

# PIZZA PASTA FANTASIA

QUINTA DO LAGO

EST . 1989

COVER 3.00

Selection of bread, breadsticks, butter, pate & olives.

SPECIALS

See board for daily specials

## STARTERS

<b>PANE ALL'AGLIO V</b> Baked pizza bread with		<b>CALAMARI FRITTI</b> Tender squid, floured and fried served with a tartar sauce	8.50
▪ Garlic	8.00		
▪ Garlic & mozzarella	9.00	<b>GAMBERETTI</b> Sautéed king prawns with tomato, garlic and piri-piri. Served with bread	10.00
▪ Garlic & tomato	9.00		
▪ Garlic, tomato & pesto	9.00	<b>FRESH CLAMS (for 2)</b> Fresh clams collected daily from the market, with olive oil, garlic and coriander	21.00
<b>MOZZA FRITTA V</b> Crispy mozzarella sticks, with a spicy tomato sauce	7.50	<b>MELANZANE ALLA PARMIGIANA V</b> Baked aubergine with tomato, mozzarella, basil and parmesan	8.00
<b>MINISTRONE SOUP V</b> Home made fresh vegetable soup	4.50	<b>PRAWN COCKTAIL</b> Brought back for our 35th year, a retro favourite, king prawns, crispy gem lettuce, avocado, homemade Marie Rose sauce.	9.50
<b>BRUSCHETTA V</b> Toasted bread with:			
▪ Garlic fresh tomatoes, basil	6.00		
▪ Goats cheese, grape, walnut, honey	7.50		
▪ Buffalo mozzarella, pesto, cherry tomato, rocket	7.50		

## PASTA

<b>SPAGHETTI NAPOLETANA V</b> Tomato & basil sauce Add Burrata + 2.50	11.50	<b>RIGATONI ALLA NORMA V</b> Aubergine, cherry tomatoes, garlic, chilli, basil, salted ricotta	13.50
<b>SPAGHETTI BOLOGNESE</b> Our original slow cooked beef bolognese	13.50	<b>LINGUINE FRUTTI DI MARE</b> Prawns, clams, octopus and monkfish in a cherry tomato sauce	18.50
<b>SPAGHETTI CARBONARA</b> Guanciale, egg yolk, pecorino romano, black pepper	13.50	<b>SPAGHETTI ALLE VONGOLE</b> Whole fresh clams collected daily from the market, cooked gently with white wine, garlic, fresh chilli and coriander	16.50
<b>RIAGATONI AMATRICIANA</b> Guanciale, tomato sauce, pecorino romano, black pepper	13.00		
<b>FUSILLI PESTO GENOVESE V</b> Homemade pesto with basil, pine nuts, garlic, pecorino, parmesan and extra virgin olive oil Add Burrata + 2.50	13.50	<b>ALFORNO</b>	
<b>LINGUINE GAMBERETTI</b> Sautéed prawns with garlic, cherry tomatoes, spicy spanish chorizo and rocket	16.00	<b>LASAGNE TRADIZIONALE</b> Layers of fresh pasta with béchamel, bolognese and parmesan	14.50
		<b>LASAGNE VEGETARIAN V</b> A meat free lasagne with béchamel, spinach, mushrooms and vegetables	14.00
		<b>MELANZANE ALLA PARMIGIANA V</b> Layers of baked aubergine, fresh tomato sauce, basil and parmesan	14.00

GLUTEN FREE PASTAS AVAILABLE ON REQUEST

## MAINS

<b>POLLO ARROSTO</b> Half roasted chicken with either a herb or piri-piri sauce, with fries and side salad	13.50	<b>PESCE E VONGOLE</b> Pan fried fillet of cod with clams, cherry tomatoes, white wine, parsley and chorizo	20.00
<b>SALTIMBOCCA ALLA ROMANA</b> Chicken escalope, parma ham, sage in white wine sauce with rosemary and garlic potatoes	15.00	<b>CARABINIERI</b> King prawns with olive oil, garlic and piri-piri, served with rice.	21.50
<b>POLLO MILANESE</b> Chicken escalope in breadcrumbs served with spaghetti pomodoro or french fries Add Fried Egg + 2.00	15.00	<b>RISOTTO</b>	
<b>BISETCCA DI MANZO</b> Grilled beef sirloin steak, rocket & parmesan salad with fries or roast potatoes. Choose sauce from garlic butter or peppercorn	24.00	<b>RISOTTO FANTASIA</b> Our original risotto served with chicken, spinach and mascarpone cheese	15.50
		<b>RISOTTO GAMBERETTI</b> A rich risotto with monkfish, king prawns and cherry tomatoes	18.00

## SALADS

### STARTER / SIDE SALADS

<b>CAPRESE SALAD</b> Buffalo mozzarella, tomato, basil, extra virgin olive oil	9.00
<b>BURRATA SALAD</b> Burrata, cherry tomatoes, avocado, basil and pine nuts	10.50
<b>MAIN COURSE SALADS</b>	
<b>FANTASIA SALAD V</b> Cherry tomatoes, mozzarella, salad leaves, mango, papaya, avocado and basil Add Prawns + 3.00	13.50

