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CAFFÈ CUCINA BAR

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Ogni giorno scegliamo i migliori ingredienti italiani per portare in tavola i nostri piatti, fatti in casa secondo la tradizione.

**Benvenuti in Botega, benvenuti a casa**

Every day we choose the best Italian ingredients to bring to the table our dishes, homemade, according to tradition.

**Welcome in Botega, welcome home**

Todos os dias escolhemos os melhores ingredientes italianos para levar à mesa os nossos pratos caseiros de acordo com a tradição.

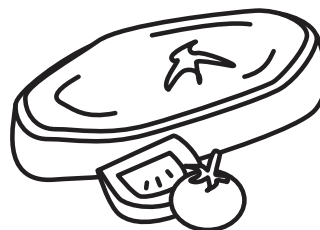
**Bem vindo em Botega, bem vindo a casa**

Chaque jour, nous choisissons les meilleurs ingrédients italiens pour apporter à la table nos plats, faits maison selon la tradition.

**Bienvenue à Botega, bienvenue à la maison**

**BUON APPETITO**

# BRUSCHETTA



## AGLIO, OLIO E PEPERONCINO

(EN) garlic, extra virgin olive oil, chilli  
(PT) alho, azeite extra-virgem e pimenta  
(FR) *ail, huile d'olive extra vierge, piment*

€2.50

## MEDITERRANEA (pomodoro, basilico, aglio, olio extravergine di oliva)

(EN) tomato, basil, garlic, extra virgin olive oil  
(PT) tomate, manjeriçã, alho, azeite extra-virgem  
(FR) *tomate, basilic, ail, huile d'olive extra vierge*

€3.00

## PIZZAIOLA (salsa di pomodoro\*, mozzarella, origano, olio extravergine di oliva)

(EN) tomato sauce\*, mozzarella cheese, oregano, extra virgin olive oil  
(PT) molho de tomate\*, queijo mozzarella, orégano, azeite extra-virgem  
(FR) *sauce tomate\*, mozzarella, origan, huile d'olive extra vierge*

€3.00

## GENOVESE (pesto\*, mozzarella, pomodori)

(EN) pesto sauce\*, mozzarella cheese, tomatoes  
(PT) pesto genovês\*, queijo mozzarella, tomate  
(FR) *pesto génois\*, fromage mozzarella, tomate*

€3.00

## HUMMUS DI CECI\* (hummus di ceci, pomodori, olive)

(EN) chickpeas hummus, tomatoes, olives  
(PT) grão de bico hummus, tomates, azeitonas  
(FR) *pois chiches hummus, tomates, olives*

€3.00

## PERE, GORGONZOLA E NOCI

(EN) pears, gorgonzola cheese and walnuts  
(PT) peras, queijo gorgonzola e nozes  
(FR) *poires, gorgonzola et noix*

€3.00

## BRIE E CIPOLLE CARAMELLATE

(EN) brie cheese and caramelized onions\*  
(PT) queijo brie e cebola caramelizada\*  
(FR) *brie et oignons caramélisés\**

€3.00

## PATÈ DI OLIVE, POMODORI SECCHI E GRANA

(EN) patè of olives\*, dried tomatoes and parmesan cheese  
(PT) patè de azeitonas\*, tomates secos e queijo parmesão  
(FR) *patè d'olives\*, tomates séchées et parmesan*

€3.00

## FORMAGGIO DI CAPRA, MIELE E ORIGANO

(EN) goat cheese, honey and organ  
(PT) queijo de cabra, mel e organ  
(FR) *fromage de chèvre, miel et organ*

€3.00

## PROSCIUTTO DI PARMA E TALEGGIO

(EN) parma ham, taleggio cheese  
(PT) presunto de Parma, queijo taleggio  
(FR) *jambon de Parme, taleggio*

€3.50

## GORGONZOLA E SPECK

(EN) gorgonzola cheese and speck  
(PT) queijo gorgonzola e speck  
(FR) *gorgonzola et speck*

€3.50

## BRESAOLA, GRANA, RUCOLA

(EN) dried and salted beef with rocket salad and parmesan cheese  
(PT) carne seca e salgada com rúcula e queijo parmesão  
(FR) *boeuf séché et salé avec salade de roquettes et parmesan*

€3.50

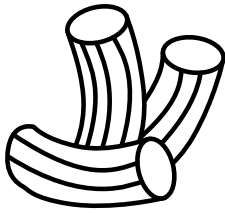
\* handmade fresh every day / fresco caseiros todos os dias / fait à la main tous les jours

