

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 origins in the commune of Porto Mantovano, in the province of Mantua, in the heart of Lombardi, Italy from where it left 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.

This 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 Setubal 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.

ALL DISHES MAY CONTAIN: GLUTEN, LACTOSE OR NUTS.

OUR PASTA IS SERVED "AL DENTE". IF YOU WISH ANOTHER COOKING POINT, PLEASE REQUEST.

www.duefratelli.pt
Instagram: @duefratellipt



Due Fratelli

Starters

Black Angus Beef Carpaccio	10.00
Italian Bread Bowl Ragù	7.00
Shrimps with garlic and coriander	11.00
Burrata with Pesto Sauce	9.00
Cheese board	6.00
Focaccia: Crostini with Cheese	3.00
Bacon and Cheese	3.50
Black Truffle Sauce	4.50
Bruschetta: Napolitana	2.50
Funghi and Mushrooms	3.00
Due Fratelli Green Salad	4.00
Olives	2.00
Bread	1.50
Soup	2.00

Specials

Funghi Porcini Risotto

15.00

(Arborio Rice, Funghi Porcini Secchi, Season's Mushrooms, Caramelized Onions, Butter and Grana Padano DOP cheese)

Shrimp Risotto

17.00

(Arborio rice, Grilled Shrimp, cherry tomatoes, butter and Grana Padano DOP cheese)

Ravioli Due Fratelli

15.00

(Fresh pasta stuffed with sheep's cheese, ricotta, black pork cured ham, spices. Served with pomodoro and basil sauce)

Ravioli Duetto – Walnut and Gorgonzola DOP

16.00

(Fresh pasta filled with fresh cheese, walnuts and Gorgonzola cheese D.O.P. Served with creamy Grana Padano cheese fonduta sauce)

Shrimp Tagliatelle

15.00

(Fresh Pasta with Shrimp, pomodoro sauce, cherry tomatoes, coriander and mint)

Black Truffles Sauce Tagliatelle

16.00

(Fresh Pasta with mix of wild mushrooms, black truffles and olives sauce with creamy cheese fonduta sauce)

Pasta

Lasagne alla bolognese (7 layers of Fresh pasta with meat sauce, italian mozzarella cheese, gratin with Grana Padano DOP Cheese and served with pomodoro sauce)	13.00
Spaghetti alla carbonara (Fresh pasta with Guanciale (Italian cured pork cheek), organic eggs and Pecorino Romano DOP Cheese)	13.00
Pasta all'amatriciana (Fresh pasta with delicious tomatoes basilic sauce, bacon and Pecorino cheese)	12.00
Tagliatelle al Ragù (Fresh pasta with beef ragu sauce, peeled tomatoes, smoked bacon, fresh herbs and spices)	13.00
Spaghetti alla Bolognese (Fresh pasta with beef bolognese sauce)	12.00
Pasta Pomodoro e Basilico (Fresh pasta with tomatoes and basil sauce)	10.00
Pasta al Pesto (Fresh pasta with garlic, Olive oil and Pesto Sauce)	11.00

Fish

Fish Fillet with Herbs Crust **14.00**
(Fish fillet grilled with herbs crust) * Side: Green Salad

Steaks

Filet Mignon Medallions with Bacon and Nuts Crust **16.00**
Side: Fresh Pasta with Pesto / Pomodoro and Basilic sauce
Prep. 30min

Desserts

Tiramisù **5.50**
(Cream with eggs and mascarpone cheese, layers of Savoiardi biscuit in coffee and sprinkled with cocoa powder)

Lemon Pie **4.50**
(Creamy lemon pie with Crunchy crust.)

Italian Gelato **4.00**
(Italian Ice cream from Venice with crumble and salted caramel)

Day Special Dessert **5.00**

Beverages

BEERS

Imperial Estrella Damm (Draft) 0.2 l	1.60
Imperial Estrella Damm (Draft) 0.5 l	3.00
Peroni Nastro Azzurro Italy	3.00
Birra Moretti Italy	3.00
Bock Beer	2.00
Beer Voll Damm	2.20
Malquerida Beer	4.00
Inedit Beer	4.00
Beer Free Damm (Alcohol Free)	1.90
Local Brewer – Van Dam – Strong Ale	12.00
Limited Edition – Martin Wine 0.75L	.

***COCKTAILS / LIQUOR**

Aperol Spritz	7.00
Gin Tonic	8.00
Bourbon Jim Beam	4.00
Whisky Jameson	5.00
Whisky The Glenlivet 12 anos (Single Malt)	10.00
Soft Drinks (Pepsi, 7Up, Sumol)	2.00
Lipton Ice Tea	2.00
Sparkling Water Pedras Salgadas	1.40
Regular water – Small	1.00
Juice – Compal	2.40
Italian Sparkling Water San Pelegrino	5.00
Italian Sparkling Water San Pelegrino Small	3.50
Espresso Coffee	1.20