

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 win

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.

MONKFISH, SHRIMP, AND RICE.....24.95
ARROZ DE TAMBORIL COM CAMARÃO

CODFISH GOMES SÁ.....21.95
CODFISH CHUNKS, BOILED POTATOES, SAUTÉED ONIONS, EGG
BACALHAU À GOMES SÁ

FISH CATAPLANA25.95
SHRIMP, CLAMS, FISH FILLET, POTATOES, ONIONS, TOMATO, and PEPPERS.
CATAPLANA DE PEIXE

STUFFED SALMON (BAKED) w/ shrimp top.....25.95
CRACKERS, CRABMEAT, PARSLEY, AND BUTTER
SALMÃO FRESCO RECHEADO, AO FORNO. CAMARÃO

GRILLED SHORT RIBS.....22.95
COSTELETA DE VACA GRELHADAS

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

BEEF STROGANOFF.....20.95
MUSHROOMS AND HEAVY CREAM. WHITE RICE.
ESTROGONOFE DE CARNE DE VACA COM COGUMELOS E NATAS

DUCK and RICE.....22.95
BAKED, SLICED CHORIZO AND BACON
ARROZ DE PATO À PORTUGUESA

Lisboa Restaurant **KITCHEN HOURS**
Thursday, Friday, Saturday, and Sunday

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
1 9 L a f a y e t t e S t r e e t ,
W a t e r b u r y , C T 0 6 7 0 8
T e l e p h o n e (2 0 3) 7 5 4 - 0 7 8 9