# HOMEMADE FRESH PASTA

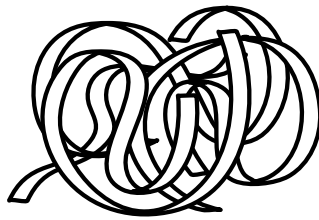
massa fresca feita à mão  
*pâtes fraîches faites à la main*

1

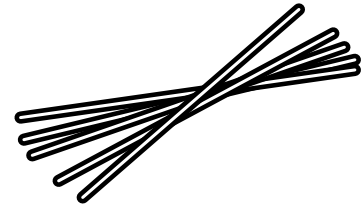
CHOOSE YOUR PASTA



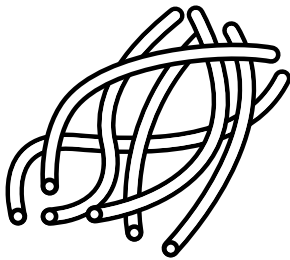
**MACCHERONI**



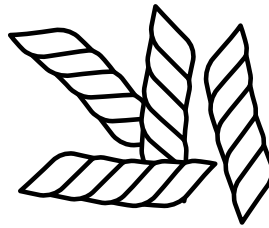
**TAGLIATELLE**  
(WITH EGG)



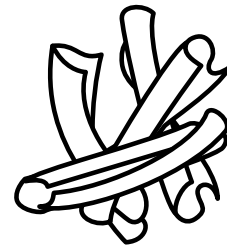
**SPAGHETTI**



**BUCATINI**

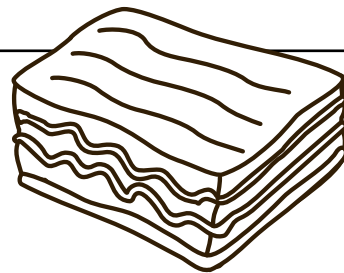


**FUSILLI**



**CASARECCE**

## LASAGNA



### LASAGNA BOLOGNESE

(EN) beef, pork, tomato sauce, onion, garlic, carrot, celery

(PT) carne de vaca e de porco, molho de tomate, cebola, alho, cenoura, aipo

(FR) *boeuf, porc, sauce tomate, oignon, ail, carotte, céleri*

€8.50

### LASAGNA VEGETARIANA

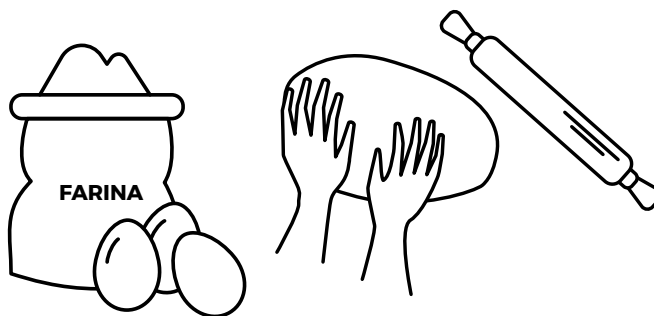
(EN) spinach or zucchini, parmigiano cheese, besciamella

(PT) espinafre ou abobrinha, bechamel, queijo parmesão

(FR) *épinards ou courgettes, fromage parmigiano, besciamella*

€8.50

Did you know that ... in Botega, pasta and sauces are prepared strictly by hand, according to tradition, with **semolina wheat flour** and ingredients imported from Italy.



**2**

## CHOOSE YOUR SAUCE



### POMODORO E BASILICO

€8.00

(EN) tomato sauce, basil, extra virgin olive oil, garlic, onion  
 (PT) molho de tomate, manjeriçao, azeite virgem extra, alho, cebola  
 (FR) *sauce tomate, basilic, huile d'olive extra vierge, ail, oignon*

### RAGÙ ALLA BOLOGNESE

€8.50

(EN) beef, pork, tomato sauce, onion, garlic, extra virgin olive oil  
 (PT) carne de vaca e de porco, molho de tomate, cebola, alho, azeite virgem extra  
 (FR) *boeuf, porc, sauce tomate, oignon, ail, huile d'olive extra vierge*

### GORGONZOLA E NOCI

€8.50

(EN) gorgonzola cheese, walnuts, parmesan cheese, cream, pepper  
 (PT) gorgonzola queijo, nozes, queijo parmesao, nata, pimenta  
 (FR) *gorgonzola, noix, parmesan, crème, poivre*

