



M E N U



*One of the best views in town*

# DELICIOUS


## GLOCAL BITES TO PAIR WITH YOUR DRINK OR TO SHARE AS A STARTER

**TACO DE PASTEL** x1 6 €  
Corn Tortilla with Cod Fritter,  
Coriander and Garlic Mayo x2 11€

**PICA-BAO CHEVICHE** x1 6 €  
Lightly Smoked Beef Fillet in Steam  
Bread, Spring Onion and Pickled x2 11 €

**CRISPY VEGGIE GHIOZA**  x3 6 €  
Pan Fried Vegetarian Ghioza Served  
with Sesame and Soy Sauce Dressing x6 11 €

**PEIXINHOS DA HORTA**  9 €  
Green Beans in Tempura with Lime Mayo

**SALADA DE POLVO**  13 €  
Octopus and Baby Potato Salad with  
Lemon, Juniper and Black Olive Dressing

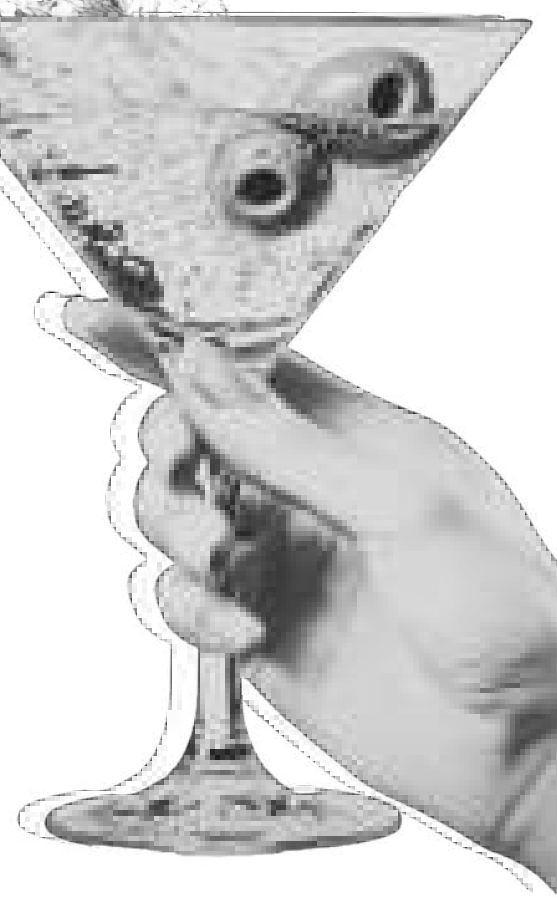
**BROA DE MILHO CUNZATO** 11 €  
Crispy Corn Bread Sandwich with  
Provola Cheese, Premium Sardine,  
Fresh Tomato and Capers

**CHICKPEAS STREET**  11 €  
Beetroot Hummus with Bread Croutons

**DEVIL KATSUO**  x1 5 €  
Hard Boiled Eggs with Tuna Mayo and  
Smoked Tuna Flakes x2 9 €



WINE  
DRINKS



# FINCONTRIO

## SIMPLE, HONEST, COMFORT ITALIAN FOOD WITH A CONTEMPORARY TOUCH

### SCARPETTA EXPERIENCE 14 €

Beef and Pork Ragù Served in a Pan  
with Warm Home Made Focaccia

### IL MEGLIO DEL MEGLIO x2 22 €

Our Selection of the Best of the Best  
Southern Italian Cheese, Salami and  
Cold-Cuts

### BRUSCHETTA PANZANELLA x2 11 €

Crispy Bread with Grated Fresh Tomato,  
Cucumber and Spring Onion Seasoned  
with Extra Virgin Olive Oil



### LINGUINE ALLE SARDE 18 €

Pasta with Premium Local Sardinnes and  
Saffron Sauce, Toasted Pinenuts, Wild  
Fennel and Crispy Bread

### SPAGHETTI ALL'ASSASSINA 19 €

Our Signature Crunchy Pan Seared Pasta  
Sizzled in Spicy Tomato Sauce, Melting  
Nduja and Burrata Cheese

