

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.

CODFISH GOMES SÁ.....21.95

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

SALMON and SHRIMP'KErBOB.....25.95

BUTTER, LIME SAUCE, SAUTÉED POTATOES AND VEGETABLES
ESPETADA DE SALMÃO E CAMARÃO

GRILLED SEABASS (whole, bones).....25.95

ROBALO GRELHADO

DUCK and RICE.....22.95

BAKED, SLICED CHORIZO AND BACON
ARROZ DE PATO À PORTUGUESA

ROAST CHICKEN w/ black pepper sauce.....20.95

ROCK SALT, SPICY
FRANGO ASSADO COM MOLHO DE LEITÃO

ROAST PORK SHANK (SMOKED SHANK).....20.95

PORK OSSO BUCCO
PERNIL ASSADO NO FORNO

ROAST PORK LOIN and SHRIMP.....22.95

LOMBO DE PORCO ASSADO COM CAMARÃO

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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