

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.

CODFISH AND SMOKED HAM (bones).....22.95

BAKED CODFISH W/ SMOKED HAM AND CREAM
FRIED SLICED POTATOES
BACALHAU À TRANSMONTANA

BAKED STUFFED SALMON shrimp on top.....25.95

CRACKERS, CRABMEAT, PARSLEY, AND BUTTER
SALMÃO FRESCO RECHEADO, AO FORNO

MONKFISH, SHRIMP, AND RICE.....24.95

ARROZ DE TAMBORIL COM CAMARÃO

GRILLED CHICKEN (Bone).....20.95

ROCK SALT, SPICY
FRANGO DE CHURRASCO

ROAST CORNISH HEN (whole, bones FARM raised)...21.95

FRANGUITO ASSADO AO FORNO

STEWED RABBIT.....21.95

SERVED WITH MUSHROOMS, CARROTS / BOILED POTATOES
COELHO ESTUFADO COM COGUMELOS, CENOURA / BATATA COZIDA

ROAST VEAL (Chuncks, bone).....21.95

VITELA ASSADA AO FORNO

Lisboa Restaurant **KITCHEN HOURS**

Thursday, Friday, Saturday, and Sunday

LUNCH: 11:30 AM – 3:00 PM

DINNER: 5:00 PM – 9:00 PM

Please visit us at www.lisboarestaurant.com

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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