

Entries

- MESI** 31
Selection of artisan pastes, served with our delicious TROPEA wafer
- BRUSCHETAS CAPRESE** 31
Artisan Italian bread, with buffalo mozzarella, fresh tomatoes, pesto and basil sauce
- BRUSCHETAS BOSCAIOLA** 33
Toasted Italian bread with spicy homemade sausage, mushroom mix, topped with Grana Padano, baked in a wood-fired oven
- ARANCINI MILANÊS** 39
Traditional Italian risotto dumpling, with saffron, stuffed with mozzarella, served with arrabiata sauce
- CARPACCIO TROPEA** 39
Slices of house-cured beef, seasoned with pesto alla genovese and Grana cheese shavings
- POLPETINE DI SALMONE** 42
Salmon dumpling with mascarpone cream and Sicilian lemon
- CROCCHETA DI FUNGHI** 42
Mushroom croquette finished with djon mustard emulsion
- BURRATA ALLA CAPRESE, AL FORNO** 72
Oven baked burrata wrapped in pizza dough, served with fresh herb pesto and sweet grape tomatoes

Pasta and Risottos

HANDMADE PASTA - OWN PRODUCTION

RAVIÓLI DE MOZZARELLA DE BÚFALA **57**

Fresh green pasta stuffed with buffalo mozzarella in a fresh tomato and basil sauce

GNOCCHI CAPRESE **59**

Artisan potato gnocchi in fresh pomodoro sauce, with burrata fonduta

PARPADELLE ALLA CREMA BOSCAIOLA **61**

Fresh pasta with sausage alla crema sauce slightly spicy hunter and mushrooms fresh

RAVIÓLI TARTUFO DI MELE **65**

Fresh pasta stuffed with Brie cheese, apples and apricots, in a truffled butter and herb sauce

LA LASAGNA DI AMANDA **69**

Fresh pasta lasagna with filet mignon and mushroom mix, served with meat sauce and parmesan fonduta

SPAGHETTI A CARBONARA **71**

Pasta grano duro with homemade pancetta, caipira egg yolk, parmesan cheese and pecorino romano

Pasta and Risottos

HANDMADE PASTA - OWN PRODUCTION

PAPPARDELLE COSTOLA 72

Fresh pasta with beef rib ragout marinated for 24 hours and baked slowly in a wood-fired oven

RISOTTO TAGLIATA 75

Truffled funghi risotto with tenderloin tagliata and leek topping

CALAMARATA NERO 82

Handmade pasta, squid, zucchini, sweet grape tomatoes, fresh herbs and a touch of white wine

*Calamarata is a short, thick pasta. Its name comes from squid rings (“calamari”).

FETTUCCINE NERO DE SÉPIA 89

Handmade sepia fettuccine nero in pomodori sauce with prawns and ginger, finished with onion crisp

Meats

- POLPETONE TROPEA** **75**
Polpetone stuffed with mozzarella, burrata cream in fresh pomodori, served with fettuccine in sage butter in a crispy parmesan basket
- FILLETO AL POIVRE** **76**
Fillet medallions in poivre sauce, served with golden gnocchi and parmesan fonduta
- FILÉ NAPOLITANO** **77**
Medallions of filet wrapped in handmade pancetta in roti sauce, served with capellini in burnt butter
- SALTIMBOCA A ROMANA** **78**
Tenderloin escalopes wrapped in sage and Parma ham in their own sauce, served with parmegiano risotto and rapadura crystals
- FILÉ DO CAPO** **85**
Fillet stuffed with Brie cheese and mushroom cream, served with fresh papardelle in a Grana and walnut fonduta sauce.
- STINCO AO VINHO** **98**
Stinco of lamb roasted for 18 hours at low temperature, in a red wine sauce and accompanied by toasted gnocchi in sage butter

Fishes

SALMONE GRIGLIATO **79**

Grilled salmon fillet in Mediterranean sauce with zucchini spaghetti

PESCE IN CROSTA **95**

Fish of the day in an almond crust, grilled prawns, colored potatoes, beur blanc and arugula

BACCALÀ ALLA ROMANA **98**

Baked codfish fillet, baked potatoes, julienne onions, tomato concassé, apricots, almonds and fresh herbs

Salads

INSALATA CAPRESE **32**

Fresh tomato, confit sweet grape tomato, buffalo mozzarella, finished with balsamic vinegar reduction, fresh basil, olive oil and fleur de sel

