MENU



OUR FOOD PARTNERS

EMPORIO ITALIA

Nduja Bella
PRODUTTORE DI SPILINGA
la rossa di Calabria

Rooftop Bar
LOUNGE | APERITIF | DINNER
THE Art INN

One of the best views in town

DRINKS & SPIRITS SPONSORED BY:

Johnnie Walker · J&B · Tanqueray · Baileys · Ron Zacapa · Don Julio · Guinness



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

COUVERT 6 €
Focaccia, Marinated Olives and Spicy 'Nduja Bella

PASTEL DE BACALHAU 3x Pieces 10 €
Portuguese Salt Cod Fritters with Spicy 'Nduja Bella Mayonnaise

CRISPY VEGGIE GYOZA 6x Pieces 11 €
Pan-fried Vegetarian Gyoza with Sesame and Soy Dressing

PEIXINHOS DA HORTA 9 €
Tempura Green Beans with Lime Mayonnaise

CAPRESE SALAD 12 €
Fresh Tomatoes and Buffalo Mozzarella

MEDITERRANEAN SQUID 14 €
Tender Squid in a Rich Tomato Sauce with Olives and Capers

CHICKPEAS STREET 11 €
Beetroot Hummus with Croutons

FRIED CHICKEN STRIPS x4 Pieces 12 €
Crispy Chicken Strips with Spicy 'Nduja Bella Mayonnaise

SCARPETTA EXPERIENCE 12 €
Beef and Pork Ragù Served with Pinsa

ANTIPASTO CALABRESE 22 €
A Selection of Cheeses, Cured Meats and Hot and Cold Bites, Including Spicy Specialities

BRUSCHETTA PIZZAIOLA x2 Pieces 11 €
Crispy Bread Topped with Fresh Tomatoes, Oregano and Buffalo Mozzarella

Gluten-free Vegetarian Vegan

BEVERAGES



SANGRIA

SANGRIA PITCHER 1,5Lt 40 €
White or red sangria

SPARKLING SANGRIA PITCHER 1,5Lt 42 €
Sparkling wine sangria

BEER / CERVEJA

Sagres	0.33 Lt	6.00 €
Super Bock 0%	0.33 Lt	6.00 €
Peroni	0.33 Lt	6.50 €
Super Bock On Tap	0.40 Lt	7.50 €
Somersby	0.33 Lt	6.50 €

NON-ALCOHOLIC DRINKS / BEBIDAS NÃO ALCOÓLICAS

Water/Água 0,75 Lt	4 €
San Pellegrino 0,70 Lt	5 €
Schweppes, Coca-Cola, Fanta, Sprite, Iced tea 0,33 Lt	4 €
Red Bull 0,20 Lt	5 €
Ginger Ale/ Ginger Beer 0,20 Lt	4 €
Juice: Passion Fruit/ Green Apple / Mixed Berry Fruits 0,25Lt	5 €

FINE LIQUOR
BEBIDAS BRANCAS 0,05 Lt

Cognac Hennessy VS	€ 14
Hennessy VSOP Cognac	€ 16
Tequila Don Julio Blanco	€ 14
Tequila Don Julio Reposado	€ 16
Tequila Casamigos Blanco	€ 14
Tequila Casamigos Reposado	€ 16
Casamigos Espadín Joven Mezcal	€ 22
Vodka Ketel One	€ 15
Vodka Ciroc	€ 14
Rum Zacapa	€ 14
Scotch Whisky JW Red Label	€ 11
Jameson Irish Whiskey	€ 11
Jameson Black Barrel Irish Whiskey	€ 14
Cardhu 12-Year-Old Single Malt	€ 14
Scotch Whisky JW Red Soul	€ 11
Whisky Bulleit Rye	€ 14
Bourbon Bulleit	€ 12

