

Lisboa Restaurante

Portuguese & American Cuisine

CABRIZ

Intense color, dry.

750ml.....\$25.00

*"At Lisboa,
the quality is high,
service is eager
and friendly,
and the price is right."*

The New York Times

Vale do Bomfim

The structure of this wine

offers assertive spice aromas,

delicious wild berry flavors.

750 ml.....\$25.00

THE NECESSARY INGREDIENT WHEN PREPARING FINE FOOD IS TIME.
EVERY SOUP, APPETIZER, AND ENTRÉE IS MADE TO ORDER, NOT
MICROWAVED.

MAY WE PLEASE HAVE YOUR INDULGENCE.

Tempo é o ingrediente principal na preparação de boa comida.

TABLES BY RESERVATION ONLY.

GRILLED SEABASS (whole, bones).....24.95
ROBALO GRELHADO

MONKFISH, CLAMS and SHRIMP CATAPLANA25.95
POTATOES, ONIONS, TOMATO, and PEPPERS.
CATAPLANA DE TAMBORIL, AMEIJOAS E CAMARÃO

CODFISH GOMES SÁ.....22.95
CODFISH CHUNKS, BOILED POTATOES, SAUTÉED ONIONS, EGG
BACALHAU À GOMES SÁ

GRILLED OCTOPUS.....25.95
ONIONS, GARLIC, PEPPERS, OLIVE OIL, AND POTATOES
BAKED "PUNCH" POTATO
POLVO À LAGAREIRO

STEWED RABBIT.....22.95
SERVED WITH MUSHROOMS, CARROTS / BOILED POTATOES
COELHO ESTUFADO COM COGUMELOS, CENOURA / BATATA COZIDA

ROAST CORNISH HEN (whole, bones FARM raised)...21.95
FRANGUITO ASSADO AO FORNO

PORK CHUNKS COUNTRY STYLE.....20.95
RED WINE SAUCE, BOILED POTATOES and BROCCOLI
ROJÕES À SERRANA

Lisboa Restaurant KITCHEN HOURS

Thursday, Friday, Saturday, and Sunday

LUNCH: 11:30 AM – 3:00 PM

DINNER: 5:00 PM – 9:00 PM

1 of the 8 Best Portuguese Restaurants in **America!**

http://www.tabelog.us/summary_articles/the-8-best-portuguese-restaurants-in-america-1

T o n y C a r v a l h o

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