INSALATA BRESAOLA **42**

Green leaves mix, tomatoes, Grana cheese slices, served over Carpaccio Tropea with pesto alla genovese sauce

Pizzas

30CM PIZZAS, WITH NATURAL FERMENTATION

- | | |
|---|-----------|
| MARGHERITA | 77 |
| Artisan tomato sauce, mozzarella and basil | |
| TROPEA | 77 |
| Artisan tomato sauce, mozzarella, special pancetta and red onion | |
| QUATRO QUEIJOS | 77 |
| Artisan tomato sauce, mozzarella, premium parmesan, blue gorgonzola and Catupiry cheese | |
| CALABRESA | 77 |
| Artisan tomato sauce, mozzarella, special aged calabresa, red onion and black olives | |
| ALICHE | 79 |
| Handmade tomato sauce, mozzarella, imported aliche and tomatoes roasted on charcoal with fleur de sel | |
| APULIA | 79 |
| Artisan tomato sauce, burrata, roasted tomatoes, azapa pesto and basil | |

Pizzas

30CM PIZZAS, WITH NATURAL FERMENTATION

MARGHERITA GOURMET **79**

Artisan tomato sauce, mozzarella, grilled tomatoes with fleur de sel and basil

PEPERONATA ESPECIAL **82**

Artisan tomato sauce, mozzarella, cured pepperoni, gratinated with premium parmesan

LAMESIA **82**

Artisan sauce of tomato, mozzarella and gorgonzola; when it comes out of the oven it receives a touch of truffled honey

CALÁBRIA **82**

Artisan tomato sauce, mozzarella, artisan pepperoni, braised tomatoes, goat cheese and basil

TIRRENO **85**

Artisan tomato sauce, mozzarella, Parma ham and fresh champignon of Paris; when it comes out of the oven it receives a rocket salad

PARGHELIA **86**

Artisan tomato sauce, mozzarella, goat cheese, black olives marinated with a touch of Sicilian lemon, roasted tomatoes and basil

Pizzas

30CM PIZZAS, WITH NATURAL FERMENTATION

- | | |
|---|-----------|
| TARTUFATA | 86 |
| Artisan tomato sauce, mozzarella, shitake, cured Minas cheese and dried figs; when it comes out of the oven it receives a touch of truffled olive oil | |
| STRACCIATELLA | 88 |
| Artisan tomato sauce, mozzarella, burrata, pesto di Genova, confit tomatoes and Brazilian nuts | |
| FLORENZA | 93 |
| Artisan tomato sauce, mozzarella, flambé leeks, tomato confit, cream cheese and parma crisp | |
| TOSCANA | 94 |
| Artisan tomato sauce, mozzarella, goat cheese, caramelized red onion, sweet grape tomato, Parma ham, finished with lemon zest | |
| VIBO VALENTIA | 96 |
| Artisan tomato sauce, mozzarella, Brie cheese, apricot jam and Parma ham | |
| DELL' ISOLA | 99 |
| Artisan tomato sauce, mozzarella, grilled shrimp, Brie cheese and crunchy leek | |

Desserts

- GELATO DA CASA** **24**
Vanilla ice cream served with homemade meringue and syrup of your choice:
* Salted caramel * Red fruits * Chocolate ganache
- CANNOLI SICILIANO** **26**
Crunchy straw filled with dulce de leche and cashew nuts, served with vanilla ice cream
- MOUSSE COM CARAMELO SALGADO** **27**
Dulce de leche mousse with salted caramel syrup and crunchy nuts
- PANNA COTTA ESPECIAL** **27**
Traditional italian recipe, accompanied by jabuticaba jam, crunchy nuts and almond tile
- FETTE DE CHOCOLATE** **28**
Slices of Belgian chocolate salami and chestnuts served with homemade vanilla ice cream
- TIRAMISÙ** **31**
Classic italian tart
- CORNETO TROPEA** **32**
Crispy cornet filled with mascarpone cream, served with red fruit coulis and vanilla ice cream

DRINKS

TROPEA

CANTINA - ARMAZÉM

— DE JÓE 2017 —

Non Alcoholic

CAFÉ ESPRESSO	6
NON-CARBONATED / SPARKLING WATER 300ml	6
COCA-COLA / COCA ZERO	7
GUARANÁ ANTÁRTICA / ZERO	7
TÔNICA / CITRUS	7
NATURAL JUICES	13

