

DOLCE SAPORE

O SABOR ITALIANO



TO WORK UP AN APPETITE

TOMATO SOUP 	5.00€	BRUSCHETTA SABOR NOSTRO (4 pcs.) 13.00€ <i>Toasted Bread, Mozzarella, Arugula, Mortadella from Bologna, Semi-Dried Tomatoes, Pesto Sauce, Ricotta di Bufala, Pistachio and Balsamic.</i>
GARLIC BREAD W/ CHEESE 	4.00€	
GARLIC BREAD W/ CHEESE & VENTRICINE	5.00€	BRUSCHETTA SALMONE (4 pcs.) 12.00€ <i>Toasted Bread, Ricotta di Bufala, Avocado, Herb-Flavoured Smoked Salmon, Arugula and Roe.</i>
FRIED GNOCCHI 	4.50€	
CHICKEN WINGS	10.00€	BRUSCHETTA TRILOGY (3 pcs.) 11.00€ <i>3 Distinct Flavours.</i>
BRESAOLA CARPACCIO	17.50€ <i>Bresaola, Parmesan, Salad, Peperoncino, Balsamic Onion, Taggiasche Olives and Citronette.</i>	BRUSCHETTA DOLCE SAPORE (4 pcs.) 11.00€ <i>Toasted Bread, Ricotta di Bufala, Arugula, Ham, Walnuts, Honey and Fresh Figs.</i>
SALMON CARPACCIO	17.50€ <i>Laminated Citronette-Scented Salmon, Iberian Salad, Red Onion and Peperoncino.</i>	VEGETARIAN BRUSCHETTA (4 pcs.)  11.50€ <i>Toasted Bread, Arugula, Mozzarella di Bufala, Ricotta di Bufala, Pistachio and Drizzle of Extra Virgin Olive Oil</i>
SHRIMP TEMPURA	13.50€	BURRATA 14.50€ <i>Iberian Salad, Arugula, Burrata, Taggiasche Olives, Semi-Dried Tomatoes, Parma Ham, Salami Venticina, Peperoncino, Pesto Sauce, Pistachio and Focaccia.</i>
DOLCE SAPORE BOARD (Serves 4)	26.00€ <i>Bresaola, Parma Ham, Salpicão (Pork Sausage), Spicy Salami, Speck, Gorgonzola, Smoked Provolone, Burrata, Taleggio, Fontina, Jam, Walnuts, Balsamic and Fried Gnocchi.</i>	SUSHI DS (4 pcs.) 15.00€ <i>Sushi made with pizza dough.</i>
MIXED BOARD (Serves 2)	19.00€ <i>Bresaola, Parma Ham, Salpicão (Pork Sausage), Spicy Salami, Speck, Gorgonzola, Smoked Provolone, Burrata, Taleggio, Fontina, Jam, Walnuts, Balsamic and Fried Gnocchi.</i>	HAM & GNOCCHI 13.00€
NONNA'S BRUSCHETTA (4 pcs.)	11.00€ <i>Toasted Bread, Mozzarella di Bufala, Parma Ham, Arugula, Cherry Tomatoes, Drizzle of Extra Virgin Olive Oil, Basil and Balsamic.</i>	

TO EAT WITH PLEASURE

PIZZAS

DOLCE SAPORE 22.50€

Tomato Sauce, Mozzarella, Apple, Speck, Cherry Tomatoes, Walnuts, Honey and Burrata.

FICHI E CRUDO ● 23.00€

Mozzarella Fior di Latte, Cherry Tomatoes Roasted in the Wood Fired Oven, Organic Figs, Acorn Black Pork Ham, Gorgonzola Dop, Burrata and Pistachio.

ARDENTE 18.50€

Tomato Sauce, Mozzarella, Spicy Salami, Fresh Pineapple and Sautéed Shrimp.

VENEZA 19.50€

Tomato Sauce, Fresh Mozzarella, Bresaola, Arugula, Parmesan Shavings, Drizzle of Extra Virgin Olive Oil and Lime.

NONNA TERESA 18.00€

Tomato Sauce, Mozzarella, Parma Ham, Arugula, Cherry Tomatoes, Parmesan Shavings, Oregano and Drizzle of Extra Virgin Olive Oil

SALMONE 22.00€

Tomato Sauce, Mozzarella, Arugula, Cherry Tomatoes, Smoked Salmon, Laminated Almond, Parmesan Shavings, Burrata and Balsamic.