HOT DRINKS
BEBIDAS QUENTES

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

LIQUEURS & PORT 0.05Lt

Vinho Do Porto (Tawny, Ruby, White)	€ 7
Limoncello	€ 8
Licor Beirão	€ 7
Ginjinha	€ 6
Baileys	€ 8

* Prices include VAT / Preços incluem IVA



SPECIAL DISCOUNT
FOR OUR GUEST

JUST 3 MIN AWAY

SAME FAMILY
SAME PRODUCTS



nduja
me

Lunch
& Aperitivo





HOMEMADE FOCACCIA
ITALIAN SALUMI
SPECIAL APERITIVO
WITH FREE BITES

SAME
HIGH QUALITY
INGREDIENTS

AUTHENTIC
ITALIAN
PRODUCTS

FROM OUR
ROOFTOP BAR
TO YOUR LUNCH

RUA DO CRUCIFIXO 130, LISBON

INCONTRO

COMFORT ITALIAN FOOD WITH A CONTEMPORARY TOUCH

Ndujame PINSA GOURMET (Roman Style White Pizza)

'NUDJA & BUFALA x2 Pieces 19€
Buffalo Mozzarella from Campania, Spicy 'Nduja Bella and Honey

FRESH TOMATO x2 Pieces 16 €
Fresh Tomatoes, Parmesan, Extra Virgin Olive Oil and Basil

HOMEMADE RAVIOLI NDUJA BELLA 23 €
Homemade Ravioli Filled with Spicy 'Nduja Bella and Ricotta, Served in a Delicate Tomato Sauce

LINGUINE DI MARE 26 €
Linguine with Fresh Cherry Tomatoes, Salmon, Baby Squid and Prawns

SPAGHETTI ALLA CARBONARA 21 €
Spaghetti with a Creamy Sauce of Egg Yolks, Guanciale, Pecorino and Parmesan

RIGATONI BOLOGNESE 23 €
Rigatoni with Homemade Beef and Pork Ragù

SPAGHETTI ALL'ASSASSINA 21 €
Our Signature Pan-Seared Spaghetti with Spicy Tomato Sauce, 'Nduja Bella and Buffalo Mozzarella from Campania

RIGATONI CACIO, PEPE E GAMBERI 23 €
Rigatoni with Creamy Pecorino and Black Pepper Sauce, Guanciale, Prawns and Lemon Zest

LINGUINE ZUCCHINI 19 €
Linguine with Courgette and Ricotta Pesto, Flaked Almonds and Lemon Zest

SPAGHETTI AL POMODORO 16 €
Spaghetti with Tomato Sauce, Olive Oil and Basil

Gluten-free Vegetarian Vegan



COMFORT ITALIAN FOOD WITH A CONTEMPORARY TOUCH

POLLO ALLA CACCIATORA 24 €
Braised Chicken Legs with Black Olives, Rosemary and Baby Potatoes

BEEF AL VINO ROSSO 26 €
Slow-Braised Beef Ribs with a Red Wine Reduction and Seasonal Vegetables

PASSION FRUIT RIBS 25 €
Slow-Roasted Pork Ribs with Barbecue and Passion Fruit Sauce, Served with a Fresh Salad and Creamy Mashed Potatoes

GLAZED SALMON 29 €
Teriyaki-Glazed Salmon with Yoghurt, Broccoli and Baby Potatoes

KIDS' MENU

Rigatoni or Spaghetti with Tomato Sauce 11 €

Crispy Fried Chicken Strips x3 Pieces 8 €

DESSERTS

TIRAMISU GINJA 9 €
Classic Italian Tiramisu with Traditional Portuguese Sour Cherry Liqueur

FRUITINI – A LITTLE TASTE OF ALGARVE 9 €
Fruit Sorbet Served in Natural Fruit Shells, Made with 100% Natural Ingredients

