

Family wines Douro Alentejo

PORTUGUESE WINE

Red	Glass	Bottle
Vinho Casavostra	3,70€	14,50€
Alento ½ 9,00€	4,00€	16,50€
Vinha do Mouro		17,80€
Alento Reserva		25,00€
Casa dos Zagalos ½ 14,00€		26,00€
Quinta do Mouro		39,00€
Monte Branco		40,00€
Quinta do Mouro Dourado		79,00€
Ferro by Ferradosa	4,50€	22,00€
Ferradosa		28,00€
Ferradosa Vinhas Velhas		34,00€

White	Glass	Bottle
Vinho Casavostra	3,70€	14,50€
Alento	4,00€	16,50€
Alento Reserva		25,00€
Ferro by Ferradosa	4,50€	22,00€
Ferradosa Vinhas Velhas		30,00€

Rosé & Verde	Glass	Bottle
Alento Rosé	3,90€	17,00€
Ferro Rosé	4,20€	21,00€
Ameal (Verde DOC)	4,50€	20,00€

ITALIAN WINE

Red	Glass	Bottle
Lambrusco (E. Romagna)		18,00€
Chianti Clássico (Toscana)		28,00€
Valpolicella DOC		25,00€

White	Glass	Bottle
Lambrusco		18,00€
Pinot Grigio (Veneto)	5,20€	23,00€
Sauvignon Blanc	5,30€	24,00€

Rosé	Glass	Bottle
Lambrusco		18,00€

SPARKLING WINE

Prosecco draft	3,20€	11.16,00€
Prosecco Albino Armani DOC		24,00€
Champagne Moët & Chandon		80,00€

SANGRIA

Sangria Casavostra	½ 10,00€	1l. 18,00€
Sangria Red or White	½ 8,00€	1l. 15,00€

BEER & CIDER

Cider Somersby		3,80€
Sagres/SuperBock	0,2l. 2,50€	0,5l. 4,50€
Heineken	0,2l. 2,80€	0,5l. 5,00€
👍 Birra Moretti L' autentica (0,33l.)		4,50€
Portuguese Craft beer (0,33l.)		4,50€
Alcohol-free /Stout (0,33l.)		3,20€

ALCOHOL-FREE

Still water	1,00€/	3,20€
San Pellegrino	2,30€/	3,90€
Coca-cola /Fanta / Ginger ale		2,50€
Tonic water / slim		1,90€
👍 Casavostra ice-tea	2,20€/	7,00€
Fresh orange juice		3,80€
Lemonade with mint		3,80€
Virgin Mojito		4,50€
Fizzy Lime (soda, lime juice, mint)		3,20€

GIN, VODKA & RUM (+ mixer)

Gin Gordon's/B Sapphire	4,50€/	7,00€
Gin Tanqueray 10/Hendricks	8,00€/	9,00€
👍 Gin Villa Ascenti (Italian Premium)		9,00€
Vodka Smirnoff/Absolut	4,50€/	6,00€
Vodka premium		8,00€
Rum Bacardi /Havana 7Años	5,00€/	7,50€

DIGESTIVI, CAFFÈ E TÈ

Limoncello		4,00€
Grappa		5,00€
Cálem Port wine/ LBV	4,00€/	6,50€
Medronho		4,00€
Amarguinha/Beirão/Moscatel		4,00€
Aguardante CRF		5,00€
Whisky New/ Aged	5,00€/	8,00€
Tea pot		2,00€
Espresso Coffee/Decaf		1,20€
Café Latte /Cappuccino	2,20€ /	2,80€
Plant-based milk supplement		0,50€

Casavostra

PER INIZIARE

Aperitivi & Cocktail

Bellini / Kir Royal / Mimosa	4,00€	Limoncello Spritz (Limoncello,prosecco,soda)	6,50€
Martini tonic (Martini dry, tonic, basil)	5,90€	Aperol Spritz (Aperol, prosecco, soda)	6,50€
Port tonic (Dry white Port Cálem, tonic)	5,90€	Negroni (Gin, Martini rosso, Campari)	7,00€
Vodka tonic (Smirnoff, tonic)	6,40€	Caipirinha/Caipiroska/Mojito	6,00€
Gin tonic (Gordon's, tonic)	6,40€	Margarita (Tequilla, Triple-sec, lemon juice)	6,50€
Hendricks tonic (Premium gin, tonic)	10,90€	Bloody Mary (Vodka, tomato juice, seasoning)	7,00€
👍 Villa Ascenti tonic (Italian gin, tonic)	10,90€	Expresso Martini (Vodka,coffee,chocolate)	6,50€