<b>MEDITERRANEAN SALAD V</b> Quinoa, green leaves, tomato, roasted vegetables, walnuts, avocado, feta, lemon and olive oil Add Grilled Chicken + 3.00	13.00
<b>POLLO PANCETTA</b> Grilled chicken, pancetta, avocado, green beans, red onion, semi-dried tomatoes, olives and mixed leaves, finished with a balsamic dressing	13.50
<b>GOATS CHEESE SALAD V</b> Soft goat's cheese, sliced pears, walnuts, rocket, raddichio, olive oil & honey Add Bacon + 3.00	13.00

## PIZZA

<b>PIZZA MARGHERITA V</b> Tomato, mozzarella and basil	12.00	<b>PIZZA FUNGHI BIANCA V</b> Mozzarella, gorgonzola, buffalo mozzarella, mushrooms, & rocket - NO TOMATO	13.00
<b>PIZZA PEPPERONI</b> Tomato, mozzarella, pepperoni	13.00	<b>PIZZA PARMA</b> Tomato, mozzarella, cherry tomatoes, then once out of the oven finished with rocket, basil, parma ham & parmesan shavings	14.50
<b>PIZZA LA REGINA</b> Tomato, mozzarella, ham, mushroom and olives	14.00	<b>PIZZA CHELSEA V</b> Tomato and mozzarella base, then once out of the oven finished with cherry tomatoes, rocket & parmesan	13.50
<b>PIZZA POLLO PIRI PIRI</b> Tomato, mozzarella, chicken, peppers, piri-piri	13.00	<b>PIZZA FANTASIA</b> Tomato, mozzarella, mushroom, pancetta, spinach, egg & parmesan	13.50
<b>PIZZA DIAVOLA</b> Tomato, mozzarella, parmesan, pepperoni, nduja, fresh chilli	14.00	<b>CALZONE</b>	
<b>PIZZA QUATTRO FORMAGGI V</b> Ricotta, mozzarella, gorgonzola, parmesan - NO TOMATO	14.00	<b>CALZONE FANTASIA</b> Folded pizza with mozzarella, chicken and garlic topped with tomato sauce.	14.00
<b>PIZZA FUNGHI V</b> Tomato, mozzarella, parmesan, mushrooms	13.00	<b>CALZONE NAPOLI</b> Folded pizza with mozzarella, ricotta, ham, salami & parmesan topped with tomato sauce - add Nduja for extra heat	14.00
<b>PIZZA POMODORO PESTO V</b> Tomato, mozzarella, semi-dried tomatoes and pesto swirl	13.50		
<b>PIZZA PUTTANESCA</b> Tomato, mozzarella, anchovies, capers, black olives	13.00		
<b>PIZZA ROMANA</b> Tomato, mozzarella, onion, bacon, ham and pepperoni	13.50		
<b>PIZZA TONNO</b> Tomato, mozzarella, onion, tuna, olives	13.00		
<b>PIZZA BUFALA V</b> Tomato base, then once out of the oven finished with cherry tomatoes, rocket and buffalo mozzarella	14.00		

### GO BESPOKE

<b>FOR LARGER PIZZA ADD EXTRA TOPPINGS</b>	5.00
Anchovies / Fruits / Vegetables	1.00
Mushrooms / Egg	1.50
Bacon / Chicken / Ham / Pepperoni, Salami / Tuna	2.00
Cheeses	2.50
Buffalo Mozzarella / Parma Ham / Prawns / Nduja	3.00

## SIDES

<b>FRENCH FRIES V</b>	3.50
<b>ROAST POTATOES V</b>	4.00
<b>SAUTEED SPINACH V</b>	4.00
<b>ROASTED VEGETABLES V</b>	4.00

## SIDE SALADS

<b>MIXED OR TOMATO V</b>	4.00
<b>ROCKET &amp; PARMESAN V</b>	5.00
<b>ROCKET, TOMATO, AVOCADO, PARMESAN V</b>	8.50

All prices in Euros. VAT included at the current rate. This establishment has a complaints book. If you would like information on ingredients and allergens please ask a member of staff. No dish, food or drink, including the cover charge can be charged if not requested by the customer or if it is unsuitable.