### RIGATONI CACIO, PEPE E GAMBERI 22 €



Pasta made with Creamy Pecorino Cheese  
and Black Pepper Sauce, Guanciale,  
Served with Fresh Shrimp Tartare, Lemon  
Zest

# FINCONTO


**POLLO CACCIATORA** 23 €  
Braised Chicken Leggs with Black Olives,  
Rosemary and Potato

**PANCETTA DI MAIALE**  25 €  
Slow Cooked Pork Belly Glazed with its  
Own Juice, Served with a Fresh Yogurt  
Dressed Salad

**BACCALÀ PEPERONATA** 24 €  
Sweet and Sour Cod Fish Fillet with Nduja  
Sauce, Roasted Bel Pepper and Capers

  
**TIRAMISU GINJA**  9 €  
Classic Italian Tiramisu with Typical  
Portuguese Cherry Liquor

**CREME BRULEE**  9 €  
with Liquorice and Vanilla Ice-Cream

**GELATO**  8 €  
Home Made Ice-Cream (Ask for Flavour)

**KIDS MENU**  
Please Ask for Our Daily Kids Menu

Please inform your server of any food allergies or dietary  
restrictions before placing your order  
*Por favor informe-nos de alguma alergia ou intolerância alimentar  
antes de fazer o seu pedido*

# WINE

## WHITE - BRANCO



Herdade do Moinho Branco (Alentejo)	PT		58€
Terras de Lava (Pico Wines, Açores)	PT		40€
Xisto Ilimitado (Douro)	PT	10€	39€
Luis Pato Vinha Formal (Bairrada)	PT		36€
Ribafreixo (Alentejo)	PT	9€	36€
Fiano di Avellino (Feudi San Gregorio)	ITA		48€
Greco di Tufo (Feudi San Gregorio)	ITA		44€
Falanghina (Feudi San Gregorio)	ITA		40€
Sauvignon Blanc (Jermann)	ITA		63€
Chardonnay (Jermann)	ITA		65€
Pinot Grigio (Jermann)	ITA		60€

## ROSÉ



Terras de Lava (Pico Wines, Açores)	PT		40€
Quinta de Santa Teresa ( Minho )	PT		38€
Ribafreixo Cashmere (Alentejo)	PT	9€	36€
Aliè Tenuta Ammiraglia (Frescobaldi)	ITA		45€

## GREEN - VERDE



Donna Paterna, Alvarinho (Minho) 2021	PT	9€	36€
Monólogo, Avesso (Minho)	PT		38€

# WINE

## RED - TINTO



Phaunus Palhete Amphora (Minho)	PT		48€
Xisto Ilimitado (Douro)	PT	11€	44€
Invincible (Douro)	PT		42€
Ribafreixo (Alentejo)	PT	9€	36€
Nipozzano Chianti Riserva (Frescobaldi)	ITA	11€	44€
Stupore Bolgheri (Campo delle Comete)	ITA		54€
Taurasi (Feudi San Gregorio)	ITA		55€
Brunello di Montalcino (Frescobaldi)	ITA		95€

## SPARKLING



Moët & Chandon (Champagne)	FR		150€
Prosecco, Villa Sandi	ITA	10€	40€
Berlucchi 61 Extra Brut, Franciacorta	ITA		60€
Berlucchi Rosé 61 Brut, Franciacorta	ITA		65€
Luis Pato 'Informal' Espumante Rosè Brut	PT		35€



## COCKTAILS

14.50€

### G MARTINI

Gin or Vodka and lemon juice  
*Gin ou Vodka e sumo de Limão*

### MOJITO (3 varieties / 3 variedades)

Rum, soda, mint, sugar, lime, strawberry or passion fruit  
*Rum, hortelã, soda, açúcar, lima, morango ou maracujá*

### CAIPIROSKA or CAIPIRINHA

Vodka or Cachaça, fresh lime or strawberry or passion fruit and sugar  
*Vodka ou cachaça, lima, morango ou maracujá e açúcar*