Antipasti

Homemade grissini 2,50€ Rosemary from our garden and sea salt 🌿

Soup of the day 3,50€

With seasonal ingredients, many from our garden

Focaccia (1/4 ou 1 pizza) 2,70€ / 9,70€ 🌿

-Aromatized olive oil and seasoned olives
-Homemade pesto

Garlic bread (2 Un.) 3,80€

-Mozzarella and oregano
-Tomato sauce and basil

Bruschetta 6,50€

-Buffalo mozzarella DOP, cherry tomato and rocket

👍 Organic eggs, black truffles and spinach from our garden 🌿 and fried pizza dough

👍 Rotoli (4 Un.) 6,30€

-Mozzarella and spicy salami**
-Spinach from our garden, goat cheese, pinenuts, honey 🌿

Crostini (3 Un.) 7,30€

Smoked salmon, buffalo mozzarella DOP and capers

Bresaola 9,80€

Thin slices of Italian smoked beef with rocket from our garden, parmesan DOP, capers and pergamena

DOP Cheese board 7,80€

3 Italian DOP cheeses and prosciutto di Parma DOP, served with bread

👍 Burratina 10,50€ 🌿

With roasted vegetables, tomato, homeade pesto

Frutti di mare

👍 Clams Casavostra (2P) 18,00€

With olive oil, garlic and coriander,
finished in the wood oven with pizza dough

Gamberi Aglio e Olio** ½ 8,50€ 16,00€

Wild prawns sautéed with olive oil, garlic, piri-piri and
cherry tomato, served with bread

PASTA

Spaghetti carbonara ½ 6,60€ 11,80€
With bacon, egg, parmesan DOP, pecorino DOP and cream

Spaghetti bolognese ½ 6,60€ 11,80€
Minced meat, tomato sauce and basil from our garden

👍 **Spaghetti pomodoro stracciatella** 12,20€
With homemade tomato sauce, basil from our garden and burrata stracciatella

Penne al arrabbiata ** 12,00€
With tomato sauce, porcini mushrooms, grilled aubergine, pecorino DOP, parmesan DOP, basil and piri-piri

Tagliatelle goat cheese and pesto 13,30€
Goat cheese, pinenuts, rocket from our garden and homemade pesto

Fagottini with pear and ricotta 13,90€
Fresh pasta stuffed with pear, ricotta, cream and chives

Linguine nero with salmon 13,50€
With smoked salmon, gorgonzola DOP, rocket from our garden, dill and cream

👍 **Prawn linguine** ** 14,20€
With wild prawns, homemade tomato sauce, parsley, garlic and piri-piri

👍 **Tagliatelle di manzo e tartufo** 14,90€
With beef loin, mushrooms, black truffles and cream

INSALATE

Rocket salad ½ 5,00€ 8,00€
Rocket from our garden, parmesan DOP olives and homemade balsamic reduction

👍 **Casavostra Salad** 12,00€
With gorgonzola DOP, goat cheese, mango, bacon and pine nuts

👍 **Super salad** 12,50€
With raspberries, asiago and parmesan DOP, orange, fermented beetroot, walnuts, toasted mixed seeds and alfalfa sprouts

Prawn salad 13,50€
With wild prawns, avocado, cherry tomato, radishes in homemade pickle and croutons

Mediterranean Salad 11,80€
With grilled vegetables, quinoa, avocado, pecorino cheese DOP, homemade pesto and pine nuts

PIZZA

A piacere 8,00€ + ingredients

Garlic Pizza 10,00€
Mozzarella, garlic and oregano

Margherita 10,90€
Tomato, mozzarella and basil from our garden

Nuova Pesto 11,90€
Mozzarella, buffalo mozzarella DOP, pesto, cherry tomato

👍 **Diavola** ** 12,60€
Tomato, mozzarella, Italian spicy salami and oregano

4 Formaggi 12,50€
Mozzarella, asiago DOP, provola affumicata, gorgonzola DOP

Prosciutto e Funghi 12,90€
Mozzarella, mushrooms and prosciutto di parma DOP

Rústica 12,90€
Tomato, mozzarella, mushrooms, Italian ham and oregano

Funghi 12,00€
Tomato, mozzarella, mushrooms and oregano

Siciliana 12,00€ (no cheese)
Tomato, tuna, onions, olives and oregano

👍 **Nuova Vegetariana** 12,80€
Tomato, mozzarella, courgette, aubergine, pepper, parmesan DOP and basil from our garden