### PESTO ALLA GENOVESE

€8.50

(EN) basil, parmesan cheese, pecorino cheese, pine nuts, garlic, extra virgin olive oil  
 (PT) manjeriçao, queijo parmesao, queijo pecorino romano, pinhao, alho, azeite virgem extra  
 (FR) *basilic, parmesan, pecorino, pignons de pin, ail, huile d'olive extra vierge*

### ARRABBIATA

€8.50

(EN) tomatoes, extra virgin olive oil, garlic, chili pepper  
 (PT) tomate, azeite virgem extra, alho, chilli  
 (FR) *tomates, huile d'olive extra vierge, ail, piment*

### PUTTANESCA

€8.50

(EN) tomato sauce, capers, taggiasche olives, anchovies, extra virgin olive oil, garlic, chilli  
 (PT) molho de tomate, alcaparras, taggiasche azeitonas, anchovas, azeite extra-virgem, alho, pimenta  
 (FR) *sauce tomate, câpres, olives taggiasche, anchois, huile d'olive extra vierge, ail, piment*

### SALSICCIA, POMODORO E PANNA

€8.50

(EN) sausage, tomato sauce, cream, onion, extra virgin olive oil  
 (PT) salsicha, molho de tomate, nata, cebola, azeite virgem extra  
 (FR) *saucisse, sauce tomate, crème, oignon, huile d'olive extra vierge*

### CARBONARA

€8.50

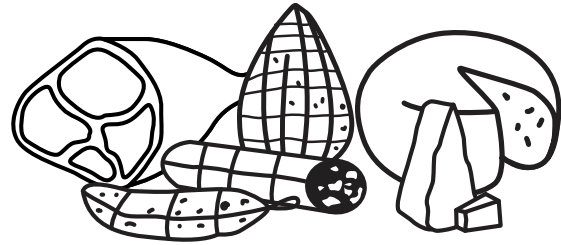
(EN) bacon, egg, pecorino romano cheese, pepper  
 (PT) bacon, ovos, queijo pecorino romano, pimenta  
 (FR) *bacon, œufs, pecorino romano, poivre*

### AMATRICIANA

€8.50

(EN) tomato, bacon, pecorino romano cheese, chilli pepper, extra virgin olive oil  
 (PT) tomate, bacon, queijo pecorino romano, pimenta, azeite extra-virgem  
 (FR) *tomate, bacon, fromage pecorino romano, piment, huile d'olive extra vierge*

# PIATTI FREDDI



## TAGLIERE DI SALUMI E FORMAGGI ITALIANI

€8.50

(EN) italian salami and cheese plate  
(PT) tabua de enchidos e queijos italianos  
(FR) *assiette de salami et fromage italien*

## BRESAOLA, RUCOLA E PARMIGIANO REGGIANO

€8.50

(EN) dried and salted beef with rocket salad and parmesan cheese  
(PT) carne seca e salgada com rúcula e queijo parmesão  
(FR) *boeuf séché et salé avec salade de roquettes et parmesan*

## CAPRESE

€6.50

(EN) mozzarella cheese, tomatoes, organ  
(PT) queijo mozzarella, tomate, orégano  
(FR) *mozzarella, tomates, organ*

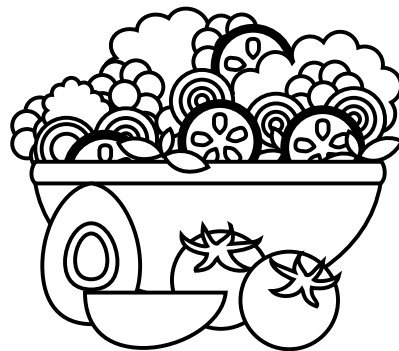
## PROSCIUTTO E MELONE

€5.50

(EN) melon, parma ham  
(PT) melão, presunto de parma  
(FR) *melon, jambon de parme*

# SALADS

(main dish / prato principal / plat principal)



## TONNO

€8.00

(IT) insalata di stagione, tonno, pomodorini, uova sode, mais, cipolla, cetrioli, olive  
(EN) seasonal salad, tuna fish, tomatoes, hard-boiled eggs, corn, onion, cucumber, olives  
(PT) salada, atum, tomate, ovo cozidos, milho, cebola, pepino, azeitonas  
(FR) *salade de saison, thon, tomates, œufs durs, maïs, oignon, concombre, olives*

