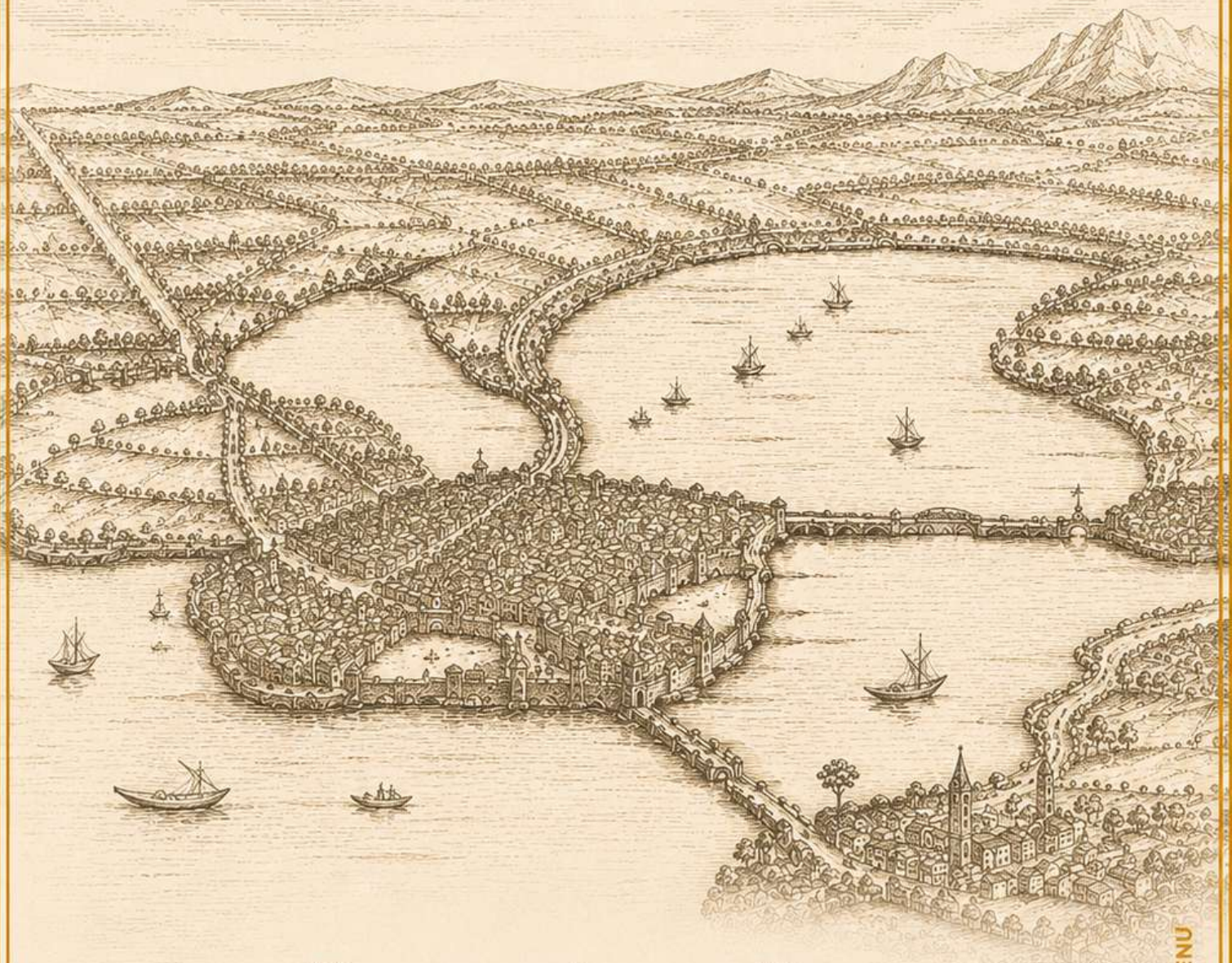


# Due Fratelli

RISTORANTE



*HOMEMADE ITALIAN KITCHEN*



# Our History



Due Fratelli was born out of an old dream of the Simonassi Brothers. Raised in a traditional Italian family, brothers Marco and Thiago Simonassi always dreamed of putting all their love that they already dedicated to the kitchen in meetings with family and friends, so that other people could enjoy the recipes of traditional Italian cuisine.

