

# Wine Menu

As a wine sommelier, I had the opportunity to join several loves of my life. In Italy, where I lived for many years, I was able to combine my greatest passion (wine), with the Italian culture. The cuisine of *Due Fratelli* which, through Marco, Thiago, and Neurizete's hands, transports me to the best that Italy has - its gastronomy. 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.

*Pedro Martin*



**MARTIN BOUTIQUE**  
WINES

*Due Fratelli*

# Champagne and Sparkling Wines

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

|  |       |
|--|-------|
| Tuscany IT- <b>Marchese Antinori Blanc de Blancs</b> - Chardonnay  | 40.00 |
| Emilia-Romagna IT - <b>Emilia Rosato Ottocentorosa</b> - Lambrusco | 15.00 |
| Bairrada - <b>Identidade IM. 2015</b> - Chardonnay, Baga           | 22.00 |

## Whites, Fresh and Minerals

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

|  |       |
|--|-------|
| Piedmonte IT – <b>Langhe Favorita 2019</b> - Favorita (Vermentino)             | 22.00 |
| Piedmonte IT -- <b>Lhange, Sauvignon Basaricó 2020</b> - Sauvignon Blanc       | 33.00 |
| Puglia/Castel del Tormaresca IT– <b>Pietrabilanca 2019</b> - Chardonnay        | 39.00 |
| Vinhos Verdes - <b>Muros Antigos Anselmo Mendes</b> - Alvarinho                | 21.00 |
| Vinhos Verdes – <b>Conde Villar 2019</b> - Alvarinho                           | 15.00 |
| Bairrada – <b>Bone Dry White Wine 2019</b> - Arinto, Bical, Maria Gomes        | 18.00 |
| Dão – <b>Vinha Santa Maria Granítico 2019</b> - Encruzado                      | 21.00 |
| Península de Setúbal – <b>Catarina 2019</b> – Arinto, Chardonnay, Fernão Pires | 13.00 |

## 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.*

|  |       |
|--|-------|
| Vinhos Verdes - <b>Casa Grande Sant'Ana 2017</b> - Loureiro                              | 25.00 |
| Douro - <b>2160 Onde Tudo Nasce 2019</b> - Malvasia Fina, Gouveio, Viosinho, Síria       | 14.00 |
| Douro – <b>Quinta das Herédias 2019</b> - Viosinho, Rabigato, Gouveio, Arinto            | 18.00 |
| Palmela - <b>Piloto Collection 2019</b> – Moscatel Roxo                                  | 16.00 |
| Beira Interior – <b>70/30 Pedro Martin 2019</b> - Arinto, Síria, Fonte Cal, Fernão Pires | 21.00 |
| Dão - <b>Passarela O Oenólogo</b> - Encruzado  | 25.00 |

## Rose 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 | 15.00 |
| Alentejo – <b><i>Mariana</i></b> – Touriga Nacional, Aragonez                    | 14.00 |

## 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><i>Abrigo Giovanni, Nebbiolo d'Alba 2017</i></b> – Nebbiolo   | 19.00 |
| Piedmonte IT - <b><i>Marco e Vittorio Adriano, Dolcetto d'Alba 2017</i></b> - Dolcetto  | 20.00 |
| Toscana IT - <b><i>Chianti Classico Famiglia Zingarelli 2018</i></b> – Sangiovese, Merlot   | 25.00 |
| Puglia/Castel del Monte IT – <b><i>Torcicoda 2018</i></b> - Primitivo   | 32.00 |
| Puglia IT - <b><i>Castel del Tormaresca Biológico 2019</i></b> - Primitivo  | 35.00 |
| Oregon USA - <b><i>Domaine Loubéjac, Willamette Valley 2019</i></b> – Pinot Noir  | 98.00 |
| Douro - <b><i>2160 Onde Tudo Nasce 2017</i></b> - T. Franca, T. Nacional, Tinta Roriz, Barroca  | 14.00 |
| Dão – <b><i>Envelope, Carlos Lucas, 2015</i></b> - T. Nacional, Alfrocheiro, Tinta Roriz, Tinto Cão   | 60.00 |
| Dão - <b><i>Vinha de Santa Maria Reserva 2018</i></b> - T. Nacional, Alfrocheiro, Tinta Roriz   | 19.00 |
| Dão - <b><i>Passarela O Oenólogo Vinhas Velhas 2018</i></b> - 24 castas autóctones (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc) | 30.00 |
| Dão – <b><i>Passarela Abanico Reserva 2016</i></b> - Touriga Nacional, Alfrocheiro e Jaen   | 19.00 |
| Bairrada - <b><i>Bone Dry Red Wine 2017</i></b> - Syrah, Baga, T. Nacional, Cabernet Sauvignon  | 18.00 |
| Setúbal – <b><i>Loco 2018</i></b> - Castelão, Alicante Bouschet, Syrah  | 13.00 |
| Alentejo - <b><i>Rocim Amphora 2019</i></b> - Moreto, Tinta Grossa, Trincadeira, Aragonez   | 30.00 |
| Douro Superior – <b><i>Terrincha 2019</i></b> – Tinta Roriz, Touriga Nacional e Touriga Franca  | 16.00 |

## Complexes Red Wines

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

|   |        |
|---|--------|
| Piedmonte IT - <b>Barolo Cru Ravera 2016</b> - Nebbiolo   | 40.00  |
| Piedmonte IT - <b>Barbaresco Basarin 2018</b> - Nebbiolo  | 42.00  |
| Piedmonte IT - <b>Rataraura Biológico Amphora</b> - Barbera   | 30.00  |
| Toscana IT - <b>Marchese Antinori Chianti Clássico Riserva</b> - Sangiovese                                       | 58.00  |
| Valpolicella/Veneto IT - <b>Tommasi Valpolicella 2018</b> - Corvina, Rondinella e Molinara                        | 26.00  |
| Valpolicella/Veneto IT - <b>Tommasi Amarone della Valpolicella Clássico 2013</b> - Corvina, Rondinella e Molinara | 69.00  |
| Oregon USA - <b>La Crema Willamette Valley 2018</b> - Pinot Noir  | 115.00 |
| Califórnia USA - <b>Francis Copolla Claret Diamond Collection 2017</b> - Cabernet Sauvignon                       | 52.00  |
| Setúbal - <b>Quinta da Bacalhôa 2018</b> - Cabernet Sauvignon, Merlot   | 29.00  |
| Douro - <b>Quinta das Herédias, Carlos Lucas 2019</b> - T. Nacional, T. Franca, Tinta Roriz, Tita Amarela         | 18.00  |
| Palmela - <b>Piloto Collection</b> - Touriga Nacional   | 15.00  |
| Alentejo - <b>Morgadio de Mora Reserva 2015</b> - Syrah, Alicante Bouschet, Trincadeira                           | 13.00  |

## 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.*

|   |       |
|---|-------|
| Tuscany IT - <b>Vinsanto 2014 - Dose</b>                                    | 14.00 |
| Moscatel de Setúbal - <b>Moscatel Roxo Superior Quinta do Piloto - Dose</b> | 5.00  |
| Porto - <b>Quinta do Javali LBV - Dose</b>                                  | 8.00  |
| Moscatel de Setúbal - <b>Alambre 5 Anos - Dose</b>                          | 3.50  |

## House Wine

|                             |      |
|-----------------------------|------|
| Bottle 500ml (White or Red) | 7.50 |
| Glass (White or Red)        | 3.50 |