Italian Sodas

*SODA WATER, SQUEEZED LEMON,
ICE, ORANGE SLICE AND MONIN*

TANGERINE	14
GINGER	14
CRAMBERRY	14
GREEN APPLE	14

Beers

STELLA ARTOIS 330ml	14
Pilsner Lager Premiun • Origin: Leuven	
HEINEKEN 330ml	14
Lager Premium • Origin: Amsterdã	
OUROPRETANA GOLDEN LAGER 500ml	26
Lager • Origin: Ouro Preto	
OUROPRETANA TRIGO 500ml	27
Trigo • Origin: Ouro Preto	
OUROPRETANA PALE ALE 500ml	27
Pale Ale • Origin: Ouro Preto	
OUROPRETANA MASCAVO 500ml	28
Belgian Blonde • Origin: Ouro Preto	
OUROPRETANA IPA MARACUJÁ 500ml	35
IPA • Origin: Ouro Preto	

Cocktails

HONEY 43	36
Jack Honey, 43 liqueur, lemon juice and orange juice	
OLD FASHIONED	33
Jack Daniels, angustura bitter and simple syrup	
SORPRESA 43	33
Liqueur 43, lemon shot and sparkling water	
HONEY E LEMONADE	32
Jack Honey, citrus and Sicilian lemon juice	
APEROL SPRITZ	32
Sparkling wine, sparkling water, Aperol and orange slices	
MARACUGIN	32
Gin, fresh passion fruit, lemon juice, Triple Sec monin and ginger foam	
MOSCOW MULE	30
Vodka, ginger ale, ginger monin, lemon juice and ginger foam	
ENZONI	30
Gin, Aperol, green grapes, Sicilian lemon juice and simple syrup	

DRINKS



FITZGERALD	29
Gin, Sicilian lemon juice, angostura bitter and simple syrup	
CORTILE GIN	29
Gin, lemon juice, tangerine monin and soda water	
MARGARITA	28
Tequila, Triple Sec, lemon juice	
NEGRONI	28
Gin, Bitter Campari and Vermouth Rosso	
PERFETTO	27
Vodka, Monin tangerine, cranberry juice and lemon juice, with a touch of Curaçao Blue	
ROSSINI	26
Sparkling wine and red fruit puree	
MOJITO TROPEA	26
Rum, lemon juice, mint, club soda and a shot of ginger	

Caips

CONSULT FLAVORS WITH THE WAITERS

CACHAÇA	20
OUROPRETANA WEISS VODKA	20
ABSOLUT	28

Liqueurs

JABUTICABA	12
Homemade liqueur created by Milton Tropaia in 1977 Source: Ouro Preto	
LIMONCELLO	21
Served chilled in a chilled glass. Ideal on hot days Origin: Sorrento	
FRANGÉLICO	25
The formula contains hazelnut, cocoa, vanilla, coffee and several extra herbs and natural extracts Origin: Piedmont	
43	29
Made with the infusion of 43 natural, selected ingredients. Origin: Spain	

DRINKS

TROPEA

CANTINA - ARMAZÉM

— DE JÓI 2017 —

Shots

CACHAÇA MILAGRE DE MINAS	9
RUM BACCARDI	10
MARTINI	10
CACHAÇA VALE VERDE	10
CACHAÇA TIARA PREMIUM	10
GRAPPA	17
APEROL	15
ABSOLUT	18
TEQUILA	23
JONNHIE WALKER RED LABEL	19
JONNHIE WALKER BLACK LABEL	24
VINHO DO PORTO POÇAS TAWNY	22
WHISKY OUROPRETANA SINGLE MALT	25

WINES

TROPEA

CANTINA - ARMAZÉM

— DE JÓE 2017 —

Sparkling

QUEREU BRUT CUVÉE RESERVE **139**

Origin: Chile

+ 100 BRUT ROSÉ **119**

Origin: Brazil - Flores da Cunha

WINES



Rosé

FALERNIA ROSÉ	127
85% Viognier - 15% Syrah Origin: Valle Elqui - Chile	
MEZZACORONA	125
Pinot Griggio Rosé Origin: Itália	
VILLA ROSA COLHEITA ROSÉ	115
Baga Origin: Portugal	