SOLEO MIO 19.00€

Tomato Sauce, Mozzarella, Ventricina, Spack, Red Onion, Taggiasche Olives, Egg, Parmesan Shavings and Oregano.

D'EL MAR 16.50€

Tomato Sauce, Mozzarella, Arugula, Garlic Shrimp and Sweet and Sour Sauce.

NAPOLI 17.50€

Tomato Sauce, Mozzarella di Bufala, Anchovies, Frutti del Cappero, Semi-Dried Tomatoes and Drizzle of Extra Virgin Olive Oil.

DOM RAFAEL 17.50€

Tomato Sauce, Mozzarella di Bufala, Semi-Dried Tomatoes, Spicy Salami, Fresh Pineapple, Parmesan Shavings and Balsamic Cream.

GÉNOVA 18.00€

Tomato Sauce, Mozzarella, Sautéed Shrimp, Fresh Pineapple, Red Onion and Tuna.

AOSTA 22.00€

Genovese Pesto Sauce, Mozzarella Fior di Latte, San Daniel's Ham and Semi-Dried Tomatoes.

BELLA ITÁLIA 20.00€

Tomato Sauce, Mozzarella, Parma Ham, Burrata, Pistachio, Pesto Sauce and Basil.

BOLOGNA ● 19.00€

Mozzarella, Arugula, Mortadella from Bologna, Semi-Dried Tomatoes, Pesto Sauce, Ricotta di Bufala, Pistachio and Balsamic.

MARLUZZA 21.00€

Tomato Sauce, Mozzarella, Bacon, Sautéed Shrimp, Arugula, Semi-Dried Tomatoes, Burrata and Basil.

CAMPOBASSO ● 22.00€

Scamorza Affumicata, Mozzarella di Bufala, Pistachio Mortadella, Burrata, Truffle Shavings, Parmigiano Reggiano and Scented with Basil Leaves.

L'AQUILA 22.00€

Genovese Pesto Sauce, Mozzarella Fior di Latte, Bresaola, Burrata, Pine Nuts and Aromatised with Honey.

MILANO 22.00€

Tomato Sauce, Mozzarella Fior di Latte, Arugula, San Daniel's Ham, Semi-Dried Tomatoes, Caramelised Onions and Burrata.

FORMAGGIOSA ● 24.00€

Mozzarella Fior di Latte, Gorgonzola, Caramelised Pear, Walnuts, Acorn Ham and Honey.

DI TRUFA ● 23.50€

Mozzarella, Truffle, Selection of Fresh Mushrooms, Parmesan and Burrata.

4 FORMAGGI ● 13.50€

Mozzarella, Smoked Provolone, Parmesan and Gorgonzola.

FIRENZE 22.00€

Yellow Cherry Tomato Sauce, Mozzarella Fior di Latte, Pepperoni, Shrimps Sautéed in Garlic, Ricotta di Bufala and Scented with Basil Leaves.

CALZONE PALERMO 14.00€

Tomato Sauce, Mozzarella, Fresh Mushrooms, Bacon, Spicy Salami, Egg, Cherry Tomatoes, Parmesan, Balsamic, Taggiasche Olives, Oregano and Frutti del Cappero.

CALZONE CAPRI 14.00€

Tomato Sauce, Mozzarella Fior di Latte, Ham, Linguica (Pork Sausage), Fresh Mushrooms, Caramelised Onions and Pesto Sauce.

NONNA VITÓRIA 14.00€

Tomato Sauce, Mozzarella, Extra Ham, Spicy Salami, Peppers, Fresh Mushrooms, Taggiasche Olives and Oregano with Extra Virgin Olive Oil.


DIAVOLA 13.50€


Tomato Sauce, Mozzarella, Spicy Ventricina Calabrese and Basil.

TO EAT WITH PLEASURE

PEPPERONI  **13.50€**
Tomato Sauce, Mozzarella, Spicy Salami, Egg, Taggiasche Olives and Oregano.

MARGHERITA  **10.00€**
Tomato Sauce, Mozzarella and Basil.