## VEGETARIANA

€7.00

(IT) ceci, insalata di stagione, pomodorini, cipolla, avocado, olive nere  
(EN) chickpeas, seasonal salad, tomatoes, onion, avocado, basil, black olives  
(PT) grão de bico, salada, tomate, cebola, abacate, manjeriçã, azeitonas pretas  
(FR) *pois chiches, salade de saison, tomates, oignons, avocat, basilic, olives noires*

## MOZZARELLA

€7.00

(IT) mozzarella, pomodorini, olive nere, rucola, noci, semi di zucca, pomodori secchi  
(EN) mozzarella, tomatoes, black olives, rocket salad, walnuts, pumpkin seeds, dry tomatoes  
(PT) mozzarella, tomate, azeitonas pretas, rúcula, nozes, pevides de abóbora, tomates secos  
(FR) *mozzarella, tomates, olives noires, roquette, noix, graines de citrouille, tomates séchées*

(side dish / acompanhamento / accompagnement)

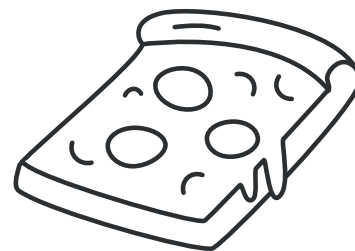
## INSALATA MISTA

€3.00

(IT) insalata di stagione, pomodori, cipolla  
(EN) seasonal salad, tomatoes, onions  
(PT) salada da época, tomates, cebola  
(FR) *salade de saison, tomates, oignons*





# PIZZA 'AL TRANCIO'

(PIZZA SLICE)



1

CHOOSE YOUR PIZZA OR FOCACCIA





<b>FOCACCIA</b> 	€3.00
<b>FOCACCIA CON CIPOLLE</b>  (focaccia with onions)	€3.50
<b>PIZZA POMODORO</b>  (tomato)	€3.50
<b>PIZZA MARGHERITA</b>  (tomato, mozzarella)	€4.50

2

CHOOSE YOUR EXTRAS

Prosciutto di Parma / Parma ham / presunto de Parma / jambon de Parme	€1.00
Prosciutto di Praga / prague cooked ham / fiambre / jambon cuit de prague	€1.00
Mortadella	€1.00
Speck	€1.00
Salame piccante / spicy salami / salame picante / salami épicé	€1.00
Tonno / tuna fish / atum / thon	€1.00
Acciughe / anchovies / anchovas / anchois	€1.00
Gorgonzola	€1.00
Mozzarella	€1.00
Brie	€1.00
Taleggio	€1.00
Parmigiano Reggiano	€1.00
Cipolle caramellate / caramelized onions / cebolas caramelizadas / oignons caramélisés	€1.00
Pomodori secchi / dried tomatoes / tomates secos / tomates séchées	€1.00
Insalata / salad / salada / salade	€0.50
Olive / olives / aceitonas / olives	€0.50
Cipolla cruda / raw onion / cebola crua / oignon cru	€0.50
Pomodori freschi / fresh tomatoes / tomates frescos / tomates fraîches	€0.50
Capperi / capers / alcaparras / câpres	€0.50

## OUR SUGGESTIONS

Pizza margherita, gorgonzola, parmigiano 	€6.50
Pizza margherita, pomodori secchi, capperi, rucola 	€6.50
Pizza margherita, tonno, cipolle	€6.00
Pizza margherita, speck, gorgonzola	€6.50
Pizza margherita, prosciutto di Praga, taleggio	€6.50
Pizza pomodoro, acciughe, capperi, olive	€6.00
Pizza margherita, salame piccante, gorgonzola	€6.50
Focaccia con cipolle, pomodori freschi, rucola 	€4.50
Focaccia, prosciutto di parma, brie, insalata	€5.50
Focaccia, mortadella, brie	€5.00
Focaccia, cipolle caramellate, brie, capperi 	€5.50