CRÈME BRÛLÉE 9 €
With Liquorice and Vanilla Ice Cream

GELATO 8 €
Artisanal Italian Ice Cream — please ask about available flavours

Gluten-free Vegetarian Vegan



WHITE – BRANCO

Albizzia Chardonnay (Frescobaldi)	ITA	8,5 €	29 €
Ribafreixo (Alentejo)	PT	8 €	28 €
Gavi (Bosio)	ITA	9,5 €	36 €
Xisto Ilimitado (Douro)	PT	10 €	38 €
Falanghina (Feudi di San Gregorio)	ITA		42 €
Pinot Grigio (Jermann)	ITA		59 €

ROSÉ

Aliè Tenuta Ammiraglia (Frescobaldi)	ITA		40 €
Ribafreixo “Cashmere” Rosé	PT	8,5 €	32 €

VINHO VERDE

Donna Paterna, Alvarinho (Minho)	PT	9 €	34 €

RED – TINTO

Ribafreixo (Alentejo)	PT	8 €	28 €
Sirio Montepulciano (San Lorenzo)	ITA	8,5 €	29 €
Xisto Ilimitado (Douro)	PT	10 €	38 €
Talò Primitivo (San Marzano)	ITA	9,5 €	36 €
Nipozzano Chianti Riserva (Frescobaldi)	ITA		46 €

SPARKLING WINE & CHAMPAGNE

Silterra Prosecco Brut DOC	ITA	10 €	38 €
Bolla Exclusive Brut Millesimato DOC	ITA	9 €	34 €
Berlucchi 61 Extra Brut Rosé	ITA		65 €
Moët & Chandon (Champagne)	FR		150 €



COCKTAILS 14.50 €

DRY or DIRTY MARTINI
Tanqueray gin and extra dry vermouth. Dry: served with a lemon twist or olives. Dirty: with added olive brine

MOJITO (3 varieties)
Captain Morgan White, mint, soda water, sugar and lime. Available in classic, strawberry or passion fruit flavours

CAIPIROSKA or CAIPIRINHA
Smirnoff n21 or Cachaça, lime and sugar

AMERICANO
Vermouth, Bitter, Soda

APEROL/HUGO OR LIMONCELLO SPRITZ
Aperol, elderflower liqueur or limoncello, with Prosecco and soda water.

COSMOPOLITAN
Smirnoff No. 21, Triple Sec, red fruit juice, lemon juice, and sugar

LONG ISLAND ICED TEA
Captain Morgan White, Smirnoff No. 21, Tanqueray Dry, Astral Blanco , Triple Sec, lemon juice, sugar and coca-cola

NEGRONI
Tanqueray Dry, Bitter and Vermouth Rosso

GIN OR VODKA TONIC
Tanqueray gin or Smirnoff No. 21 with Fever-Tree Indian Tonic Water

OUR SIGNATURE NDUJA NEGRONI
Our signature Negroni infused with 'nduja.

INNOVATION 9 €
Tanqueray 0.0% Alcohol Free And Fever-Tree Indian Tonic Water

MARGARITA
Astral Blanco, Triple sec, lime juice, salt and sugar

DAIQUIRI
Captain Morgan , lime juice and sugar

OLD FASHIONED
Bulleit Bourbon, bitters and sugar

ESPRESSO MARTINI
Smirnoff No. 21, coffee liqueur and espresso coffee.

MOSCOW/ LONDON/ ITALIAN MULE
Smirnoff No. 21 or Tanqueray Dry or Amaretto, Ginger beer and lime juice

WHISKY or PISCO SOUR
Johnnie Walker Red Label or pisco, lemon juice, sugar and egg white.

PIÑA COLADA
Captain Morgan, coconut milk and pineapple juice

GODFATHER
Johnnie Walker Red Label, Amaretto and bitters

MOCKTAIL 9 €
sem álcool/non-alcoholic

PREMIUM COCKTAILS 16.50 €

GIN (Hendrick's,Tanqueray Rangpur, Tanqueray 10, Lisboa Gin)
VODKA (Ketel One, Ciroc)
TEQUILA (Don Julio)
RUM (Zacapa)