

la matta

Menu

Pizza dough is made by using local biological flour, produced by “Paulinho da Horta”. We let the sourdough rise slowly for a long period. The result is a delicious low-gluten and easily digestible crunchy pizza even for a people with light gluten intolerance. All the ingredients are accurately selected, from the Pomodoro San Marzano, to the Mozzarella Fiordilatte and Bufala campana DOP (Naples area). The stracciatella of burrata we are using it's locally fresh made in a small farm of Azeitão by “Ortodoxo”. All our pastas and dessert are freshly homemade daily.

ENTRADAS - STARTERS

Servido com focaccia - served with focaccia

V SALADA DE RÚCULA | 7,5€

Com Cogumelos frescos, Limão, Grana Padano DOP
Rocket salad, Fresh mushrooms, Lemon, Grana Padano DOP

V LEGUMES GRELHADOS | 12€

Com Stracciatella de Burrata
Grilled vegetables with Stracciatella of Burrata

V FONDUTA DE PARMESÃO | 12€

com Cogumelos selvagens,
Parmigiano's fondu with wild mushroom

BRESAOLA, BURRATA E RÚCULA | 14€

Bresaola, Burrata and Rocket salad

CARPACCIO DE NOVILHO | 13€

Com Rúcula, Grana Padano DOP
Beef Carpaccio with Rocket salad and Grana Padano DOP

POLPETTE MARCHIGIANE | 14€

Almôndegas com molho de tomate
Meatball with tomato sauce

TÁBUA DE ENCHIDOS ITALIANOS MISTO | 12€

Tagliere of mixed Italian cold cut

MASSA CASEIRA - HOMEMADE PASTA

LASANHA BOLOGNESE | 14,5€

Com salada
Lasagna Bolognese with salad

V LASANHA VEGETARIANA | 13,5€

Ricotta e Espinafres com salada
Lasagna Ricotta and spinach with salad

SPAGHETTI VONGOLE | 16€

Améijoas, Tomate cherry, Alho, Salsa
(sujeito á disponibilidade no mercado)
Clams, Cherry tomato, Garlic, Parsley
(subject to market availability)

PACCHERI SALSICHA | 14€

Salsicha caseira, Tomate Cherry, Burrata, Salsa
Homemade sausage, cherry tomato, burrata and parsley

V RAVIOLI | 16€

Molho de tomate, Manjerição
Tomato sauce and Basil

CARBONARA | 14€

Com Spaghetti ou Paccheri
Guanciale, Parmigiano, Pecorino Romano, ovos, Pimenta
Guanciale, Parmigiano, Pecorino Romano, eggs, Black Pepper

CARBONARA VEGETARIANA | 13,5€

Com Spaghetti ou Paccheri
Zucchini, Parmigiano, Pecorino Romano, ovos, Pimenta
Zucchini, Parmigiano, Pecorino Romano, eggs, Black Pepper

SPAGHETTI POMODORO BURRATA | 14,5€

Molho de tomate, Stacciatella de Burrata, Manjerição
Tomato sauce, Burrata, Basil

TAGLIATELLE RAGÙ CLASSICHE | 15€

Molho Ragù de Vaca
Beef Ragù Sauce

V CONCHIGLIE GORGONZOLA E FUNGHI | 14€

Cogumelos selvagens, Gorgonzola, Parmigiano, Salsa
Wild mushrooms, gorgonzola, parmigiano, parsley
Suggestion: Truffle sauce +2,5€ or Salsicha +2€

PIZZE

la
matta

MONTANARA | 16€

Tomate, Presunto de Parma, Burrata, Trufa, Manjeriçã
Tomato, Parma ham, Burrata, Truffle, Basil

A PORTUGUESA | 15€

Tomate, Mozzarella, Chouriço, Salsicha caseira,
Morcela, Emulsão de coentro, Manjeriçã
*Tomato, Mozzarella, Chorizo, Morcela,
Homemade sausage, Coriander emulsion, Basil*

AMALFI | 15€

Tomate, Burrata, Anchovas, Azeitonas,
Raspas de Limão, Manjeriçã
Tomato, Burrata, Anchovies, Olives, Lemon zests, Basil

COTTO E FUNGHI | 14€ Provar com Trufa + 2,5€

Mozzarella, Fiambre, Cogumelos, Manjeriçã
*Mozzarella, ham, mushrooms, basil
Try with Truffle + 2,5€*

DOLOMITI | 15€

Tomate, Mozzarella, Gorgonzola, Cogumelos, Speck,
Trufa, Manjeriçã
*Tomato, Mozzarella, Gorgonzola, Mushrooms, Speck,
Truffle, Basil*

LA TONNARA | 17€

Tomate, Burrata, Cebola caramelizada,
Atum vermelho curado, Manjeriçã
Tomato, Burrata, Caramelized onions, Cured red tuna, Basil

PATATINA | 15€

Mozzarella, Batatas no forno, Pancetta crocante, Alecrim
Mozzarella, roasted potatoes, crispy pancetta, rosemary

V MARGHERITA | 9,5€

Tomate, Mozzarella, Manjeriçã
Tomato, Mozzarella and Basil

V 4 FORMAGGI | 13,5€

Mozzarella, Grana Padano DOP, Gorgonzola,
Provola fumada, Salsa
*Mozzarella, Grana Padano DOP, gorgonzola,
Smoked provola, parsley*

