

# Happy Valentine's Day

## Petiscos (Small Plates)

<b>Caracoletas</b>	<b>9.95</b>	<b>Camarao a Alinho</b>	<b>9.95</b>
<i>Sautéed snails with fresh tomatoes, garlic, red wine and milho frito (polenta)</i>		<i>Casserole of Shrimp, cooked in hot olive oil and garlic</i>	
<b>Pasteis a Tasca</b>	<b>9.95</b>	<b>Presunto da Casa com Queijo e Tomates</b>	<b>8.95</b>
<i>Pasteis de Bacalhau (codfish cakes), Rissois de Camarao (shrimp dumplings), Croquettes de Viteal (veal cakes), served with black eye pea salad</i>		<i>Sliced home-cured ham, Portuguese white cheese and tomatoes, topped with a spicy roasted garlic sauce</i>	
<b>Walter Sampler 16.95</b>			
<i>Sauteed garlic shrimp over grilled corn bread, cold octopus tossed with lemon vinaigrette, Fried squid with piri-piri mayonnaise (for two)</i>			

## Especialidades da Casa (Entrees)

<b>Camarao Atasca</b>	<b>22.95</b>	<b>Costeletas de Carneiro</b>	<b>27.95</b>
<i>Broiled jumbo shrimp with a light spicy fresh tomato sauce, served with sautéed broccoli rabe and Atasca fried potatoes</i>		<i>Rack of Lamb, served with roasted garlic mashed potatoes and vegetables</i>	
<b>Marisco a Bela Vista</b>	<b>22.95</b>	<b>Vitela Madeirense</b>	<b>27.95</b>
<i>Shrimp, clams and mussels, sautéed in ginger, roasted tomatoes, garlic and brandy, served with jasmine rice</i>		<i>14 oz. veal chop topped with a Madeira wine and wild mushroom sauce, served with roasted potatoes</i>	
<b>Caldeirada de Peixe</b>	<b>18.95</b>	<b>Bife Atasca com Ovo a Cavalo</b>	<b>19.95</b>
<i>Salmon, Hake and Monkfish stewed with roasted tomatoes, onions, white wine, herbs and sliced potatoes</i>		<i>Traditional marinated 12 ounce sirloin steak sautéed with a garlic, red wine sauce and Portuguese butter, topped with a fried egg, served with Atasca fried potatoes and mixed vegetables</i>	
<b>Bacalhau a Lagareiro com Batatas a Murro</b>	<b>19.95</b>	<b>Peito de Galinha com Queijo S. Jorge</b>	<b>17.95</b>
<i>Charcoal grilled dry salt cod, drizzled with hot olive oil and garlic, served with punched potatoes and grilled peppers and onions</i>		<i>Boneless chicken breast sautéed with S. Jorge cheese, linguica and wine, served with broccoli rabe risotto</i>	
<b>Carne de Porco a Alentejana 19.95</b>			
<i>Sautéed pork loin with clams, paprika, garlic and cilantro with cubed fried potatoes</i>			

## Sobremessa (Desserts)

<b>Mousse de Maracuja</b>	<b>6.95</b>	<b>Bolo de Chocolate</b>	<b>6.95</b>
<i>Passion Fruit Mousse</i>		<i>Chocolate Cake, topped with almonds and drizzled with chocolate syrup and raspberries</i>	
<b>Pudim da Casa</b>	<b>6.95</b>	<b>Arroz Doce</b>	<b>6.95</b>
<i>Lemon and Port Wine custard with a caramel sauce</i>		<i>Homemade sweet rice pudding topped with cinnamon</i>	
<b>Pasteis de Nata</b>	<b>6.95</b>	<b>Mousse de Chocolate</b>	<b>6.95</b>
<i>Creamy custard tart with a flaky buttery pastry shell and cinnamon, drizzled with Beirao (Portuguese Orange Liqueur)</i>		<i>Chocolate Mousse</i>	