

# Entries

- |   |           |
|---|-----------|
| <b>MESI</b>   | <b>32</b> |
| Selection of artisan pastes, served with our delicious TROPEA wafer   |           |
| <b>BRUSCHETAS CAPRESE</b>   | <b>33</b> |
| Artisan Italian bread, with buffalo mozzarella, fresh tomatoes, pesto and basil sauce                                 |           |
| <b>BRUSCHETAS BOSCAIOLA</b>   | <b>35</b> |
| Toasted Italian bread with spicy homemade sausage, mushroom mix, topped with Grana Padano, baked in a wood-fired oven |           |
| <b>ARANCINI DI SALSICCIA</b>  | <b>39</b> |
| Delicious risotto dumplings stuffed with hunter sausage, mozzarella and provolone cheese                              |           |
| <b>CROCCHETA DI FUNGHI</b>  | <b>42</b> |
| Mushroom croquette finished with djon mustard emulsion  |           |
| <b>CARPACCIO TROPEA</b>   | <b>45</b> |
| Slices of house-cured beef, seasoned with pesto alla genovese and Grana cheese shavings                               |           |

# Entries

- CRUDO DI CARNE** **45**  
Tenderloin tartar delicately seasoned and finished with hazelnut mayonnaise; served on crispy filo pastry
- POLPETINE DI MANZO** **46**  
Meatballs breaded in homemade tomato sauce and finished with premium parmesan; accompanied by slices of homemade bread browned in extra virgin olive oil
- BURRATA ALLA CAPRESE, AL FORNO** **75**  
Oven baked burrata wrapped in pizza dough, served with fresh herb pesto and sweet grape tomatoes

# Pasta and Risottos

HANDMADE PASTA - OWN PRODUCTION

## **GNOCCHI CAPRESE** 59

Artisan potato gnocchi in fresh pomodoro sauce, with burrata fonduta

## **RIGATONI ALLA MATRICIANA** 65

An Italian classic, prepared with homemade tomato sauce, pancetta, calabrian pepper and Grana cheese

## **PARPADELLE BOSCAIOLA** 65

Fresh pasta with a creamy trifunghi sauce and a slightly spicy mix of smoked meats

## **RAVIÓLI TARTUFO DI MELE** 67

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

## **LA LASAGNA DI AMANDA** 71

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

## **SPAGHETTI A CARBONARA** 74

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

# Pasta and Risottos

*HANDMADE PASTA - OWN PRODUCTION*

## **PAPPARDELLE COSTOLA 75**

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

## **RISOTTO TAGLIATA 78**

Truffled funghi risotto with tenderloin tagliata and leek topping

## **FETTUCCHINE 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
- PARMEGGIANA TROPEA** **77**  
Fillet parmigiana served with homemade fettuccine in tomato sauce and topped with breaded tomatoes
- SALTIMBOCA A ROMANA** **78**  
Tenderloin escalopes wrapped in sage and Parma ham in their own sauce, served with parmegiano risotto and rapadura crystals
- FILLETO AL POIVRE** **79**  
Fillet medallions in poivre sauce, served with golden gnocchi and parmesan fonduta
- FILÉ DO CAPO** **85**  
Fillet stuffed with Brie cheese and mushroom cream, served with fresh papardelle in a Grana and walnut fonduta sauce.

# Fishes

- SALMONE GRIGLIATO** **82**  
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

# Salads

- INSALATA CAPRESE** **35**  
Fresh tomato, confit sweet grape tomato,  
buffalo mozzarella, finished with balsamic  
vinegar reduction, fresh basil, olive oil and  
fleur de sel
- INSALATA BRESAOLA** **42**  
Mixed green leaves, tomatoes, Grana cheese  
shavings, served over Carpaccio Tropea in  
pesto alla genovese sauce

# Pizzas

*30CM PIZZAS, WITH NATURAL FERMENTATION*

- |  |           |
|--|-----------|
| <b>MARGHERITA</b>  | <b>77</b> |
| Artisan tomato sauce, mozzarella and basil   |           |
| <b>TROPEA</b>  | <b>77</b> |
| Artisan tomato sauce, mozzarella, special pancetta and red onion   |           |
| <b>ZUCCHINE</b>  | <b>77</b> |
| Homemade tomato sauce, mozzarella, roasted zucchini with Calabrian pepper, arugula, finished with fried garlic |           |
| <b>QUATRO QUEIJOS</b>  | <b>79</b> |
| Artisan tomato sauce, mozzarella, premium parmesan, blue gorgonzola and Catupiry cheese                        |           |
| <b>CALABRESA</b>   | <b>79</b> |
| Artisan tomato sauce, mozzarella, special aged calabresa, red onion and black olives                           |           |
| <b>ALICHE</b>  | <b>79</b> |
| Handmade tomato sauce, mozzarella, imported aliche and tomatoes roasted on charcoal with fleur de sel          |           |