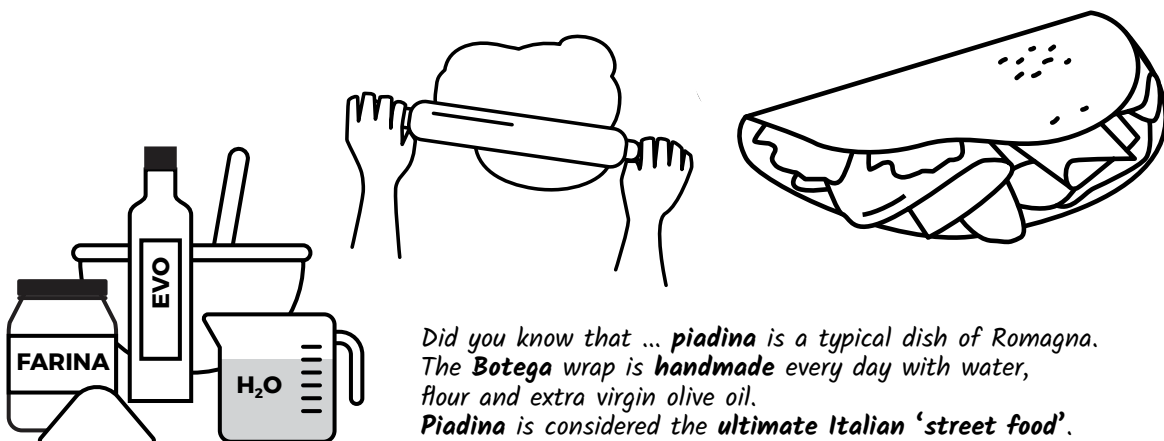
# PIADINA \*\*

\*\* servita fino alle 18 / served until 6pm /  
servido até as 18h / servi jusqu'à 18h /

<b>ROMAGNOLA</b> (prosciutto di parma, brie, rucola) (EN) parma ham, brie cheese, rocket salad (PT) presunto de parma, brie, rucola (FR) <i>jambon de parme, brie, roquette</i>	€5.20
<b>BOLOGNA</b> (mortadella, philadelphia, insalata) (EN) mortadella with pistachio, philadelphia cheese, salad (PT) mortadella, queijo philadelphia, salada (FR) <i>mortadelle, fromage Philadelphie, salade</i>	€5.20
<b>PRAGA</b> (prosciutto di praga, philadelphia, patè di olive, insalata) (EN) praga ham, philadelphia cheese, olive patè, salad (PT) presunto de praga (fiambre), queijo philadelphia, patê de azeitonas, salada (FR) <i>jambon de prague, philadelphia, olive patè, salade</i>	€5.20
<b>TONNO</b> (tonno, patè di olive, cipolle, pomodori) (EN) tuna fish, olive patè, onions, tomatoes (PT) atum, patê de azeitona, cebola, tomate (FR) <i>thon, paté d'olive, oignons, tomates</i>	€5.20
<b>TIROLESE</b> (speck, gorgonzola, rucola) (EN) speck, gorgonzola cheese, rocket salad (PT) speck, queijo gorgonzola, rucola (FR) <i>speck, gorgonzola, roquette</i>	€5.20
<b>PESTO</b> 🌿 (pesto, pomodoro, mozzarella) (EN) pesto, tomato, mozzarella (PT) pesto, tomate, mozzarella (FR) <i>pesto, tomate, mozzarella</i>	€5.20
<b>HUMMUS</b> 🌿 (hummus di ceci, pomodori secchi, olive, pomodori, insalata) (EN) chickpeas hummus, dried tomato, olives, tomato, salad (PT) grão de bico hummus, tomates secos, azeitonas, tomates, salada (FR) <i>houmous de pois chiches, tomates séchées, olives, tomates, salade</i>	€5.20

## DOLCE / SWEET / DOCE / DOUX

<b>NUTELLA</b> 🌿	€3.50
<b>NUTELLA E MASCARPONE CHEESE</b> 🌿	€3.50



Did you know that ... **piadina** is a typical dish of Romagna.  
The **Botega** wrap is **handmade** every day with water,  
flour and extra virgin olive oil.  
**Piadina** is considered the **ultimate Italian 'street food'**.