The family has its origin in the commune of Porto Mantovano, in the province of Mantua, in the heart of Lombardy, Italy from where at the end of the 19th century to the region of Santa Theresa, Espirito Santo, Brazil. We have maintained the traditions of Italy on Brazilian soil.

The dream gained strength when Marco married Neurizete who spiced up this idea. She became the third component of this dream. She is passionate about desserts and sweets. This added sweetness and lightness to what was already planned for its Italian cuisine.

It was in the beautiful city of Setúbal that the project started along the banks of the River Sado.

Due Fratelli combines traditional Italian cuisine with Lusitanian passion that corporates the sea and its fruits, thus offering a light and diverse menu with respect to local ingredients. One will enjoy the best in this Italy-Portugal union.

All of our pasta is homemade by using handcrafted utensils and special ingredients, such as bronze wires, special flour, and high quality grain.

We welcome all of you to savor our dishes and desserts at Due Fratelli.

Discover our wine project:

MÂNTUA  
WINES



**Tripadvisor**  
Travellers' Choice Awards  
Winner 2022, 2023, 2024 & 2025



@mantuawines  
@duefratellipt

ALL DISHES MAY CONTAIN: GLUTEN, LACTOSE OR TREE NUTS.

Our pasta is served "al dente", topped with Grana Padano cheese.  
If you prefer a different cooking point or without cheese, please inform your server.



## STARTERS

|                                                                                                                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------|-------|
| Black Angus Beef Carpaccio                                                                                                          | 14.00 |
| Smoked Salmon Carpaccio                                                                                                             | 14.00 |
| Burrata with Pesto Sauce<br><i>(Burrata cheese with arugula,<br/>cherry tomatoes, homemade pesto sauce and Grana Padano cheese)</i> | 12.00 |
| Focaccia: Cheese                                                                                                                    | 6.00  |
| Bacon and Cheese                                                                                                                    | 7.00  |
| Creamy Garlic                                                                                                                       | 8.00  |
| Due Fratelli Green Salad <i>(Pesto Sauce or Balsamic Glaze)</i>                                                                     | 6.50  |
| Caprese Salad <i>(Tomato, Mozzarella, Basil and Pesto Sauce)</i>                                                                    | 9.00  |
| Bread                                                                                                                               | 2.50  |
| Olives                                                                                                                              | 2.50  |

## SPECIALS

|                                                                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Maccheroni alla Napoletana<br><i>(Homemade Maccheroni pasta with tomato sauce, garlic,<br/>basil and fresh buffalo mozzarella)</i>                            | 17.00 |
| Pappardelle ai Due Funghi<br><i>(Homemade Pappardelle pasta with Porcini mushrooms,<br/>wild mushrooms, smoked bacon, creamy cheese sauce, and parsley)</i>   | 18.00 |
| Tagliatelle Davi<br><i>(Homemade Tagliatelle pasta with grilled shrimp,<br/>homemade pesto sauce and garlic)</i>                                              | 18.00 |
| Tagliatelle alla Tartufata<br><i>(Homemade Tagliatelle pasta with a mix of wild mushrooms,<br/>black truffles and olive sauce with creamy fonduta cheese)</i> | 20.00 |

## RISOTTO

|                                                                                                                                                                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Risotto ai Gamberi<br><i>(Risotto with grilled shrimp, cherry tomatoes,<br/>butter and Grana Padano cheese)</i>                                                                     | 19.00 |
| Risotto Funghi Porcini<br><i>(Creamy risotto with Porcini mushrooms and fresh seasonal mushrooms<br/>and Grana Padano DOP cheese) *Option to add Black Truffle Tartufata + 3.00</i> | 19.00 |
| Risotto Saffron, Sausage and Pistachio<br><i>(Saffron risotto with crispy cured black pork sausage,<br/>toasted pistachios and Grana Padano DOP cheese)</i>                         | 20.00 |