BUFALA  **12.00€**
Tomato Sauce, Mozzarella di Bufala, Cherry Tomatoes Scented with Garlic, Basil and Drizzle of Extra Virgin Olive Oil.

CAMPONESA  **13.50€**
Tomato Sauce, Mozzarella, Grilled Vegetables, Frutti del Cappero, Taggiasche Olives, Cherry Tomatoes, Semi-Dried Tomatoes, Basil, Fresh Mushrooms and Oregano.

BOLOGNESE **12.00€**
Mozzarella, Bolognese, Parmesan and Oregano.

MAMMA MARIA **13.00€**
Tomato Sauce, Cherry Tomatoes, Mozzarella, Fresh Mushrooms, Fresh Pineapple, Bacon and Oregano.

Make Your Own Pizza!

PIZZA BASE **10.00€**
Tomato Sauce and Mozzarella.

INGREDIENTS:

CLASSICS **+1.50€/cada**
Ham, Chicken, Linguica (Pork Sausage), Chorizo, Bacon, Bolognese, Tuna, Mushrooms, Cherry Tomatoes, Corn, Peppers, Arugula, Red Onion, Caramelised Onion, Taggiasche Olives, Pineapple, Egg and Frutti Del Cappero.

ESPECIALS **+2.50€/cada**
Gorgonzola, Provolone, Semi-Dried Tomatoes, Mozzarella di Bufala, Peperoncino w/ Formaggio, Spicy Salami and Parmigiano Reggiano.

PREMIUM **+4.00€/cada**
Shrimp, Parma ham, Bresaola and Burrata.

GOLD **+6.00€/cada**
Smoked Salmon and Truffle.

PASTAS

LASAGNE ALLA BOLOGNESE **16.00€**
Fresh Pasta, Bolognese, Bechamel, Parmesan, Mozzarella, Basil and Oregano.


PENNE ALLA BOLOGNESE **13.00€**
Tomato Sauce, Bolognese and Parmesan.

SPAGHETTI ALLA CARBONARA **13.00€**
Bacon, Egg and Parmesan.

SPAGHETTI NERO **19.20€**
Spaghetti Nero, Shrimp, Octopus, Squid, Cockles and Mussels.

RIGATONI AL FORNO **14.00€**
Rigatoni, Bacon, Bolognese, Parmesan and Taggiasche Olives.


PASTA TRUFATA  **21.00€**
Selection of Wild Mushrooms, Parmesan, Truffle and Parsley.

PASTA DI PESTO  **17.00€**
Pasta, Pesto Sauce and Burrata.

LASAGNE DI VEGETALI  **16.00€**
Fresh Pasta, Bechamel, Courgette, Eggplant, Peppers, Parmesan, Mozzarella, Cherry Tomatoes, Mushrooms, Herbs of Provence, Basil and Oregano.

PACCHERI AL POMODORO E BURRATA  **18.00€**

RIGATONI AL POLLO **17.00€**
Rigatoni, Sautéed chicken, Semi-Dried Tomatoes and Cherry Tomatoes.

GNOCCHI ALLA SORRENTINA  **18.00€**
Bread Base, Gnocchi, Tomato Sauce, Mozzarella di Bufala and Aromatised with Basil.

LINGUINI FRUTTI DI MARE **28.00€**
Linguini, Braised Tiger Prawns, Shrimp and Cherry Tomatoes.

TO EAT WITH PLEASURE

DISHES

FRANCESINHA DOLCE SAPORE 18.00€

Special Artisan Bread, Beef Tenderloin, Ham, Sausage from Bolhão, Pepperoni, Linguiça (Pork Sausage), Egg, Mozzarella, Homemade Sauce and French Fries. (Cooked in a wood fired oven)

FRANCESINHA ALCATARA 15.00€

Special Artisan Bread, Alcatara, Linguiça (Pork Sausage), Ham, Paio (Pork Sausage), Egg, Cheese, Homemade Sauce and French Fries. (Cooked in a wood fired oven)

FRANCESINHA POLLO 15.00€

Special Artisan Bread, Chicken Scallops, Linguiça (Pork Sausage), Ham, Paio (Pork Sausage), Egg, Cheese, Homemade Sauce and French Fries. (Cooked in a wood fired oven)

BISTECA DOLCE SAPORE 18.00€

Striploin Steak (Approx. 250g), Rustic Potatoes, Iberian Salad, Sauces, Small Peppers and Cherry Tomatoes.

