

## **ANTI-PASTI Starters**

**BRUSCHETTA** olive oil, garlic, tomato confit €6 (v)

**PANE ALL'AGLIO** cheese garlic bread €5 w/mortadella €7

## **CARPACCIO DI BRESAOLA**

bresaola cured beef, pecorino, capers, lemon €7.5

## **BUFALA BIO, ANANAS E SPECK**

mozzarella bufala bio DOP, pineapple, prosciutto 'speck', almond, basil €10 without speck €8 (v)

## **PARMIGIANA DI MELANZANA** (v)

baked aubergines, tomato, scamorza, parmigiano €7.5

## **RAVIOLI AI FUNGHI** (v) home-hand-made

pasta fresca (raviolaccio) filled with woodland mushrooms, truffled parmigiano crema sauce €9.5

## **RAVIOLI DI BACCALÀ** home-hand-made

pasta fresca (cappellacci) filled with smoked cod and chickpea, lemon coriander sauce €9.5

## **PIZZA VEGETARIANA**

### **VEGANA ROSSA**

tomato sauce, roasted bell pepper, olives, red onion, aubergine, courgette €12.5

### **VEGANA ORTOLANA**

pumpkin sauce, broccoli, artichoke, cherry-tomato confit, seeds €12.5 w/vegan ricotta €14

### **VEGANA ZUCCHINA**

green sauce, courgette, caramelised onion, capers, mint, lemon, pistachio nuts €12.5 w/vegan ricotta €14

### **MELANZANA**

mozzarella, scamorza, aubergine, oregano, cherry-tomato, chilli cayenne €14

### **CRUDAIOLA**

tomato sauce in oven, raw toppings of rucula, avocado, cherry-tomato, mozzarella, parmigiano €14.5

### **FUNGHI TRUFATO**

crema of truffled black garlic, mozzarella, woodland mushrooms, caramelised onion, parmigiano €17.5

## **EXTRA TOPPINGS**

vegetables €2.5 cheeses €3 meat/fish €3.5 (available ingredients in use on the menu)

## **"MAKE YOUR PIZZA"**

if you can't find your pizza, please select a sauce

**base:** rossa/tomato €8.5 green veggie or zucca €9

bianca di mozzarella €9.5 + add extra **toppings**

€ prices with VAT inclusive

### **ALL TIPS GO TO STAFF**

5% service (optional) added to your bill

**\*for information on allergens, please ask**

HOME DELIVERY by UBER EATS

[www.valdogatti.com](http://www.valdogatti.com)

# VALDO GATTI

# PIZZA ARTIGIANALE

Italian traditional pizza prepared in authentic and artisan way. Sustainably made with the freshest natural and organic ingredients. Homemade methods of making and maturing slow rising natural sourdough with its own yeast, to then skilfully hand stretched forming a soft end crust "cornicione". Healthy, easily digestible and very low in gluten.

Genuine. Simple. Good. Valdo Gatti

## **PIZZA CLASSICA**

### **MARGHERITA**

tomato sauce, mozzarella €10 sub/bufala bio DOP €12.5 (v) w/pecorino €11.5 (v) w/prosciutto crudo Parma 24m €13

### **MARINARA**

tomato sauce, garlic, oregano €8.5 (v) with anchovy, olives €12.5 w/ tuna, red onion €12.5

### **QUATTRO FORMAGGI**

mozzarella, scamorza, gorgonzola, grana €13 (v) with caramelised onion €15 speck €16 salami picante €16

### **PICCANTE**

tomato sauce, mozzarella, spicy salami, nduja €13.5 with red bell-pepper €15.5 w/ gorgonzola €16

### **CAPRICCIOSA**

tomato sauce, mozzarella, artichoke, olives, mushrooms, prosciutto 'cotto', spicy salami €17.5

### **FIorentina**

tomato sauce, mozzarella, spinach, olives, egg, parmigiano €14.5 (v)

## **RISOTTO | GNOCCHI | PASTA**

### **RISOTTO VEGANO DI ZUCCA**

pumpkin, caramelised onion €12 w/pecorino €13.5 (v)

### **RISOTTO FUNGHI TRUFATO** (v)

crema of parmigiano, woodland mushrooms, black garlic, truffle oil €14.5

### **HOME-MADE POTATO GNOCCHI** (v)

potato pasta dumplings home-hand-made w/gorgonzola, pear, nuts €13.5 classic, sage butter €13

### **PASTA FUSILLOTTI AL PESTO** (v)

basil pesto, almond, parmigiano €12

### **PASTA BUCATINI 'PLANT-BASED' BOLOGNESE** (v)

vegan bolognese with soy and tomato €12 .5

### **LASAGNA DI CARNE** home-hand-made

pasta fresca sheets, tomato, beef, bechamel €14

## **PIZZA SPECIALE**

### **FUNGHI E SPECK**

tomato sauce, gorgonzola DOP, woodland mushrooms, prosciutto speck di Bolzano €16