White

HERDADE DE SÃO MIGUEL COLHEITA SELECCIONADA **159**

Antão Vaz - Arinto - Verdelho - Viognier
Origin: Portugal

AZUL VENTOZELO BRANCO DOURO **139**

Viosinho - Malvasia Fina - Códèga do
Larinho
Origin: Portugal

VENTISQUERO RESERVA **139**

Sauvgnon Blanc
Origin: Chile

KALFU MOLU RESERVA **129**

Sauvignon Blanc
Origin: Valle de Casablanca - Chile

99 ROSAS **129**

70% Chardonnay - 30% Viognier
Origin: Spain

CICONIA VINHO VERDE **125**

Antão Vaz - Verdelho - Viognier
Origin: Portugal

WINES



White

POGGIO ORO TOSCANA BIANCO I.G.T. 125

40% Vermentino - 40% Chardonnay -

20% Sauvignon Blanc

Origin: Italy

FALERNIA 119

Pedro Ximenez

Origin: Valle Elqui - Chile

ARCAIA 113

Pinot Grigio

Origin: Italy

QUEREU 105

Sauvignon Blanc

Origin: Chile

CUP 35

Always a careful choice

WINES



Red

AMARONE MONTRESOR	722
Santinato - Corvina - Rondinella - Molinara Origin: Italy	
RIVETTO MASCARINI BARBARESCO	599
Barbaresco Origin: Italy	
AMARIANO	315
Syrah Origin: Argentina	
AMARIANO	315
Malbec Origin: Argentina	
PAOLOLEO ORFEO NEGROAMARO	297
PUGLIA I.G.T.	
Negroamaro Origin: Puglia - Italy	
UGOLINI MORA VALPOLICELLA	284
CLASSICO	
Rondinella- molinara - corvinone - Corvina Origin: Italy	

WINES

TROPEA

CANTINA - ARMAZÉM

— DE/DE 2017 —

Red

PAOLOLEO PASSO CARDINALE 282

Primitivo de Manduria

Origin: Italy

FALERNIA GRAN RESERVA AARON 232

Pinot Noir

Origin: Chile

FOLHA DO MEIO COLHEITA TINTO 222

Trincadeira - Aragonez - Alicante

Bouschet

Origin: Portugal

PACHECA RESERVA DOURO 211

34% castas de vinhas velhas -

33% Touriga Francesa - 33% Touriga

Nacional

Origin: Portugal

HEDONÉ BLEND 2017 206

Malbec - Syrah - Merlot -

Cabernet Sauvignon

Origin: Argentina

APASSIMENTO BURDIZZO I.G.T. ROSSO 199

PUGLIA PASSITO

50% Negroamaro - 50% Primitivo

Origin: Italy

WINES



Red

FERRATON COTES DU RHONE	179
Grenache - Syrah - Cinsault Origin: France	
OPTA	179
Touriga Nacional Origin: Portugal	
ADRIÁN SERRANO RIOJA CRIANZA	177
Tempranillo Origin: Spain	
HERDADE DE SÃO MIGUEL COLHEITA SELECCIONADA	159
Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon Origin: Portugal	
SERBAL	159
Cabernet Franc Origin: Argentina	
ANCLA RESERVA	158
Cabernet Sauvignon Origin: Chile	
LUNA FINCA LA ANITA AGRELLO	148
Syrah Origin: Argentina	

WINES

TROPEA

CANTINA - ARMAZÉM

— DE JDE 2017 —

Red

PATA NEGRA TORO ROBLE 148

Tempranillo

Origin: Spain

LABARO CHIANTI D.O.C.G. 145

80% Sangiovese - 10% Canaiolo -

10% Colorino

Origin: Italy

QUINTA DA SETENCOSTAS 139

Castelão - Camarate - Tinta Miúda -

Preto Martinho

Origin: Portugal

VENTISQUERO RESERVA 139

Cabernet Sauvignon

Origin: Chile

ROVERSI PIEMONTE 137

Barbera

Origin: Italy

LOIOS TINTO 136

Aragonês - Trincadeira - Castelão

Origin: Portugal

CICONIA 125

Aragonez - Syrah - Touriga Nacional

Origin: Portugal

WINES



Red

BURDIZZO **125**

Primitivo

Origin: Italy

HUMBERTO CANALE DENARIO **123**

Malbec

Origin: Patagonia - Argentina

WINES IN 187ML GLASSES **35**

Always a careful choice