Calabria 12,00€ (no cheese)
Tomato, capers, anchovies, olives, garlic and oregano

San Daniele 12,50€
Tomato, mozzarella, prosciutto DOP, cherry tomato, oregano

Casavostra 12,90€
Mozzarella, buffalo mozzarella DOP, cherry tomato and rocket from our garden

👍 **Affumicata** 13,90€
Mozzarella, provola affumicata and smoked salmon

Nuova Don Corleone 13,50€
Mozzarella, gorgonzola DOP, goats cheese, prosciutto di parma DOP, grapes and pine nuts

Tartufo 14,90€
Mozzarella, black truffles and truffle oil

CALZONI

Partenope ** 12,90€
Mozzarella, Italian spicy salami, ham and egg

Primavera 12,90€
Mozzarella and grilled vegetables

FORNERIA (Supl. side salad +1,50€)

Verdure al forno a legna 8,90€
Vegetables in the wood oven with extra virgin olive oil, pine nuts and basil, served with focaccia and pesto

Lasagna 12,90€
With spinach pasta, minced meat, tomato sauce, mushrooms and mozzarella

👍 **Green Lasagna** 12,00€
With spinach pasta, courgette, broccoli, spinach from our garden, tomato sauce and mozzarella

Frango al Limone 12,00€
Roast chicken with lemon, cherry tomato and olives, served with potatoes

👍 **Polpo al forno a legna** 12,90€
Octopus, sweet potato, potato and leeks in the wood fired oven

CARNI

Hamburgini (3 un.) 13,00€
Homemade burgers sautéed in a porcini mushroom and cream sauce, served with linguini and salad

Scaloppine alla Milanese ½ 8,20€ 13,00€
Breaded escalopes, served with spaghetti pomodoro and salad

Free-range lamb chops 17,00€
Grilled free range lamb chops with roast potatoes, mint sauce and salad

👍 **Tagliata** 20,00€
Sliced Filé mignon steak 250gr with roast potatoes and:
-Mediterranean sauce and salad
-Dijon mustard sauce, rocket and parmesan DOP

E PER FINIRE



Tiramisu 4,90€
Traditional Italian recipe

👍 **Pannacotta with crumble** 4,50€
-With red berry sauce
-With seasonal sauce from our garden

Banoffee 4,60€
Tarte de banana, caramelo, bolacha e natas

👍 **Dark chocolate mousse** 4,80€
A rich homemade chocolate speciality

Strawberry salad 4,30€
With mint from our garden, sugar and limoncello

Ice cream 1/2 scoops 2,50€/4,50€
Vanilla, Strawberry, Chocolate, Lemon or Tangerine

Pizzetta per bambini 6,00€/9,00€
Pizza with chocolate and sprinkles

Mandorla (2Un.) 2,00€
Homemade almond and caramel crackers

Fruit / Mixed Fruit 3,50€ / 5,00€

Check for our seasonal specials

EXTRAS

(The customization of dishes can take longer)

Onion/garlic/oregano/basil/olives 0,50€
Anchovies/capers/vegetables/fruit 1,00€
Bacon/mushrooms/organic egg 1,50€
Italian ham/tuna 2,00€
Cheese/Italian salami/ nuts/pesto 2,50€
Salmon/bolognese/stracciatella 3,00€
Wild shrimp/bresaola/truffle 3,50€

👍 **Gluten-free supplement:** Spaghetti/Pizza 1,50/2,50€
Super food supplement: toasted seeds and alfalfa sprouts 2,00€

Italian cheeses and charcuterie DOP €2,50:
Parmesan Grana Padano DOP cured 12 months
Mozzarella de búfala Campana DOP
Gorgonzola DOP
Asiago DOP
Pecorino Romano DOP
Prosciutto di Parma DOP

** Spicy
👍 New dishes/recommendations

🍌 Vegetarian (for vegan suggestions ask us)
🍌 Gluten-free (for details ask us)
If you have dietary allergies let us know