



## **MENU**

Wine 66 makes a point of having small and medium producers as a preference. This way, besides assuring excellence wines, Wine 66 also focuses on the products that it presents in its menu, most of which are made in an artisanal way, which guarantees more quality and more flavor.  
Enjoy!

# To start...

	1/2 portion	01 portion
<b>Covered</b>		
Seasoned Olives, Artisanal Sourdough Bread, Biological Olive Oil with Balsamic Vinegar di Modena and a pinch of Himalayan Pink Salt	-	6,50
<b>Mixed Appetizer</b>	-	18,00
Your choice up 04 options:		
1. Caramelized Onion		
2. Codfish Paste with Sesame Seeds		
3. Hummus with Paprika and Sesame Seeds		
4. Italian Caponata		
5. Italian Sardella		
6. Mini Mozzarella di Bufala Cheese		
7. Olive Paté with Roasted Pepper		
8. Seasoned Olives		
<i>*Served with Rosemary Focaccia and Olive Focaccia</i>		
<b>Cheese Board</b>	15,00	24,00
Cow and Sheep Alentejo Cheese, Conté, Blue Cheese, Conté, Morbier and San Simon (Petal Cheese)		
<b>Sausage Board</b>	15,00	24,00
Country Ham, Sirloin and Salami		
<b>Cheese and Sausage Board</b>	15,00	24,00
Cow and Sheep Alentejo Cheese, Conté, Blue Cheese, Conté, Morbier and San Simon (Petal Cheese) Iberian Country Ham, Loin and Salami		
<b>Iberian Country Ham Board</b>	10,00	17,00
<b>Iberian Black Pork Ham Board</b>	15,00	24,00
<b>Fois Gras Paté</b>	-	12,00
With Wild Berry Compote <i>*Served with Artisanal Sourdough Bread</i>		
<b>Grana Padano with Biological Honey</b>	-	12,00
<b>Mozzarella di Bufala Cheese</b>	-	10,00
Sliced and Seasoned		

	1/2 portion	01 portion
<b>Mozzarella Cheese Burrata</b>	-	16,00
With Parma Ham, Pistachios, Pesto Sauce, Balsamic Vinegar and Basil Leaves		
<b>Melted Brie Cheese with Jam</b>	-	13,00
Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger <i>*Served with Artisanal Sourdough Bread</i>		
<b>Melted Camembert Cheese with Jam</b>	-	13,00
Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger <i>*Served with Artisanal Sourdough Bread</i>		
<b>Melted Provolone Cheese</b>	-	12,00
<i>*Served with Rosemary Focaccia and Olive Focaccia</i>		
<b>Wild Alaskan Salmon Carpaccio</b>	-	18,00
With Capers, Parmesan Splinters, Lime and pinches of Smoked Fleur de Sel <i>*Served with Sourdough Bread and Dijon Mustard</i>		
<b>Cod Carpaccio</b>	-	18,00
With Capers, Parmesan Splinters, Lime and pinches of Black Fleur de Sel <i>*Served with Sourdough Bread and Dijon Mustard</i>		
<b>Seasoned Olives</b>	-	4,00
<b>Nuts Mix</b>	-	4,00
<b>Rosemary Focaccia</b>	-	5,00
<b>Olive Focaccia</b>	-	5,00
<b>Parmesan Focaccia</b>	-	6,00
<b>Artisanal Sourdough Bread</b>	-	2,50
<b>Biological Olive Oil with Balsamic Vinegar di Modena</b>	-	2,50

## To heat...

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	1/2 portion	01 portion
<b>Leek Quiche</b>	-	10,00
<i>*Served with Green Salad and Laminated Almonds</i>		
<b>Lorraine Quiche</b>	-	10,00
<i>*Served with Green Salad and Laminated Almonds</i>		
<b>Red Onion Quiche</b>	-	10,00
<i>*Served with Green Salad and Laminated Almonds</i>		
<b>Four Cheese Quiche</b>	-	11,00
<i>*Served with Green Salad and Laminated Almonds</i>		
<b>Chicken Pie</b>	-	11,00
<i>*Served with Green Salad</i>		
<b>Shrimp Pie</b>	-	12,00
<i>*Served with Green Salad</i>		
<b>Chicken Shepherd's Pie</b>	-	13,00
With Mashed Potatoes, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin		
<b>Shrimp Shepherd's Pie</b>	-	14,00
With Cassava Puree, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin		
<b>Cod Shepherd's Pie</b>	-	14,00
With Mashed Potatoes, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin		
<b>Dried Meat Shepherd's Pie</b>	-	14,00
With Cassava Puree, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin		
<b>Broth, Cream or Soup of the Day</b>	-	6,00
Pumpkin with Gorgonzola, Pea with Bacon, Portuguese Green Broth, Leek, Cheese Cream... We have no shortage of imagination! Discover today's craving!		

## To delight...

	1/2 portion	01 portion
<b>Pomodoro Pasta</b> Homemade Slow-Cooked Tomato Sauce and Basil Leaves <i>*Your choice: Farfalle, Fusilli, Penne or Tagliatelle</i>	-	14,00
<b>Caprese Pasta</b> Pesto Sauce with Mozzarella di Bufala Cheese, Cherry Tomatoes, Pine Nuts and Basil Leaves <i>*Your choice: Farfalle, Fusilli, Penne or Tagliatelle</i>	-	16,00
<b>Bolognese Pasta</b> Homemade Slow-Cooked Tomato Sauce, Traditional Bolognese Ragu and Basil Leaves <i>*Your choice: Farfalle, Fusilli, Penne or Tagliatelle</i>	-	17,00
<b>Turkey Bolognese Pasta</b> Homemade Slow-Cooked Tomato Sauce, Biological Turkey Ragu and Basil Leaves <i>*Your choice: Farfalle, Fusilli, Penne or Tagliatelle</i>	-	18,00
<b>Truffled Funghi Tagliatelle</b> Butter and Sage Sauce, Dried Funghi, Grana Padano Splinters and Truffle Oil <i>*Option without Truffle Oil</i>	-	19,00
<b>Tagliatelle Parma Trufado</b> Pesto Sauce with Mozzarella Cheese Burrata, Parma Ham, Pistachios and Truffle Oil <i>*Option without Truffle Oil</i>	-	20,00
<b>Grated Parmesan Cheese Bowl</b>	-	2,50

*Our pastas have gluten-free options!  
Ask our staff!*

## To sweeten...

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	1/2 portion	01 portion
<b>Red Berries Cheesecake</b>	-	6,50
<b>Milk Chocolate Mousse</b> <i>Add Fleur de Sel and Olive Oil and be amazed by an explosion of flavors!</i>	-	6,50
<b>70% Chocolate Mousse</b> <i>Add Fleur de Sel and Olive Oil and be amazed by an explosion of flavors!</i>	-	6,50
<b>Abade de Priscos Pudding</b> <i>Original and Traditional Minho Recipe</i>	-	6,50
<b>Passion Fruit Mousse</b> <i>Add Passion Fruit Syrup with the seeds!</i>	-	6,50
<b>Lemon Pie</b>	-	6,50

*Try our delicious desserts with a nice sweet wine...  
Ask our wine list!*

## To remember...

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<b>Wine 66 Corkscrew</b>	15,00
<b>DropStop Wine 66 (05 units)</b>	15,00