# DESSERT

<b>TIRAMISÙ</b>	€4.50
<b>CHEESECAKE WITH FRUIT SAUCE</b>	€4.50
<b>PANNA COTTA WITH FRUIT SAUCE</b>	€4.50
<b>APPLE / PEAR PIE AND ICE CREAM</b>	€4.00
<b>CHOCOLATE BROWNIES AND ICE CREAM</b>	€4.00
<b>SFOGLIA DI NUTELLA E MASCARPONE WITH CREAM</b>	€4.00
<b>VANILLA / LEMON ICE CREAM</b>	€4.00
<b>HOMEMADE BISCUITS</b>	€1.00 cad

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**EVERY DAY WE PREPARE CAKES, DESSERTS AND BISCUITS WITH FRESH AND NATURAL INGREDIENTS**



# CAFFÈ

<b>CAFFÈ ESPRESSO</b>	€1.00
<b>CAFFÈ DOPPIO</b>	€2.00
<b>CAFFÈ MACCHIATO</b>	€1.00
<b>CAFFÈ DECAFFEINATO</b>	€1.50
<b>CAFFÈ CORRETTO</b> grappa, sambuca, brandy	€3.00
<b>CAFFÈ AMERICANO</b>	€1.50
<b>CAPPUCCINO</b>	€2.00
<b>CAFFELATTE</b>	€2.00
<b>LATTE MACCHIATO</b>	€2.00
<b>MILK AND COCOA</b>	€2.00
<b>MILK</b>	€1.00

## SPECIAL COFFEE

<b>COFFEE WITH NUTELLA</b>	€2.00
<b>COFFEE WITH GELATO</b>	€2.00
<b>COFFEE WITH PANNA</b>	€2.00
<b>MAROCCHINO</b>	€2.00
<b>MOCACCINO</b>	€2.00
<b>CAFFÈ SHACKERATO</b> with Baileys	€2.50 €3.20
<b>IRISH COFFEE</b>	€4.00

## CHOCOLATE AND TEAS

ITALIAN ORGANIC TEAS IN LEAF AND HOT CHOCOLATE

<b>TEAS</b>	€2.00
<b>HOT CHOCOLATE</b> cream	€2.50 +€0.50

# VINO

## ROSSO / RED / TINTO

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<b>NERO D'AVOLA IGT</b>	€14.50
<b>MERLOT</b>	€12.50
<b>SANGIOVESE</b>	€12.50
<b>MONTEPULCIANO</b>	€12.50
<b>LAMBRUSCO</b>	€8.50
<b>MONTADO</b>	€8.50

## BIANCO / WHITE / BRANCO

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<b>SOAVE</b>	€12.50
<b>CHARDONNAY</b>	€12.50
<b>PINOT GRIGIO</b>	€14.00
<b>PROSECCO MILLESIMATO</b>	€22.00
<b>JMF / MONTADO</b>	€8.50

## ROSÉ

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<b>MATEUS</b>	€10.00
<b>MONTADO</b>	€8.50

## VERDE / GREEN / VERDE

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<b>GAZELA</b>	€9.50
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## SANGRIA

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<b>SANGRIA 1/2 L</b>	€5.00
<b>SANGRIA 1 L</b>	€9.00

## BICCHIERE / GLASS / COPO

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<b>ROSSO / RED / TINTO</b>	€2.50
<b>BIANCO / WHITE / BRANCO</b>	€2.50
<b>ROSÉ</b>	€2.50
<b>PROSECCO</b>	€5.00

# BIRRA

## SPINA

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	20cl	50cl
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<b>SUPERBOCK</b>	€1.50	€3.00
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## BOTTIGLIA / BOTTLE

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<b>SUPERBOCK</b>	€2.00
<b>SUPERBOCK STOUT</b>	€2.00
<b>SUPERBOCK NO ALCOHOL</b>	€2.00
<b>SAGRES</b>	€2.00
<b>SAGRES NO ALCOHOL</b>	€2.00
<b>SOMMERSBY</b>	€2.50
<b>PERONI</b>	€3.00

# DRINKS

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<b>STILL WATER</b> (33cl)	€1.00
<b>STILL WATER</b> (1,5l)	€2.50
<b>SPARKLING WATER</b> (25cl)	€1.50
<b>SPARKLING WATER</b> (75cl)	€3.00
<b>SOFT DRINKS</b>	€2.00
coca cola, coca cola zero, fanta, sprite, tonica Schweppes, cold tea, ginger ale	

# NATURAL DRINKS

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<b>ORANGE JUICE</b>	€2.00
<b>FRUIT MILKSHAKE</b>	€3.50
<b>EXTRACT</b>	€3.50
fresh fruit and vegetable	

## BIBITE ITALIANE LURISIA

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<b>BIBITE LURISIA</b>	€2.50
chinotto, gassosa, aranciata rossa, tonica	