# Pizzas

30CM PIZZAS, WITH NATURAL FERMENTATION

- |   |           |
|---|-----------|
| <b>APULIA</b>   | <b>79</b> |
| Artisan tomato sauce, burrata, roasted tomatoes, azapa pesto and basil  |           |
| <b>MARGHERITA GOURMET</b>   | <b>79</b> |
| Artisan tomato sauce, mozzarella, grilled tomatoes with fleur de sel and basil  |           |
| <b>PEPERONATA ESPECIAL</b>  | <b>82</b> |
| Artisan tomato sauce, mozzarella, cured pepperoni, gratinated with premium parmesan   |           |
| <b>LAMESIA</b>  | <b>82</b> |
| Artisan sauce of tomato, mozzarella and gorgonzola; when it comes out of the oven it receives a touch of truffled honey                               |           |
| <b>CALÁBRIA</b>   | <b>85</b> |
| Artisan tomato sauce, mozzarella, artisan pepperoni, braised tomatoes, goat cheese and basil  |           |
| <b>TARTUFATA</b>  | <b>86</b> |
| 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 |           |



# Pizzas

*30CM PIZZAS, WITH NATURAL FERMENTATION*

- |   |           |
|---|-----------|
| <b>TIRRENO</b>  | <b>89</b> |
| Artisan tomato sauce, mozzarella, Parma ham and fresh champignon of Paris; when it comes out of the oven it receives a rocket salad |           |
| <b>STRACCIATELLA</b>  | <b>92</b> |
| Artisan tomato sauce, mozzarella, burrata, pesto di Genova, confit tomatoes and Brazilian nuts                                      |           |
| <b>TOSCANA</b>  | <b>94</b> |
| Artisan tomato sauce, mozzarella, goat cheese, caramelized red onion, sweet grape tomato, Parma ham, finished with lemon zest       |           |
| <b>VIBO VALENTIA</b>  | <b>96</b> |
| Artisan tomato sauce, mozzarella, Brie cheese, apricot jam and Parma ham  |           |

# Desserts

**GELATO DA CASA 27**

Vanilla ice cream served with homemade meringue and syrup of your choice:

\* Salted caramel \* Red fruits \* Chocolate ganache

**CANNOLI SICILIANO 29**

Crunchy straw filled with dulce de leche and cashew nuts, served with vanilla ice cream

**MOUSSE COM CARAMELO SALGADO 29**

Dulce de leche mousse with salted caramel syrup and crunchy nuts

**PANNA COTTA COM CARAMELO 29**

**SALGADO**

Traditional Italian custard flan, finished with salted caramel and chestnut crumble

**FETTE DE CHOCOLATE 31**

Slices of Belgian chocolate salami and chestnuts served with homemade vanilla ice cream

**TIRAMISÙ 33**

Classic italian tart

**CORNETO TROPEA 35**

Crispy cornet filled with mascarpone cream, served with red fruit coulis and vanilla ice cream

# DRINKS

TROPEA

CANTINA - ARMAZÉM

— DE JÓE 2017 —

## Non Alcoholic

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

## Italian Sodas

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

<b>TANGERINE</b>	<b>14</b>
<b>GINGER</b>	<b>14</b>
<b>CRAMBERRY</b>	<b>14</b>
<b>GREEN APPLE</b>	<b>14</b>

## Beers

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

## Cocktails

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

# DRINKS



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

## Caips

*CONSULT FLAVORS WITH THE WAITERS*

<b>CACHAÇA</b>	<b>20</b>
<b>OUROPRETANA WEISS VODKA</b>	<b>20</b>
<b>ABSOLUT</b>	<b>28</b>

## Liqueurs

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

# DRINKS

TROPEA

CANTINA - ARMAZÉM

— DE JÓI 2017 —

## Shots

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



WINES



# Sparkling

**QUEREU BRUT CUVÉE RESERVE**

**139**

Origin: Chile

# WINES

**TROPEA**

CANTINA - ARMAZÉM

— DE/DE 2017 —

## Rosé

**SUSANA BALBO SIGNATURE ROSÉ** **277**

Malbec - Pinot Noir

Origin: Argentina

**FALERNIA ROSÉ** **127**

85% Viognier - 15% Syrah

Origin: Valle Elqui - Chile

**VILLA ROSA COLHEITA ROSÉ** **115**

Baga

Origin: Portugal

# WINES

**TROPEA**

CANTINA - ARMAZÉM

— DE JÓE 2017 —

## White

**TENUTA MALUCELLI 159**

Ribolla Gialla

Origin: Italy

**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

**POGGIO ORO TOSCANA BIANCO I.G.T. 125**

40% Vermentino - 40% Chardonnay -

20% Sauvignon Blanc

Origin: Italy

# WINES



## White

<b>FALERNIA</b>	<b>119</b>
Pedro Ximenez Origin: Valle Elqui - Chile	
<b>ARCAIA</b>	<b>113</b>
Pinot Griggio Origin: Italy	
<b>QUEREU</b>	<b>105</b>
Sauvignon Blanc Origin: Chile	
<b>CUP</b>	<b>35</b>
Always a careful choice	