## CLASSICS

|                                                                                                                                                         |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Lasagne alla bolognese</b>                                                                                                                           | <b>18.00</b> |
| <i>(6 layers of fresh pasta with meat sauce, italian, mozzarella cheese, gratin with Grana Padano DOP Cheese and served with pomodoro sauce)</i>        |              |
| <b>Pappardelle all'amatriciana</b>                                                                                                                      | <b>17.00</b> |
| <i>(Homemade Pappardelle Pasta with delicious tomatoes basilic sauce, smoked black pork bacon and Pecorino Romano cheese)</i>                           |              |
| <b>Tagliatelle al Ragù</b>                                                                                                                              | <b>17.00</b> |
| <i>(Homemade Tagliatelle Pasta with beef ragu sauce, peeled tomatoes, smoked bacon, fresh herbs and spices)</i>                                         |              |
| <b>Maccheroni al Pomodoro e Basilico</b>                                                                                                                | <b>15.00</b> |
| <i>(Homemade Maccheroni Pasta with tomatoes and basil sauce)</i>                                                                                        |              |
| <b>Pasta al Pesto</b>                                                                                                                                   | <b>15.00</b> |
| <i>(Homemade Pasta with garlic, Olive oil and Pesto Sauce)</i>                                                                                          |              |
| <b>Salada ai Gamberi</b>                                                                                                                                | <b>16.00</b> |
| <i>(Green salad with cherry tomatoes, grilled prawns with sweet paprika, croutons and grana padano cheese) *Homemade pesto sauce or Balsamic Blaze.</i> |              |

## DESSERTS

|                                                                                                                      |             |
|----------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Tiramisu</b>                                                                                                      | <b>6.00</b> |
| <i>(Cream with eggs and mascarpone cheese, layers of Savoirdi biscuit in coffee and sprinkled with cocoa powder)</i> |             |
| <b>Lemon Pie</b>                                                                                                     | <b>6.00</b> |
| <i>(Creamy lemon pie with Crunchy crust.)</i>                                                                        |             |
| <b>Italian Gelato</b>                                                                                                | <b>6.00</b> |
| <i>(Italian Ice cream from Venice with crumble and salted caramel)</i>                                               |             |
| <b>Day Special Dessert</b>                                                                                           | <b>7.50</b> |

# SPARKLING AND WHITE WINES



|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| <b>Champagne FR – Veuve Clicquot Brut</b><br><i>Pinot noir, Chardonnay, Pinot Meunier</i>       | 90.00 |
| <b>Friuli Veneto IT – Prosecco Albino Armani D.O.C</b><br><i>Glera</i>                          | 27.00 |
| <b>Veneto IT – Colline dei Filari Pinot Grigio</b><br><i>Pinot Grigio</i>                       | 19.00 |
| <b>Palmela – Vinha dos Pardais Quinta do Piloto</b><br><i>Sauvignon Blanc</i>                   | 19.00 |
| <b>Setúbal – Louco - António Saramago Filho</b><br><i>Arinto, Chardonnay</i>                    | 20.00 |
| <b>Vinhos Verdes – Pequenos Rebentos Loureiro</b><br><i>Márcio Lopes</i>                        | 21.00 |
| <b>Beira Interior – 70/30 Pedro Martin</b><br><i>Arinto, Síría, Fonte Cal, Fernão Pires</i>     | 28.00 |
| <b>Lisboa – Ramilo Nativas Biológico</b><br><i>Vital, Arinto, Malvasia</i>                      | 38.00 |
| <b>Douro - 2160 Onde Tudo Nasce</b><br><i>Malvasia Fina, Gouveio, Viosinho, Síría</i>           | 20.00 |
| <b>Douro – Quinta das Herédias - Carlos Lucas</b><br><i>Viosinho, Rabigato, Gouveio, Arinto</i> | 28.00 |

## ROSÉ WINES



|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| <b>Dão – Cabriz Colheita Seleção</b><br><i>Touriga Nacional, Alfrocheiro</i> | 19.00 |
| <b>Alentejo – Rocim Mariana</b><br><i>Touriga Nacional, Aragonez</i>         | 24.00 |