### AMERICANO

Vermouth, Campari, Soda water  
*Vermouth, Campari, soda*

### APEROL/HUGO OR LIMONCELLO SPRITZ

Aperol or Elderflower liqueur or limoncello, and Prosecco, soda

### COSMOPOLITAN

Vodka, Triple Sec and red fruit juice  
*Vodka, Triple Seco e sumo de frutos vermelhos*

### LONG ISLAND ICED TEA

Rum, Vodka, Gin, Tequila, Triple Sec, lemon juice, coca-cola and sugar  
*Rum, Vodka, Gin, Tequila, Triple Sec, sumo de lima, coca-cola e açúcar*

### NEGRONI

Gin, Campari and Vermouth Rosso  
*Gin, Campari e Vermute*

### GIN OR VODKA TONIC

Gin or Vodka and Tonic Schweppes  
*Gin ou Vodka e Água Tônica*

### MARGARITA

Tequila, lime juice triple sec and salt (strawberry or passion fruit)  
*Tequila, sumo de lima triplo seco e sal (morango ou maracujá)*

### DAIQUIRI

Rum, lime juice (strawberry or passion fruit),  
*Rum, Sumo de Lima (Morango ou Maracujá)*

### ESPRESSO MARTINI

Vodka, coffee liqueur and espresso coffee  
*Vodka, licor de café e café expresso*

### MOSCOW/ LONDON or ITALIAN MULE

Vodka or Amaretto, ginger beer and lime juice  
*Vodka ou Amaretto, ginger beer e sumo de lima*

### WHISKEY or PISCO SOUR

Whiskey, lemon juice, sugar and white egg  
*Whiskey, sumo de limão, açúcar e clara de ovo*

### PIÑA COLADA

Malibu, coconut milk and pineapple juice  
*Malibu, leite de coco e sumo de abacaxi*

### GOD FATHER

Scotch whisky, Amaretto

### MOCKTAIL

sem álcool/non-alcoholic

9€

### UPSCALE COCKTAILS

16.50€

**GIN** (Hendricks, Roku, Tanqueray, Principum)

**VODKA** (Belvedere, Beluga, Ciroc)

**TEQUILA** (Patron)

**RUM** (Diplomático)

# DRINKS



## SANGRIA

**SANGRIA PITCHER 1,5L** 34€  
Sangria Jarra - Branca  
White Or Tinta/Red

**SPARKLING SANGRIA PITCHER 1,5L** 36€  
Sangria de espumante  
com frutas vermelhas 1,5l

## BEER / CERVEJA

Sagres	33 cl	6.00€
Super Bock 0%	33 cl	6.00€
Peroni	40 cl	6.50€
Super Bock On Tap	33 cl	7.50€
Somersby		6.50€

## NON-ALCOHOLIC DRINKS / BEBIDAS NÃO ALCÓOLICAS

Water/Água( 0,75 L)	4€
Still water/Água sem gás (Panna 0,5L)	5€
Sparkling water/Agua com gás (San pellegrino 0,50L)	5€
Schweppes, Coca-Cola, Fanta, Sprite, ice tea	4€
Redbull	5€
Ginger Ale/ Ginger Beer	
Juice: Passion fruit or Red fruits	5€
Sumo: Maracujá ou frutas vermelhas	
Kombucha	5€
Lemonade Limonada	5€

## FINE LIQUOR BEBIDAS BRANCAS

Brandy & Cognac (Crf, Constantino)	9€
Whisky Jameson	9€
Whisky 12 Years (Chivas, Nikka, Jack)	14€
Tequila Patron	12€
Vodka (Belvedere, Beluga, Ciroc)	12€
Rum (Diplomático)	12€
Vinho Do Porto (Tawny, Ruby, White)	12€
Limoncello	7€
Licor Beirão/Ginginha/Baby Guinness	6€

## HOT DRINKS BEBIDAS QUENTES

Café / Coffee	3.50€
Cappuccino	4.50€
Chá / Tea	3.50€

\* Prices include VAT , service and live music / Preços inclui IVA , serviço e música ao vivo