



## Jantar / Dinner

(19h00 – 22h00) | (7 p.m – 10 p.m)

### Couvert:

Pão Ciabatta, paté de cavala, azeitonas marinadas, azeite € 4,00  
*Ciabatta bread, mackerel pâté, marinated olives and olive oil*

### Sopas | Soups

Sopa Camponesa €6,00  
*Vegetables Soup*

Sopa de peixe da costa vicentina €8,00  
*Traditional fish soup*

### Entradas e Saladas | Starters & Salads:

Palitos de Mozzarella com molho agridoce €9,00  
*Mozzarella sticks with bittersweet sauce*

Salada Caprese, tomate, mozzarella, rúcula, azeite, miolo de pinhão e manjeriçã €12,50  
*Caprese salad with tomato, mozzarella, rocket, olive oil, pinion nut and basil*

Salada Fornaria com queijo de cabra e figos secos, alface, molho de mel e mostarda, crocante de pizza €13,50  
com azeite e ervas aromáticas  
*Fornaria Salad with goat cheese and dried figs, lettuce, honey and mustard dressing with pizza and olive oil and aromatic herbs flavour*

Carpaccio de Novilho com rúcula, alcaparras, lascas parmesão e limão €14,00  
*Bresaola carpaccio (smoked beef meat) with rocket, capers, lemon and parmigiano zest*

### Massas Frescas e Risottos | Pastas and Risottos:

Fettucinni de Frango com tomate seco, cogumelos, queijo parmesão e molho Alfredo € 15,00  
*Chicken Fettucinni with dried tomato, mushrooms, parmigiano cheese and Alfredo sauce*

Raviolli de Abóbora com molho tomate e noz moscada €15,00  
*Pumpkin Raviolli with tomato sauce and nutmeg*

Risotto de citrinos com açafreão €14,00  
*Citrus fruit risotto with saffron*

Risotto de Polvo com tomate e coentros €15,00  
*Octopus risotto with tomato and coriander*



## Pratos Principais | Main Dishes:

Espetada de peixe e camarão (vegetais frescos e batata doce frita e salada mista) €18,00  
*Ocean skewer with shrimp and fish of the day, fresh veggies and tomato rice*

Espetada de frango e bacon com vegetais frescos e batatas fritas e salada mista €16,00  
*Chicken skewer with bacon, fresh veggies and french fries*

Lombo de Bacalhau de cebolada, pimentos, batata-doce e espinafres salteados €17,00  
*Braised codfish loin with onion, peppers, sweet potato and sautéed spinach*

Lombo de novilho numa redução de vinho do porto com batata nova e espinafres €20,00  
*Beef tenderloin medallion with Port wine reduction, potatoes and spinaches*

## ACOMPANHAMENTOS | EXTRA SIDE DISHES:

€3,00 cada/each

Batata palito, arroz basmati, batata-doce assada, batata-doce frita, salada mista  
*Fries or chips, basmati rice, baked or fried sweet potato, mixed salad*



## Pizzas:

<b>Margarita</b>	Tomate mozzarella e manjeriçao <i>Tomato, mozzarella and basil</i>	€9,00
<b>Hawai</b>	Tomate, mozzarella, fiambre e abacaxi <i>Tomato, mozzarella, ham and pineapple</i>	€10,00
<b>Diablo</b>	Tomate, mozzarella, salame picante, queijo de cabra e azeitonas <i>Tomato, mozzarella, spicy salami, goat cheese and olives</i>	€12,00
<b>Vegetarian</b>	Tomate, mozzarella, alcachofra, courgette e cogumelos <i>Tomato, mozzarella, artichoke, taleggio cheese, zucchini and mushrooms</i>	€12,00
<b>Capricciosa</b>	Tomate, mozzarella, cogumelos, alcachofra, fiambre e azeitonas <i>Tomato, mozzarella, mushrooms, artichoke, ham and olives</i>	€12,00
<b>Portuguese</b>	Tomate, mozzarella, cebola, chouriço de porco preto, presunto e pimento assado <i>Tomato, mozzarella, onion, black Iberian pig chorizo, prosciutto and roasted pepper</i>	€14,00
<b>Fornaria</b>	Tomate, mozzarella, bresaola, rúcula, parmeggiano e azeite de trufa <i>Tomato, mozzarella, bresaola, rocket, parmigiano cheese and truffle olive oil</i>	€14,00
<b>*INGREDIENTES EXTRA   EXTRA INGREDIENTS</b>		
	Cogumelos, alcachofras, fiambre, azeitonas, courgette, rúcula, cebola, pimento assado e abacaxi <i>Mushrooms, artichoke, ham, olives, zucchini, rocket, onion, roasted pepper and pineapple</i>	€2 cada/each
	Salame picante, queijo de cabra, chouriço de porco preto, bresaola, parmesão, azeite de trufas <i>Spicy salami, goat cheese, iberian pork chorizo, bresaola, parmigiano and truffle olive oil</i>	€3 cada/each