### **BUFALOTTA DI PARMA**

mozzarella bufala bio DOP, oregano, cherry-tomato confit, 24-months cured prosciutto di Parma €19

### **ROSSA DI BRESAOLA**

tomato sauce, rucula, pecorino romano, walnuts, bresaola della Valtellina €16

### **MORTADELLA E STRACCIATELLA**

mozzarella, mortadella di Bologna, pistachio nuts, top of stracciatella Pugliese fresca €17

### **BACCALÀ AFFUMICATO**

green veggie sauce, mozzarella, olives, cherry-tomato, capers, smoked cod, parsley, lemon zest €16.5

### **SALSICCIA E ZUCCA**

pumpkin sauce, scamorza, mozzarella, broccoli, pancetta, Tuscany fresh sausage €16.5 (bianca optional)

## **INSALATA**

**DELLA CASA** rucula, sweet potato, toasted chickpeas, pomegranate, onion, mozzarella fresca, honey-mustard €7

**INDIVIA** endives, gorgonzola, walnuts €6

**RUCULA** parmigiano, balsamic €5

**FOGLIE** mix salad leaves, honey-mustard €5

## **DOLCI Home-made Desserts**

**TIRAMISU CLÁSSICO**, biscuit, coffee, crema of mascarpone, chocolate dust €6

**PANNACOTTA VEGANA**, of salted caramel and peanuts €6

**CIOCCOLATO NERO**, flourless-gluten-free black chocolate cake €6

**ZABAIONE ALL'ANANAS**, burnt pineapple, sponge cake €6

**GELATO "Artigianale"** (2x scoops) €5

**ice-cream:** chocolate | pistachio | cinnamon **sorbet:** strawberry

## **APERITIVO**

vermouth rosso €4 gin/vodka tonic €8.5 porto tonic €7

aperol/campari/cynar spritz €9 bellini €8

## **WHITE, ORANGE, ROSÉ WINE**

150ml / 750ml

### **"HOUSE" QUINTA DO MONTALTO BIO, Lisboa**

(no label) síria, maria gomes (only by glass) €4

### **VINHA DA MALHADA BIO 2022, Ribatejo**

(medium-dry) fernão pires, arinto €5/€25

### **COMENDA DE ANSEMIL LAFÕES BIO 2022, Dão**

(dry-mineral) arinto, cerceal, dona branca €6/€30

### **"ORANGE" UIVO CURTIDO NATURAL 2022, Alijó, Douro**

(no-sulfites tanned fruit-body) moscatel galego €7/€35

### **"ROSÉ" OUTEIROS ALTOS BIO 2022, Alentejo**

(light-dry provence style) tempranillo, alfocheiro... €7/€35

## **RED WINE**

150ml / 750ml

### **"HOUSE" QUINTA DO MONTALTO BIO, Lisboa**

(no label) tempranillo, trincadeira (only by glass) €4

### **VINHA DA MALHADA BIO 2022, Ribatejo**

(medium-body) aragonês, бага, trincadeira €5/€25

### **CHIANTI BECONCINI BIO 2021, Toscana**

(light-body) sangiovese, canaiolo, ... €7/€35

### **QUINTA CALDEIRINHA BIO 2018, Beira Interior/Douro**

(full-body) shiraz, tinta, cabernet sauvignon €8/€40

## **ESPUMANTE WINE**

150ml / 750ml

### **VINHA DA MALHADA BIO 2019, Lisboa**

(medium-dry) fernão pires, arinto, olho de lebre €7/€35

### **LAMBRUSCO FONDO BELVERDE ROSSO BIO, Italia**

(demi-sec red) lambrusco di grasparossa €7/€35

### **SANGRIA** red | white

litre jug €18.5

## **ARTISAN BEER & CIDER**

**CRAFT BEER** (33cl) Pilsner €6 IPA €6 Pale Ale €6 Stout €6.5 Non-Alcohol 0% €4 Non-Alcohol Pale Ale €6 DRAFT (33cl) €4 **CIDER BIO** (33cl) Natural €5 Rosé €5 Non-Alcohol €4.5

## **SOFT DRINKS**

**KOMBUCHA ARTISAN BIO** hibiscus | lemondrop €6

**FRITZ COLA** regular | zero €5 rhubarb bio €5

**SICILY SODA-BIO** lemonade | red orange | mandarin €5

**LEMONADE** fresh lemon, rapadura syrup, water €4

**JUICE** cold-pressed apple €5 | orange €4

**WATER "PH 9.5 filtered ionized alkaline** (500ml) still €1.5 sparkling €2 Pellegrino €4 Coconut €6.5

## **DIGESTIVO**

limoncello, frangelico, amaretto, amaro, grappa €5

aguardente velha €5 port €5 café espresso €1.5 tea €3.5

menú em PORTUGUÊS atrás →