

Wine List

Welcome to the fantastic world of wines!

To celebrate the rich Italian culture - while also embracing the incredible diversity of Portuguese wines and a few New World gems - I had the pleasure of creating this wine list with my colleague, Pedro Martin.

We carefully selected each bottle to elevate your dining experience at Due Fratelli, offering the perfect pairings for every dish. Here, you'll find top-quality Italian wines from renowned producers, showcasing different regions and styles—a little taste of Italy in every glass.

But the journey doesn't stop there! We've also included wonderful Portuguese options, including my wine produced with the Mântua Wines project, bringing a special touch to the selection.

Feel free to ask for my assistance! It will be a pleasure to talk about the wines and help you choose!

"In vino veritas!"

Thiago Simonassi

MÂNTUA
WINES



Sparkling Wines – Whites

Champagne FR – <i>Veuve Clicquot Brut</i> - Pinot noir, Chardonnay, Pinot Meunier	90.00
Friuli Veneto IT– <i>Prosecco Albino Armani D.O.C</i> - Glera	25.00
Vêneto IT – <i>Colline dei Filari Pinot Grigio</i> – Pinot Grigio	19.00
Douro - <i>2160 Reserva</i> - Vinhas Velhas de Malvasia Fina, Arinto, Viosinho, Alvarinho, Gouveio, Síria, Boal	28.00
Vinhos Verdes – <i>Conde Villar</i> - Alvarinho	25.00
Bairrada – OM. <i>Bone Dry - Pedro Martin</i> - Arinto, Bical, Maria Gomes	22.00
Vinhos Verdes – <i>Pequenos Rebentos Alvarinho, Trajadura – Márcio Lopes</i>	21.00
Setúbal – <i>Louco - António Saramago Filho</i> - Arinto, Chardonnay	20.00
Vinhos Verdes – <i>Pequenos Rebentos Loureiro– Márcio Lopes</i>	21.00
Palmela - <i>Piloto Collection</i> – Sauvignon Blanc	23.00
Beira Interior – <i>70/30 Pedro Martin</i> - Arinto, Síria, Fonte Cal, Fernão Pires	28.00
Lisboa – <i>Ramilo Nativas Biológico</i> – Vital, Arinto, Malvasia	38.00
Douro - <i>2160 Onde Tudo Nasce</i> - Malvasia Fina, Gouveio, Viosinho, Síria	20.00
Douro – <i>Quinta das Herédias - Carlos Lucas</i> - Viosinho, Rabigato, Gouveio, Arinto	28.00
Dão - <i>Casa da Passarela O Oenólogo</i> - Encruzado	38.00
Palmela - <i>Piloto Collection</i> – Moscatel Roxo	23.00

Pink Wine

Dão – <i>Cabriz Colheita Seleção</i> – Touriga Nacional, Alfrocheiro	19.00
Setúbal - <i>Louca do Louco - António Saramago Filho</i> - Castelão	19.00
Alentejo – <i>Rocim Mariana</i> – Touriga Nacional, Aragonez	22.00

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.

MANTUA Thiago Simonassi / Douro – T. Franca, Nacional, Tinta Roriz, Barroca.	25.00
Toscana – Soffocone di Vincigliata Bibi Graetz - Sangiovese	79.00
Puglia IT – Cinquenoci – Tagaro - Primitivo	32.00
Veneto IT – Vivaldi, Valpolicella - Corvina, Corvinone, Rondinella	28.00
Abruzzo IT – Terre Degli Eremi Montepulciano d’Abruzzo - Montepulciano	23.00
Oregon USA - Domaine Loubejac, Willamette Valley – Pinot Noir	98.00
Douro - 2160 Onde Tudo Nasce – Pedro Martin - T. Franca, T. Nacional, Tinta Roriz, Barroca	23.00
Dão – Passarela O Oenólogo Vinhas Velhas - 24 castas autóctones (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc)	38.00
Dão – Passarela Abanico Reserva - Touriga Nacional, Alfrocheiro e Jaen	26.00
Bairrada - O M Bone Dry Red Wine - Syrah, Baga, T. Nacional, Cabernet Sauvignon	25.00
Setúbal – Louco - António Saramago Filho - Castelão, Alicante Bouschet, Syrah	21.00
Alentejo - Rocim Amphora - Moreto, Tinta Grossa, Trincadeira, Aragonez	34.00
Beira Interior – 70/30 Pedro Martin - Rufete, Touriga Nacional, Jaen, T Franca e Tinta Roriz	28.00
Alentejo - Rocim Mariana - Touriga Nacional, Aragonez, Alicante Bouschet e Trincadeira	22.00

Complexes Red Wines

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

Piemonte IT – Barolo DOCG Mario Giribaldi - Nebbiolo	65.00
Piemonte IT – Barolo DOCG Vietti Castiglione - Nebbiolo	98.00
Veneto IT - Le Colline del Filari Amarone della Valpolicella DOCG - Corvina, Rondinella e Molinara	45.00
Toscana IT - Brunello di Montalcino DOCG Barbi 2017 - Sangiovese	95.00
Veneto IT - Tommasi Amarone della Valpolicella Clássico 2013 - Corvina, Rondinella e Molinara	85.00
Veneto IT – Casa Al Pruno Amarone della Valpolicella 2016 - Corvina, Rondinella e Molinara	95.00
Alentejo – Herdade do Rocim – Olho de Mocho Single Vineyard – Alicante Bouschet e Trincadeira	48.00
Douro - EXAGIUM Pedro Martin – Tinto Cão, pisa a pé.	55.00
Setúbal - TROIS - Castelão	78.00
Setúbal - A. S. - António Saramago 2015 - Castelão, Touriga Nacional, Alicante Bouschet e Cabernet Sauvignon	75.00
Sonoma Coast USA - La Crema Willamette Valley – Pinot Noir	98.00
Califórnia USA - Francis Copolla Claret Diamond Collection - Cabernet Sauvignon	62.00
Douro – Quinta das Herédias, Carlos Lucas - T. Nacional, T. Franca, Tinta Roriz, Tita Amarela	28.00
Palmela - Piloto Collection – Touriga Nacional	23.00
Palmela - Piloto Collection – Cabernet Sauvignon	23.00

Sweet and Fortified Wines

Moscatel de Setúbal - <i>Moscatel Roxo Superior Quinta do Piloto – by Glass</i>	5.50
Porto - Ruby – <i>by Glass</i>	5.00
Moscatel de Setúbal – <i>Alambre 5 Years - by Glass</i>	4.00

Wine by Glass

White or Red – Local Wine	4.50
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