

# Wine Menu

As a wine sommelier, I had the opportunity to join several loves of my life. In Italy, where I lived for many years, I was able to combine my greatest passion (wine), with the Italian culture. The cuisine of *Due Fratelli* which, through Marco, Thiago, and Neurizete's hands, transports me to the best that Italy has - its gastronomy. It is an unpretentious wine menu with some pretentiousness. Are you still wondering? None of that. It's just a proposal where we always start with Italian recommendations from renowned producers, different regions, various wine profiles, so that you can enjoy this little piece of Italy, which is the legacy of the two brothers.

*Pedro Martin*



**MARTIN BOUTIQUE**  
WINES

*Due Fratelli*

## *Sparkling Wines*

*These sparkling wines offer a maximum of freshness, stoniness and bubbly. Ready to enjoy with our richest to the purest dishes.*

Friuli – <b><i>Prosecco Albino Armani D.O.C</i></b> - Glera	18.00
Bairrada - <b><i>Identidade IM. 2015 Pedro Martin</i></b> - Chardonnay, Baga	25.00

## *Whites, Fresh and Minerals*

*They are versatile, aromatic, and sometimes similar in acidity and freshness. One can savor it combined with lighter dishes.*

Piedmonte IT -- <b><i>Lhange, Sauvignon Basaricó 2020</i></b> - Sauvignon Blanc	33.00
Puglia/Castel del Tormaresca IT– <b><i>Pietrabilanca 2019</i></b> - Chardonnay	39.00
Vinhos Verdes – <b><i>Conde Villar 2019</i></b> - Alvarinho	17.00
Bairrada – <b><i>Bone Dry 2019 Pedro Martin</i></b> - Arinto, Bical, Maria Gomes	18.00
Dão – <b><i>Vinha Santa Maria Granítico 2019 Carlos Lucas</i></b> - Encruzado	21.00
Setúbal – <b><i>Louco 2019 António Saramago Filho</i></b> - Arinto, Chardonnay	14.00
Vinhos Verdes - <b><i>Casa Grande Sant'Ana 2017</i></b> - Loureiro	25.00
Setúbal – <b><i>Catarina 2019 Bacalhôa</i></b> – Arinto, Chardonnay, Fernão Pires	14.00

## *Intricate White Wines*

*They are generally considered to be bolder and strong, demonstrating what it is to grow old in beauty. Perfectly to be enjoyed with more complex and strong dishes.*

Setúbal – <b>António Saramago Superior Branco 2017</b> - Antão Vaz, Arinto	55.00
Vinhos Verdes – <b>EXAGIUM Pedro Martin / Márcio Lopes</b> – Alvarinho	45.00
Douro - <b>2160 Onde Tudo Nasce 2019</b> - Malvasia Fina, Gouveio, Viosinho, Sória	15.00
Douro – <b>Quinta das Herédias 2019 Carlos Lucas</b> - Viosinho, Rabigato, Gouveio, Arinto	20.00
Beira Interior – <b>70/30 Pedro Martin 2019</b> - Arinto, Sória, Fonte Cal, Fernão Pires	25.00
Dão - <b>Casa da Passarela O Oenólogo</b> - Encruzado	28.00

## *Rose Wines*

*These wines are pleasant for their freshness, lively fruit and little extraction.  
Ideal for most of our starter and appetizer dishes.*

Dão – <b>Cabriz Colheita Seleção 2020</b> – Touriga Nacional, Alfrocheiro	17.00
Alentejo – <b>Rocim Mariana</b> – Touriga Nacional, Aragonez	19.00

## *Fresh Red Wines and Minerals*

*These red wines live on the primary aromas of the fruit - fresh, sweet minerals. They go well with our lighter menu proposals.*