## RED WINES



|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| <b>Mantua DOC Douro by Thiago Simonassi</b><br><i>T. Franca, Nacional, Tinta Roriz, Barroca</i>              | 25.00 |
| <b>Puglia IT – Cinquenoci – Tagaro</b><br><i>Primitivo</i>                                                   | 32.00 |
| <b>Veneto IT – Vivaldi, Valpolicella</b><br><i>Corvina, Corvinone, Rondinella</i>                            | 28.00 |
| <b>Abruzzo IT – Terre Degli Eremi Montepulciano d'Abruzzo</b><br><i>Montepulciano</i>                        | 23.00 |
| <b>Douro - 2160 Onde Tudo Nasce – Pedro Martin</b><br><i>T. Franca, T. Nacional, Tinta Roriz, Barroca</i>    | 23.00 |
| <b>Dão – Passarela Abanico Reserva</b><br><i>Touriga Nacional, Alfrocheiro e Jaen</i>                        | 26.00 |
| <b>Bairrada – O M Bone Dry Red Wine</b><br><i>Syrah, Baga, T. Nacional, Cabernet Sauvignon</i>               | 25.00 |
| <b>Setúbal – Louco - António Saramago Filho</b><br><i>Castelão, Alicante Bouschet, Syrah</i>                 | 21.00 |
| <b>Alentejo – Rocim Amphora</b><br><i>Moreto, Tinta Grossa, Trincadeira, Aragonez</i>                        | 34.00 |
| <b>Beira Interior – 70/30 Pedro Martin</b><br><i>Rufete, Touriga Nacional, Jaen, T. Franca e Tinta Roriz</i> | 28.00 |
| <b>Alentejo – Rocim Mariana</b><br><i>Touriga Nacional, Aragonez, Alicante Bouschet e Trincadeira</i>        | 22.00 |



# PREMIUM RED WINES

|                                                                                                |       |
|------------------------------------------------------------------------------------------------|-------|
| Piemonte IT – Barolo DOCG Mario Giribaldi – Nebbiolo                                           | 65.00 |
| Piemonte IT – Barbaresco Basarin Adriano Marco e Vittorio 2018 – Nebbiolo                      | 85.00 |
| Toscana IT – Brunello di Montalcino DOCG Barbi 2017 – Sangiovese                               | 95.00 |
| Veneto IT – Tommasi Amarone della Valpolicella Classico 2013 – Corvina, Rondinella e Molinara  | 92.00 |
| Alentejo – Herdade do Rocim – Olho de Mocho Single Vineyard – Alicante Bouschet e Trincadeira  | 48.00 |
| Setúbal – TROIS – Castelão                                                                     | 78.00 |
| Douro – Quinta das Herédias, Carlos Lucas – T. Nacional, T. Franca, Tinta Roriz, Tinta Amarela | 28.00 |
| Palmela – Quinta do Piloto Reserva – Castelão vinhas velhas                                    | 31.00 |
| Palmela – Piloto Collection – Touriga Nacional                                                 | 23.00 |
| Palmela – Piloto Collection – Cabernet Sauvignon                                               | 23.00 |

## SWEET AND FORTIFIED WINES

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| Moscatel de Setúbal – Moscatel or Moscatel Roxo Superior Quinta do Piloto – Dose | 5.50 |
| Port – Ruby – Dose                                                               | 5.00 |
| Moscatel de Setúbal – Dose                                                       | 4.00 |

## WINE BY THE GLASS

|                               |      |
|-------------------------------|------|
| Red or White – Local Producer | 4.50 |
| Sparkling Wine                | 5.00 |

## BEVERAGES

### BEERS

|                                |      |
|--------------------------------|------|
| Imperial Estrella Damm 0,2L    | 2.80 |
| Caneca Estrella Damm 0,5L      | 5.00 |
| Peroni Beer – Italy            | 4.50 |
| Birra Moretti Beer – Italy     | 4.50 |
| Bock Damm Beer                 | 4.00 |
| Free Damm Beer (non-alcoholic) | 4.00 |

### DRINKS / DIGESTIFS

|                |      |
|----------------|------|
| Aperol Spritz  | 8.00 |
| Gin Tonic      | 8.00 |
| Negroni        | 8.00 |
| Whisky Jameson | 6.00 |
| Limoncello     | 3.00 |
| Grappa         | 3.00 |

### SOFT DRINKS

|                                        |      |
|----------------------------------------|------|
| Pepsi, 7up, Sumol                      | 2.50 |
| Lipton Iced Tea                        | 2.50 |
| Still Water                            | 2.50 |
| Sparkling Water San Pellegrino – 0,50L | 3.50 |
| Sparkling Water San Pellegrino – 0,75L | 5.00 |
| Compal Juice                           | 2.50 |
| Espresso Coffee                        | 2.00 |

## DRINKS

### highlights

#### APEROL SPRITZ

*Aperol, sparkling wine, sparkling water and orange slice.*

#### GIN TONIC

*Selected gin, tonic water and lime.*

#### NEGRONI

*Gin, Campari and red vermouth.*

#### WHISKY JAMESON

*Smooth and well-balanced Irish whiskey.*

#### LIMONCELLO

*Italian lemon liqueur.*

#### GRAPPA

*Traditional Italian distillate.*