NOSTRU BIFE 45.00€

Striploin Steak (Approx. 800gr) with Port Wine Reduction, Rustic Potatoes, Rustic Salad, Small Peppers and Cherry Tomatoes.

BERINJELA ALLA PARMIGIANA 15.00€

Eggplant, Tomato Sauce, Mozzarella, Parmesan and Basil.

RISOTTO DI GAMBERETTI 20.00€

Risotto, Shrimps and Butter.

RISOTTO SILVESTRE 18.00€

Risotto, Wild Mushroom Trilogy, Butter and Parmesan.

ASPARAGUS RISOTTO 19.00€

Risotto, Asparagus, Butter and Parmesan.

PESTO RISOTTO 18.00€

Risotto, Pesto Sauce, Butter and Parmesan.

RISOTTO CAPRESE 18.00€

Risotto, Tomato Sauce, Mozzarella di Bufala, Cherry Tomatoes, Basil, Butter and Parmesan.

SALADS

PIZZAIOLLO 15.00€

Iberian Salad, Fresh pineapple, Parma Ham, Red Onion, Mozzarella di Bufala, Vinaigrette Sauce, Taggiasche Olives, Semi-Dried Tomatoes, Cherry Tomatoes, Pesto Sauce, Frutti del Cappero and Balsamic Cream.

OCEAN 16.00€

Iberian Salad, Arugula, Smoked Salmon, Cherry Tomatoes, Red Onion, Shrimp, Fresh Pineapple and Balsamic.

SPRING 13.00€

Iberian Salad, Tomatoes, Taggiasche Olives, Red Onion, Fresh Pineapple, Arugula, Caper Bush, Dried Tomatoes, Fresh Mozzarella and Parmesan.

CAPRESE 12.50€

Tomatoes, Mozzarella di Bufala, Oregano, Pesto Sauce, Basil and Balsamic.

DI POLLO 14.00€

Iberian Salad, Arugula, Cherry Tomatoes, Sautéed Chicken, Mozzarella di Bufala, Croutons, Egg, Walnuts, Avocado, Citronette and Balsamic.

TO INDULGE

APPLE CRUMBLE <i>With Vanilla Ice Cream</i>	8.00€
DOLCE SALPORE FONDANT	9.30€
CARAMEL FONDANT <i>With Vanilla Ice Cream</i>	8.00€
CHOCOLATE FONDANT <i>With Vanilla Ice Cream</i>	8.00€
TIRAMISÚ	6.50€
COFFEE PANNA COTTA <i>With a Coffee</i>	6.50€
PANNA COTTA W/RED FRUITS	6.00€
CHOCOLATE MOUSE	6.00€
ABACAXI (SWEET PINEAPPLE)	6.00€
SEASONAL FRUIT	6.00€
VANILLA ICE CREAM (2 Scoops)	5.50€
TANGERINE ICE CREAM (2 Scoops)	5.50€