V dishes suitable for vegetarians

V dishes suitable for vegans



@pizzapastafantasia

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## COCKTAILS

CAIPIRINHA Cachaça, sugar, lime	7.00
BELLINI Prosecco, Peach	7.00
PIMM'S CUP Pimm's No. 1, Lemonade	7.00
MIMOSA Prosecco, Fresh Orange Juice	7.00
APEROL SPRITZ Aperol, Prosecco, Soda	8.00
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	8.00
NEGRONI Gin, Campari, Vermouth	9.00
ESPRESSO MARTINI Vodka, Coffee, Coffee Liqueur	10.00
MOJITO White rum, soda, sugar, lime, mint	7.00

## SANGRIA

JUG 1L

RED   ROSE   WHITE	22.00
PROSECCO	24.00
PIMMS AND LEMONADE	18.00

## BEERS

SUPERBOCK DRAFT Portugal 5.2%	2.50 / 4.50 20cl / 50cl
SUPERBOCK Portugal 5.2%	3.50
SUPERBOCK STOUT Portugal 5.0%	3.50
CORONA Mexico 4.5%	4.50
GUINNESS Ireland 4.2%	5.50
PERONI Italy 5.0%	5.00
SUPERBOCK ALCOHOL FREE Portugal 0%	3.50

## CIDER

SOMERSBY England 4.5%	4.00
MAGNERS Ireland 4.5%	5.00

## BUBBLES

PROSECCO 1/4 bottle	6.50
PROSECCO BOLLA Treviso, Italy	26.00
MOET & CHANDON Champagne	90.00

## WHITE WINE

	glass/bottle
PERIQUITA Península De Setúbal <i>Our house wine</i>	4.50 / 16.00
PLANALTO Douro	5.00 / 19.00
ALTANO Douro	5.00 / 19.50
CHARDONNAY Venezie, Italy	25.00
PINOT GRIGIO Venezie, Italy	25.00

QUINTA DO CARMO Douro	27.00
MONTE DA PECEGUINA Alentejo	30.00
QUINTA DA PEDRA ESCRITA Douro	32.00
ESPORAO RESERVA Alentejo	35.00
QUINTA DA FONTE SOUTO Alentejo	40.00

## GREEN WINE

	glass/bottle
CASAL GARCIA Minho	4.50 / 18.00
MURALHAS Minho	19.00

## FRUIT SMOOTHIES



MELON, MANGO & STRAWBERRY STRAWBERRY & BANANA MANGO, PEAR & PINEAPPLE RASPBERRY, CHERRY, MANGO & APPLE	All 5.50
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## MILKSHAKES



BANANA, CHOCOLATE, STRAWBERRY OR VANILLA.	All 5.50
With or without whipped cream	

## RED WINE

	glass/bottle
PERIQUITA Península De Setúbal <i>Our house wine</i>	4.50 / 16.00
MONTE VELHO Alentejo	4.80 / 18.00
EA Alentejo	5.00 / 19.00
ALTANO Douro	20.00
CHIANTO CLASSICO Tuscany, Italy	28.00
MONTE DA PECEGUINA Alentejo	30.00
DUAS QUINTAS Douro	35.00
QUINTA DO CARMO Alentejo	38.00
QUINTA DA PEDRA ESCRITA Douro	40.00

## ROSE WINE

	glass/bottle
PERIQUITA Península De Setúbal <i>Our house wine</i>	4.50 / 16.00
BEYRA ROSE Douro	5.00 / 19.00
LOU BY PEYRASSOL Cotes de Provence, France	29.00
QUINTA DA FONTE SOUTO Douro	32.00

## PORT

WHITE	4.00
TAWNY	4.00
VINTAGE	8.00

## HOT DRINKS

COFFEE	
ESPRESSO	1.50
DOUBLE ESPRESSO	2.50
MACCHIATO	2.00
AMERICANO	2.50
LATTE	2.70
CAPPUCCINO	2.70
TEA	
ENGLISH BREAKFAST	2.50
EARL GREY	2.50
HERBAL TEAS	2.50
Selection available	

## SPIRITS

### APERITIFS

APEROL	5.00
CAMPARI	5.00
MARTINI	5.00
TEQUILA	5.00

### GIN, VODKA, RUM

GIN GORDONS	5.00
GIN TANQUERAY	7.00
GIN HENDRICKS	9.00
VONDKA SMIRNOFF	5.00
VODKA ABSOLUT	6.00
VODKA GREY GOOSE	9.00
RUM BACARDI	4.50
RUM HAVANA	7.00

SCHWEPPE'S MIXERS + 2.20

### DIGESTIFS

AMARETTO	4.50
AMARGUINHA	4.50
BAILEYS	4.50
BEIRAO	4.50
GRAPPA	5.00
MEDRONHO	5.00
LIMONCELLO	4.50
SAMBUCA	4.50

### WHISKY

#### SCOTISH

FAMOUS GROUSE	6.00
J&B	6.00
JONNIE WALKER RED	6.00
J&B RESERVE 15	9.00

#### IRISH

JAMESON	6.00
JAMESON BLACK BARREL	9.00

#### BRANDY

CONSTANTINO	4.50
MACIEIRA	4.50

## SOFT DRINKS

WATER STILL 375ml / 750ml	1.50 / 3.00
WATER SPARKLING 375ml / 750ml	1.50 / 3.00
COCA COLA	3.00
COCA COLA ZERO	3.00
SPRITE	3.00
FANTA	3.00
ICE TEA	3.00
GINGER ALE	3.00

FRESH SQUEEZED ORANGE JUICE	4.00
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