach, and accompanied by a white bean salad in balsamic vinaigrette dressing 23

RAVIOLI DEL GIORNO

Homemade Ravioli of the day 26

ARROZ DE MARISCO

A traditional dish prepared in the Portuguese style – with mussels, clams, shrimp, and scallops in a rice casserole 25

LOMBO DE VACA

An 8oz prime center-cut filet mignon served in a Port wine espresso bean demi-glaze 27

Dessert

(Choice of One per Person)

Chocolate Mousse

crème Brulee

Mascarpone Cheese Mousse

Sorbeto

6.75 each