TO TOAST

WINES

**LAMBRUSCO PRIMA
ROSA ROSATO**  5.00€  17.00€
Italian Wine - Emilia-Romagna


VESCOVILE PINOT GRIGIO BIANCO  23.00€
Italian Wine - Tuscany Region

RUBIZZO ROSSO  20.00€
Italian Wine - Tuscany Region

**PICCINI CHIANTI RISERVA
COLLEZIONE ORO**  29.00€
Italian Wine - Sicily Region


PICCINI MEMORO BIANCO  25.00€
Italian Wine - Sicily Region


PIO CESARE L'ALTRO CHARDONNAY  35.00€
Italian Wine - Piedmont Region


PIO CESARE BARBERA D'ALBA  34.00€
Italian Wine - Piedmont Region


**QUINTA DO REGUEIRO
ALVARINHO TRAJADURA**  6.50€  17.00€
White Wine - Verde Melgaço Region

PRIMITIVO ALVARINHO  27.00€
White Wine - Verde Melgaço Region


ALLO ALVARINHO  18.00€
White Wine - Verde Melgaço Region

ADEGA 23 SÍRIA  29.00€
White Wine - Beira Region

BELLA ELLEGANCE SAUVIGNON LANC  31.00€
White Wine - Dão Region

AJUDA ALICANTE BOUSCHET  31.00€
Red Wine - Alentejo Region

DITADO RESERVA  35.00€
Red Wine - Douro Region

ADEGA MAYOR RESERVA  28.00€
White Wine - Alentejo Region

ADEGA MAYOR RESERVA  28.00€
Red Wine - Alentejo Region



CAIADO  6.50€  15.00€
White Wine - Alentejo Region


CAIADO  6.50€  15.00€
Red Wine - Alentejo Region


CAIADO  6.50€  15.00€
Rosé Wine - Alentejo Region


HERDADE DA AJUDA ROSÉ  6.50€  14.00€
Rosé Wine - Alentejo Region



**HERDADE DA AJUDA
RESERVA**  6.50€  17.00€
Red Wine - Alentejo Region



**HERDADE DA AJUDA
RESERVA**  6.50€  17.00€
White Wine - Alentejo Region


ALLGO  21.00€
Rosé Wine - Dão Region


ALLGO  27.00€
Red Wine - Dão Region


ALLGO ENCRUZADO  27.00€
White Wine - Dão Region


CALHEIROS CRUZ  6.50€  16.00€
Red Wine - Douro Region

CALHEIROS CRUZ  6.50€  16.00€
White Wine - Douro Region

QUINTA DO CRASTO  25.00€
Rosé Wine - Douro Region

QUINTA DO CRASTO  26.00€
Red Wine - Douro Region

QUINTA DO CRASTO  26.00€
White Wine - Douro Region

QUINTA DA SEQUEIRA RESERVA  32.00€
Red Wine - Douro Region

QUINTA DA SEQUEIRA RESERVA  30.00€
White Wine - Douro Region

QUINTA DE ARCOSSÓ  24.00€
Red Wine - Trás-Os-Montes Region

QUINTA DE ARCOSSÓ  24.00€
White Wine - Trás-Os-Montes Region

TO TOAST

**QUINTA DOS CASTELARES ROSÉ
PINOT NOIR** 🍷 24.00€

Rosé Wine - Douro Superior Region

QUINTA DOS CASTELARES BIOLÓGICO 🍷 18.00€

Red Wine - Douro Region

QUINTA DOS CASTELARES BIOLÓGICO 🍷 18.00€

White Wine - Douro Region

CASTELARES SUPERIOR 🍷 25.00€

Red Wine - Douro Region

CASTELARES SUPERIOR 🍷 25.00€

“VINHAS A NORTE”

White Wine - Douro Region

SPARKLING WINES

DUBOIS BRUTO 🍷 5.00€ 🍷 16.00€

Cava

DUBOIS MEIO SECO 🍷 5.00€ 🍷 16.00€

Cava

DUBOIS ROSÉ 🍷 5.00€ 🍷 16.00€

Cava

MURGANHEIRA SUPER 🍷 19.00€

RESERVA BRUTO 0,37

Douro Region

MURGANHEIRA SUPER 🍷 30.00€

RESERVA BRUTO 0,75

Douro Region

QUINTA DOS CASTELARES 🍷 28.00€

CÓDEGA DE LARINHO

Douro Region

COLINAS BRUT NATURE 🍷 32.00€

Bairrada Region

QUINTA DOS CASTELARES 🍷 36.00€

PINOT NOIR

Douro Region

ADEGA 23 ARINTO 🍷 36.00€

Beira Region

CHAMPAGNE

BOLLINGER SPECIAL CUVÉE BRUT 🍷 96.00€

PALMER BRUT RESERVE 🍷 65.00€

APÉRITIF

PORTO TAYLOR'S WHITE 🍷 5.00€

PORTO TAYLOR'S TAWNY 🍷 5.00€

PORTO TAYLOR'S CHIP DRY 🍷 6.00€

PORTO TAYLOR'S 10 YEARS 🍷 7.00€

PORTO TAYLOR'S 20 YEARS 🍷 15.00€

**PORTO BLACKETT PREMIUM
10 ANOS** 🍷 9.00€

**PORTO BLACKETT PREMIUM
20 ANOS WHITE** 🍷 18.00€

TO TOAST

FRESH JUICES

ORANGE	5.00€
PINEAPPLE & STRAWBERRY	6.00€
ORANGE & PASSION FRUIT	6.00€
YOUR OWN	6.00€

SANGRIA

CHAMPAGNE	65.00€
GREEN FRUITS	26.00€
WHITE	26.00€
PASSION FRUIT	26.00€
RED FRUITS	26.00€
TROPICAL	31.00€
PASSION FRUIT (Glass 0,40L)	12.50€

