

# Wine Menu

Welcome to the fantastic world of wines!

To promoting the Italian culture, but without forgetting the incredible variety of Portuguese wines and the new world, I had the privilege to create this wine list with my professional colleague Pedro Martin, thinking primarily about expanding the gastronomic experience of our kitchen and bringing the best pairing options that each dish requires.

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.

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*



*Pedro Martin*



MARTIN BOUTIQUE  
WINES

## *Sparkling Wines and Champagne*

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

Champagne FR – <b><i>Veuve Clicquot Brut</i></b> - Pinot noir, Chardonnay, Pinot Meunier	90.00
Friuli Veneto IT– <b><i>Prosecco Albino Armani D.O.C</i></b> - Glera	22.00
Lombardia IT – <b><i>Prosecco Bottega Rosé Gold</i></b> – Pinot Nero	45,00
Bairrada - <b><i>Identidade IM. 2015 Pedro Martin</i></b> - Chardonnay, Baga	30.00

## *Whites, Fresh and Minerals*

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

Vêneto IT – <b><i>Colline dei Filari Pinot Grigio</i></b> – Pinot Grigio	16.00
Puglia/Castel del Tormaresca IT– <b><i>Pietrabilanca</i></b> - Chardonnay	39.00
Vinhos Verdes – <b><i>Conde Villar</i></b> - Alvarinho	18.00
Bairrada – OM. <b><i>Bone Dry - Pedro Martin</i></b> - Arinto, Bical, Maria Gomes	19.00
Dão – <b><i>Vinha Santa Maria Granítico Carlos Lucas</i></b> - Encruzado	26.00
Setúbal – <b><i>Louco</i></b> - <b><i>António Saramago Filho</i></b> - Arinto, Chardonnay	16.00
Vinhos Verdes – <b><i>Pequenos Rebentos – Márcio Lopes</i></b> - Loureiro	19.00
Vinhos Verdes - <b><i>Casa Grande Sant'Ana 2017</i></b> - Loureiro	23.00
Palmela - <b><i>Piloto Collection</i></b> – Sauvignon Blanc	19.00
Setúbal – <b><i>Catarina - 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><i>António Saramago Superior Branco 2017</i></b> - Antão Vaz, Arinto	55.00
Vinhos Verdes – <b><i>EXAGIUM Pedro Martin / Márcio Lopes</i></b> – Alvarinho	58.00
Douro - <b><i>2160 Onde Tudo Nasce 2019</i></b> - Malvasia Fina, Gouveio, Viosinho, Síria	16.00
Douro – <b><i>Quinta das Herédias 2019 Carlos Lucas</i></b> - Viosinho, Rabigato, Gouveio, Arinto	20.00
Beira Interior – <b><i>70/30 Pedro Martin 2019</i></b> - Arinto, Síria, Fonte Cal, Fernão Pires	25.00
Dão - <b><i>Casa da Passarela O Oenólogo</i></b> - Encruzado	32.00
Palmela - <b><i>Piloto Collection</i></b> – Moscatel Roxo	19.00

## *Pink Wines*

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

Dão – <b><i>Cabriz Colheita Seleção 2020</i></b> – Touriga Nacional, Alfrocheiro	17.00
Alentejo – <b><i>Rocim Mariana</i></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 - <b>Marco e Vittorio Adriano, Dolcetto d'Alba</b> - Dolcetto	33.00
Puglia IT - <b>Cinquenoci - Tagaro</b> - Primitivo	32.00
Veneto IT - <b>Vivaldi, Valpolicella</b> - Corvina, Corvinone, Rondinella	28.00
Salento IT - <b>Notte Rossa Primitivo Salento</b> - Primitivo	32.00
Abruzzo IT - <b>Terre Degli Eremi Montepulciano d'Abruzzo</b> - Montepulciano	18.00
Oregon USA - <b>Domaine Loubejac, Willamette Valley</b> - Pinot Noir	98.00
Douro - <b>2160 Onde Tudo Nasce - Pedro Martin</b> - T. Franca, T. Nacional, Tinta Roriz, Barroca	16.00
Dão - <b>Envelope, Carlos Lucas</b> - T. Nacional, Alfrocheiro, Tinta Roriz, Tinto Cão	60.00
Dão - <b>Passarela O Oenólogo Vinhas Velhas</b> - 24 castas autóctones (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc)	34.00
Dão - <b>Passarela Abanico Reserva</b> - Touriga Nacional, Alfrocheiro e Jaen	24.00
Bairrada - <b>OM Bone Dry Red Wine</b> - Syrah, Baga, T. Nacional, Cabernet Sauvignon	18.00
Setúbal - <b>Louco - António Saramago Filho</b> - Castelão, Alicante Bouschet, Syrah	16.00
Alentejo - <b>Rocim Amphora</b> - Moreto, Tinta Grossa, Trincadeira, Aragonez	30.00
Beira Interior - <b>70/30 Pedro Martin</b> - Rufete, Touriga Nacional, Jaen, T Franca e Tinta Roriz	25.00
Douro Superior - <b>Terrincha</b> - Tinta Roriz, Touriga Nacional e Touriga Franca	16.00
Alentejo - <b>Rocim Mariana</b> - Touriga Nacional, Aragonez, Alicante Bouschet e Trincadeira	18.00

# Complexes Red Wines

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

Piemonte IT – <b>Barolo DOCG Mario Giribaldi 2018</b> - Nebbiolo	65.00
Piemonte IT – <b>Barolo DOCG Vietti Castiglione 2018</b> - Nebbiolo	85.00
Veneto IT - <b>Le Colline del Filari Amarone della Valpolicella DOCG</b> - Corvina, Rondinella e Molinara	45.00
Toscana IT - <b>Chianti Classico Riserva DOCG Le Ginestre</b> – Sangiovese	25.00
Piemonte IT - <b>Barbaresco Fontanabianca</b> - Nebbiolo	62.00
Toscana IT - <b>Bottega Acino D'oro Chianti Clássico Riserva</b> - Sangiovese, Cabernet Sauvignon e Merlot	52.00
Toscana IT - <b>Brunello di Montalcino DOCG Barbi 2017</b> - Sangiovese	95.00
Toscana IT - <b>Chianti Classico Riserva DOCG Famiglia Zingarelli</b> – Sangiovese, Cabernet Sauvignon e Merlot	39.00
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
Alentejo / Vidigueira – <b>Rocim - Vinha da Micaela 2018</b> – 20 Castas Terroir Vidigueira	280.00
Douro - <b>EXAGIUM Pedro Martin</b> – Tinto Cão, pisa a pé.	45.00
Setúbal - <b>TROIS</b> - Castelão	78.00
Setúbal - <b>A. S. - António Saramago 2015</b> - Castelão, Touriga Nacional, Alicante Bouschet e Cabernet Sauvignon	75.00
Sonoma Coast USA - <b>La Crema Willamette Valley</b> – Pinot Noir	110.00
Califórnia USA - <b>Francis Copolla Claret Diamond Collection</b> - Cabernet Sauvignon	62.00
Setúbal - <b>Quinta da Bacalhôa</b> - Cabernet Sauvignon, Merlot	39.00
Douro – <b>Quinta das Herédias, Carlos Lucas</b> - T. Nacional, T. Franca, Tinta Roriz, Tita Amarela	26.00
Palmela - <b>Piloto Collection</b> – Touriga Nacional	19.00
Palmela - <b>Piloto Collection</b> – Cabernet Sauvignon	19.00

## *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

## *Wine by Glass*

Glass of Wine (Red or White) Portuguese / Italian 4.50