# WINES



## Red

<b>AMARONE MONTRESOR</b>	<b>722</b>
Santinato - Corvina - Rondinella - Molinara Origin: Italy	
<b>RIVETTO MASCARINI BARBARESCO</b>	<b>599</b>
Barbaresco Origin: Italy	
<b>DOLCETTO D'ALBA LE ROSE</b>	<b>459</b>
Dolcetto Origin: Italy	
<b>SUSANA BALBO SIGNATURE BRIOSO</b>	<b>457</b>
Cabernet Sauvignon - Cabernet Franc - Malbec - Petit Verdot Origin: Argentina	
<b>AMARIANO</b>	<b>315</b>
Syrah Origin: Argentina	
<b>AMARIANO</b>	<b>315</b>
Malbec Origin: Argentina	
<b>PAOLOLEO ORFEO NEGROAMARO</b>	<b>297</b>
<b>PUGLIA I.G.T.</b>	
Negroamaro Origin: Puglia - Italy	

# WINES

TROPEA

CANTINA - ARMAZÉM

— DE/DE 2017 —

## Red

**UGOLINI MORA VALPOLICELLA CLASSICO** **284**

Rondinella - Molinara - Corvinone - Corvina  
Origin: Italy

**PAOLOLEO PASSO CARDINALE** **282**

Primitivo de Manduria  
Origin: Italy

**BÁRBARA ELIODORA GRAN RESERVA** **249**

**2021**

Syrah

Origin: Minas Gerais - Brazil

- gold - Concours Mondial de Bruxelles
- silver - 94 points Decanter World Wine Awards 2024
- silver - Syrah du Monde - França

**ARUMA BODEGAS CARO (CATENA &** **243**

**ROTHSCHILD)**

Malbec

Origin: Argentina

**TENUTA MALUCELLI ROSSO** **239**

**JANGUITO RISERVA FRIULLI D.O.C.**

Refosco - Cabernet franc - Merlot

Origin: Italy

**FALERNIA GRAN RESERVA AARON** **232**

Pinot Noir

Origin: Chile

# WINES



## Red

<b>BENMARCO</b>	<b>229</b>
Cabernet Sauvignon Origin: Argentina	
<b>FOLHA DO MEIO COLHEITA TINTO</b>	<b>222</b>
Trincadeira - Aragonez - Alicante Bouschet Origin: Portugal	
<b>PICCINI MEMORO ROSSO</b>	<b>214</b>
40% Primitivo Passificada - 30% Montepulciano d'Abruzzo - 20% Nero d'Avola da Sicília - 10% Merlot do Veneto Origin: Itália	
<b>PACHECA RESERVA DOURO</b>	<b>211</b>
34% castas de vinhas velhas - 33% Touriga Francesa - 33% Touriga Nacional Origin: Portugal	
<b>HEDONÉ BLEND 2017</b>	<b>206</b>
Malbec - Syrah - Merlot - Cabernet Sauvignon Origin: Argentina	

# WINES



## Red

**APASSIMENTO BURDIZZO I.G.T. ROSSO 199**

**PUGLIA PASSITO**

50% Negroamaro - 50% Primitivo

Origin: Itália

**SETTESOLI RISERVA 189**

Nero d'Ávola

Origin: Italy

**OPTA 179**

Touriga Nacional

Origin: Portugal

**TRIBUTO CALITERRA GRAN RESERVA 169**

Cabernet Sauvignon

Origin: Chile

**ANCLA RESERVA BLEND 159**

Cabernet Sauvignon - Malbec - Syrah

Origin: Chile

**SERBAL 159**

Cabernet Franc

Origin: Argentina

**TRAVATI ROSSO TERRE SICILIANE 153**

Cabernet Sauvignon - Merlot - Syrah

Origin: Italy



# WINES



## Red

<b>PATA NEGRA TORO ROBLE</b>	<b>148</b>
Tempranillo Origin: Spain	
<b>LABARO CHIANTI D.O.C.G.</b>	<b>145</b>
80% Sangiovese - 10% Canaiolo - 10% Colorino Origin: Italy	
<b>I MURI PUGLIA</b>	<b>142</b>
Negroamaro Origin: Italy	
<b>VENTISQUERO RESERVA</b>	<b>139</b>
Cabernet Sauvignon Origin: Chile	
<b>ROVERSI PIEMONTE</b>	<b>137</b>
Barbera Origin: Italy	
<b>LOIOS TINTO</b>	<b>136</b>
Aragonês - Trincadeira - Castelão Origin: Portugal	
<b>GRAND RÉGALIEN BORDEAUX</b>	<b>131</b>
75% Merlot - 25% Cabernet Sauvignon Origin: France	

# WINES



## Red

**HEDONE CLÁSSICO** **129**

Malbec

Origin: Mendoza - Argentina

**HEDONE CLÁSSICO** **129**

Syrah

Origin: Mendoza - Argentina

**BURDIZZO** **125**

Primitivo

Origin: Italy

**WINES IN 187ml GLASSES** **35**

Always a careful choice - ask the waiters