BEERS

STELLA 0,25L	2.50€
STELLA 0,50L	5.00€
LEFFE BLONDE 0,25L	3.50€
LEFFE BRUNE 0,25L	3.50€
PANACHE	2.50€
TANGO	2.50€
PERONI VERMELHA	5.00€
PERONI RESERVA 0,50L	6.50€
CIDER	3.00€

GIN

GIN 13	11.00€
TANQUERAY	8.50€
BOMBAY	8.00€
HENDRICKS	10.00€
NORDÉS	11.00€
LARIOS ROSÉ	8.00€
LARIOS 12	8.00€
BULLDOG GIN & TONIC	10.50€
BEEFEATER	7.00€
MONKEY 47	12.00€

COCKTAILS

ALCOHOL-FREE	6.00€
CAIPIRINHA	6.00€
MOJITO <i>Traditional / Strawberry / Passion Fruit</i>	6.00€
APEROL SPRITZ	5.50€
MARGARITA	6.50€
PINÃ COLADA	6.50€
NEGRONI	6.50€
DISARONNO SOUR	6.50€
VILLA MASSA & TONIC	7.50€
FRANGELICO & GINGER ALE	6.50€

TO TOAST

WATER

FASTIO 1L	3.00€
FASTIO 0,5L	2.00€
SAN PELLEGRINO	2.50€
SAN PELLEGRINO 0.75L	4.00€
PEDRAS 0,25L	2.00€
PEDRAS 0,50L	3.00€

SOFT DRINKS

COCA-COLA	2.50€
COCA-COLA ZERO	2.50€
FANTA	2.50€
NESTEA	2.50€
SPRITE	2.50€
NORDIC	2.50€

WHISKEY

CARDHU	9.50€
BULLEIT BOURBON	10.00€
JB	6.50€
JB 15 ANOS	8.00€
WILLIAM LAWSON'S 13 ANOS	7.50€

AGUARDENTE

VELHA	6.00€
CRF	6.00€
BAGACEIRA	6.00€
BAGACEIRA VELHA	6.50€
FAMILY	6.00€
COGNAC COURVOISIER	9.50€
COGNAC HENNESSY	10.00€
DIPLOMÁTICO RON	10.00€
GAND MARNIER	9.00€
CROFT	4.50€

LIQUORS

LIMONCELLO	3.00€
BITTER ALMOND	5.00€
BEIRÃO	5.00€
BAILEYS	5.00€

CAFETARIA

EXPRESSO	1.40€
DECAF	1.40€
PINGO NORMAL (EXPRESSO W/MILK)	1.40€
PINGO DIRETO (EXPRESSO W/ A DROP OF MILK)	1.40€
CARIOCA DE CAFÉ (A LESS INTENSE EXPRESSO)	1.40€
FLAT WHITE	2.00€
TEA	2.00€

DOLCE SAPORE

O SABOR ITALIANO



OPENING HOURS

Closed

Wednesday (Weekly rest)

Open

Monday to Tuesday - Thursday to Sunday
12:00 to 23:30

Digital Menu



www.dolcesaporepizzeria.com

WIFI PASSWORD: sabordeitalia

Takeaway pizza box + 1.00€/Unit.
(restaurant service only)

Corkage fee + 3.00€/Unit.

Dessert fee + 5.00€/Unit.

No dish, food product or drink, including covert, can be charged if not requested by the customer or unused by them (according to Decree-Law 10/2015)

IVA included at the current rate. The prices indicated are in Euros - € (in effect since 04/21/2022).

If you are allergic to any of the products listed below, please contact our employees: cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk (including lactose), nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfates, lupins and molluscs. Please remember that our products are prepared in environments that are not completely allergen-free, therefore there is always a potential risk of cross-contamination (regulation (EU) no1169/2011 of October 25th).

Ingredient changes are not accepted.