V VESUVIANA | 14€

Tomate San Marzano, tomates cereja, azeitonas, burrata,
manjeriçã fresco
*Tomato San Marzano, cherry tomatoes, olives, burrata,
fresh basil*

V GENOVESE | 13€

Mozzarella, Courgettes, Pesto de Manjeriçã e Courgette,
Grana DOP
Mozzarella, Zucchini & Basil Pesto, Zucchini, Grana DOP

V INVERNALE | 14€ a provar com Trufa + € 2,5

Mozzarella, Gorgonzola, Cogumelos, Salsa
*Mozzarella, gorgonzola, mushroom, parsley
Try with truffle +2,5€*

BOSCAIOLA | 16€ Deliciosa com trufa + 2,5€

Tomate, Mozzarella, Cogumelos selvagens, Salsicha caseira, Salsa
*Tomato, mozzarella, wild mushrooms, homemade sausage, parsley
Delicious with truffle +2,5€*

LA SPAGNOLA | 15€

Tomate, Mozzarella de Búfala, Nduja, Pimentos Padrón, Ventricina Picante
Tomato, Bufala's mozzarella, Nduja, Padron Pepper, Spicy salami

SPICY BUFALINA | 14,5€ Provar com salsicha caseira + 2€

Tomate, Mozzarella de Búfala, Nduja, Tomate cherry, Orégão
*Tomato, Bufalo's mozzarella, Nduja, Cherry tomato, Oregano
Try it with homemade sausage + 2€*

NAPOLI | 12€

Tomate, Mozzarella, Anchovas, Alcaparras, Manjeriçã
Tomato, mozzarella, anchovies, capers, basil

TONNO E CIPOLLA | 12€

Tomate, Mozzarella, Atum e Cebola roxa, Salsa
Tomato, mozzarella, tuna, red onions, parsley

CAPRICCIOSA | 14,5€

Tomate, Mozzarella, Fiambre, Cogumelos, Azeitonas,
Alcachofras, Manjeriçã
Tomato, Mozzarella, Ham, Mushrooms, Olives, Artichokes, Basil

BRESAOLA | 15€ Deliciosa com Gana DOP +2€

Tomate, Mozzarella, Bresaola, Rúcula
*Tomato, Mozzarella, Bresaola, Rocket Salad
Delicious with Grana DOP +2€*

DIAVOLETTA | 12,5€

Tomate, Mozzarella, Ventricina picante, Manjeriçã
Tomato, Mozzarella, Spicy salami, Basil

DELIZIOSA CULATELLA | 13,5€

Tomate, Mozzarella, Culatello DOP, Basil
Tomato, mozzarella, Culatello DOP, Basil

ZUCATI | 15€ Sugestão: com gorgonzola + 2€

Abóbora, Mozzarella, Pancetta crocante, Alho francês, salsa
*Pumpkin, leek, mozzarella, crispy pancetta, parsley
Suggestion: with Gorgonzola + € 2*

V BUFALINA | 12,5€

Tomate, Mozzarella de Búfala, Tomate cherry, Orégão
Tomato, buffalo's mozzarella, cherry tomato, oregano

V LA BABA'S | 16€

Crema de Abóbora, Beringela, Burrata,
Za'atar, Tomate confit, Hortelã
*Butternut base, roasted eggplant,
za'atar, burrata, cherry tomato confit, mint*

VG ORTOLANA | 12€

Tomate, Abóbora, Courgettes, Beterraba, Cogumelos
Tomato, zucchini, roasted pumpkin, beetroot, mushroom

VG MARINARA | 9€ Apetitosa com Burrata +3,5€

Tomate, Alho, Orégão
*Tomato, Garlic, Oregano
Amazing with burrata +3,5€*

EXTRA TOPPINGS

MOZZARELLA, ANCHOVAS, FIAMBRE, OUTROS SUPLEMENTOS | 2€
TRUFA | 2,5€ BRESAOLA PROSCIUTTO PARMA, MOZZARELLA DI BUFALA | 3€
BURRATA | 3,5€

— SOBREMESA - DESSERTS —

TIRAMISÚ CLÁSSICO | 5,5€

PANNACOTTA | 4€

Com coulis de frutos vermelhos
With red berry coulis

 PIZZA NUTELLA | 10€

Servida com Pistácio
Served with Pistachio

MOUSSE DE CHOCOLATE | 5,5€

com Pistácio
with Pistachio

 MEMORIA DI SICILIA | 5,5€

Mousse de Ricotta e Mascarpone aromatizada com laranja
com Crumble de Cacao e Amendoas caramelizadas
Ricotta and Mascarpone mousse flavored with orange,
with Cacao Crumble, Caramelized Almonds

— CAFÉ —

ESPRESSO | 1,2€

MACCHIATO | 1,4€

CAPPUCCINO | 3,5€

DUPLO | 2,4€

ABATANADO - AMERICANO | 1,2€

CAFÉ COM LEITE GRANDE | 1,7€

— DIGESTIVOS —

DISARONNO | 5€

SAMBUCA | 5€

LIMONCELLO | 5€

JÄGERMEISTER | 5€

GRAPPA POLI | 5€

FERNET BRANCA | 5€

* Símbolos e Correspondentes Alergénios
Symbols and corresponding allergens

 Ovos / Eggs

 Frutos de cascas rigas / Nuts

V Vegetariano / Vegetarian

VG Vegano / Vegan