Piedmonte IT - <i>Abrigo Giovanni, Nebbiolo d'Alba 2020</i> - Nebbiolo	33.00
Piedmonte IT - <i>Marco e Vittorio Adriano, Dolcetto d'Alba 2020</i> - Dolcetto	27.00
Puglia IT - <i>Cinquenoci 2020 - Tagaro</i> - Primitivo	32.00
Veneto IT - <i>Vivaldi, Valpolicella 2018</i> - Corvina, Corvinone, Rondinella	28.00
Salento IT - <i>Torcicoda Tormaresca</i> - Primitivo	35.00
Abruzzo IT - <i>Terre Degli Eremi Montepulciano d'Abruzzo</i> - Montepulciano	18.00
Oregon USA - <i>Domaine Loubéjac, Willamette Valley 2019</i> - Pinot Noir	98.00
Douro - <i>2160 Onde Tudo Nasce 2017</i> - T. Franca, T. Nacional, Tinta Roriz, Barroca	15.00
Dão - <i>Envelope, Carlos Lucas, 2015</i> - T. Nacional, Alfrocheiro, Tinta Roriz, Tinto Cão	60.00
Dão - <i>Passarela O Oenólogo Vinhas Velhas 2018</i> - 24 castas autóctones (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc)	32.00
Dão - <i>Passarela Abanico Reserva 2018</i> - Touriga Nacional, Alfrocheiro e Jaen	19.00
Bairrada - <i>Bone Dry Red Wine 2017</i> - Syrah, Baga, T. Nacional, Cabernet Sauvignon	18.00
Setúbal - <i>Louco 2018 António Saramago Filho</i> - Castelão, Alicante Bouschet, Syrah	14.00
Alentejo - <i>Rocim Amphora 2019</i> - Moreto, Tinta Grossa, Trincadeira, Aragonez	30.00
Beira Interior - <i>70/30 Pedro Martin 2018</i> - Rufete, Touriga Nacional, Jaen, T Franca e Tinta Roriz	25.00
Douro Superior - <i>Terrincha 2019</i> - Tinta Roriz, Touriga Nacional e Touriga Franca	16.00

# Complexes Red Wines

*They are called winter or comfort reds - tannic, austere, and tertiary aromas.  
Wine lovers will enjoy most of our Spartan proposals.*

Piedmonte IT – <b>Barolo DOCG Mario Giribaldi 2018</b> - Nebbiolo	58.00
Veneto IT - <b>Casa Al Pruno Valpolicella Ripasso Superiore 2017</b> - Corvina, Molinara, Rondinella e Corvinone	55.00
Piedmonte IT - <b>Rataraura Biológico Amphora</b> - Barbera	50.00
Piedmonte IT - <b>Barbaresco Basarin 2018</b> - Nebbiolo	52.00
Toscana IT - <b>Marchese Antinori Chianti Clássico Riserva</b> - Sangiovese	72.00
Toscana IT - <b>Brunello di Montalcino DOCG Boscoselvo Sensi 2015</b> - Sangiovese	95.00
Toscana IT - <b>Chianti Classico Riserva DOCG Famiglia Zingarelli</b> – Sangiovese, Cabernet Sauvignon e Merlot	35.00
Veneto IT - <b>Tommasi Amarone della Valpolicella Clássico 2013</b> - Corvina, Rondinella e Molinara	85.00
Veneto IT – <b>Casa Al Pruno Amarone della Valpolicella 2016</b> - Corvina, Rondinella e Molinara	95.00
Douro - <b>EXAGIUM Pedro Martin pisa a pé 2019</b> – Tinto Cão	45.00
Setúbal - <b>A. S. - António Saramago 2015</b> - Castelão, Touriga Nacional, Alicante Bouschet e Cabernet Sauvignon	75.00
Oregon USA - <b>La Crema Willamette Valley 2018</b> – Pinot Noir	115.00
Califórnia USA - <b>Francis Copolla Claret Diamond Collection 2017</b> - Cabernet Sauvignon	52.00
Setúbal - <b>Quinta da Bacalhôa 2020</b> - Cabernet Sauvignon, Merlot	38.00
Douro – <b>Quinta das Herédias, Carlos Lucas 2020</b> - T. Nacional, T. Franca, Tinta Roriz, Tita Amarela	24.00
Palmela - <b>Piloto Collection</b> – Touriga Nacional	17.00
Palmela - <b>Piloto Collection</b> – Cabernet Sauvignon	17.00
Alentejo - <b>Rocim Mariana 2020</b> - Touriga Nacional, Aragonez, Alicante Bouschet e Trincadeira	14.00

## *Sweet and Fortified Wines*

*From the roasting of a tawny and wood, the extreme sweetness of a vintage or Muscat. The best way to enjoy it with a dessert.*

Moscatel de Setúbal - *Moscatel Roxo Superior Quinta do Piloto - Dose* 5.00

Porto - *Quinta do Javali LBV - Dose* 8.00

Moscatel de Setúbal - *Alambre 5 Anos - Dose* 3.50

## *House Wine*

Glass of Wine (Red or White) Ermelinda Freitas - Setúbal 4.00