# COCKTAIL

## ALCOHOLIC

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<b>APEROL SPRITZ</b>	€7.00
prosecco, aperol, soda	
<b>CAMPARI SPRITZ</b>	€7.00
prosecco, campari, soda	
<b>NEGRONI</b>	€7.00
gin, campari, vermouth rosso	
<b>NEGRONI SBAGLIATO</b>	€7.00
prosecco, campari, vermouth rosso	
<b>MOJITO</b>	€5.00
rum bianco, soda, lime, zucchero di canna, menta	
<b>DRY MARTINI</b>	€7.00
gin, dry vermouth	
<b>AMERICANO</b>	€7.00
campari, vermouth rosso, soda	
<b>MARGARITA</b>	€7.00
tequila, cointreau, lime, sale	
<b>CAIPIRINHA</b>	€5.00
cachaca, lime, zucchero di canna	
<b>CAIPIROSKA</b>	€5.00
vodka, lime, zucchero di canna	

## NON ALCOHOLIC

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<b>CRODINO</b>	€3.00
<b>SAN BITTER</b>	€3.00

# LONG DRINK

<b>GIN TONIC</b>	€6.00
<b>GIN LEMON</b>	€6.00
<b>WHISKY COKE</b>	€6.00
<b>VODKA SODA</b>	€6.00
<b>VODKA LEMON</b>	€6.00
<b>VODKA ORANGE</b>	€6.00
<b>CUBA LIBRE</b>	€6.00

# LIQUORI

<b>AGUARDENTE FIGO</b>	€3.50
<b>AMARGUINHA</b>	€2.50
<b>GINJA</b>	€2.50
<b>LICOR BEIRÃO</b>	€3.00
<b>APEROL</b>	€4.00
<b>AMARETTO DI SARONNO</b>	€4.00
<b>CAMPARI</b>	€4.00
<b>FERNET BRANCA</b>	€4.00
<b>LIMONCELLO</b>	€3.00
<b>GRAPPA NONNINO</b>	€4.00
<b>MARTINI ROSSO</b>	€3.00
<b>MARTINI BIANCO</b>	€3.00
<b>RAMAZZOTTI</b>	€4.00
<b>SAMBUCA</b>	€3.00
<b>ABSOLUTE</b>	€4.50
<b>BAILEYS</b>	€3.50
<b>BOMBAY</b>	€5.50
<b>HAVANA CLUB</b>	€4.00
<b>JACK DANIEL'S</b>	€6.00

IVA inclusa al tasso legale in vigore. Nessun piatto, cibo o bevanda, incluso il coperto, può essere addebitato se non richiesto dal cliente o se non è da lui utilizzato. Se sei allergico o intollerante a una delle seguenti sostanze e se hai dubbi sugli ingredienti presenti nel cibo che desideri consumare, puoi richiedere informazioni a uno dei nostri collaboratori: cereali contenenti glutine, crostacei, uova, pesce, arachidi, latte, noci, sedano, senape, semi di sesamo, anidride solforosa e solfiti, lupini, molluschi.

*VAT included at the current legal rate. No plate, food or drink, including the table, can be charged if not requested by the customer or if it is not used by him. If you are allergic or intolerant to any of the following substances and if you have doubts about the ingredients in the food you want to consume, you can request information from one of our employees: cereals containing gluten, crustaceans, eggs, fish, peanuts, milk, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites, lupins, molluscs.*

*IVA incluído na taxa legal atual. Nenhuma placa, comida ou bebida, incluindo a mesa, pode ser cobrada se não for solicitada pelo cliente ou se não for usada por ele. Se tem alergia ou intolerância a alguma das seguintes substâncias e tem dúvidas sobre os ingredientes dos alimentos que pretende consumir, pode solicitar informações a um dos nossos empregados: cereais contendo glúten, crustáceos, ovos, peixe, amendoim, leite, nozes, aipo, mostarda, sementes de sésamo, dióxido de enxofre e sulfitos, tremoços, moluscos.*

*TVA incluse au taux légal en vigueur. Aucune assiette, nourriture ou boisson, même couverte, ne peut être facturée si le client ne le demande pas ou si elle ne l'utilise pas. Si vous êtes allergique ou intolérant à l'une des substances suivantes et si vous avez des doutes sur la composition du produit que vous souhaitez consommer, vous pouvez demander l'information de l'un de nos employés: céréales contenant du gluten, crustacés, œufs, poisson, cacahuètes, lait, noix, céleri, moutarde, graines de sésame, dioxyde de soufre et sulfites, lupins, mollusques.*