

Italy is just
around the
corner



ALMARIA

EDIFÍCIOS COM HISTÓRIA

Why Lisbon?

“Starting with roasted sardines ending in Belém pastries, Lisbon has a cuisine as inviting as the city and the region.

The roasted sardine is eaten all over the country, but in Lisbon it has a special tradition at the Santos Populares festivities in June. Especially in summer, it is a mandatory dish in a typical restaurant or on the beach terrace, with roasted peppers, seasoned with excellent Portuguese olive oil.

However, the boats that give color to the region's fishing ports - Ericeira, Cascais, Sesimbra or Setúbal - supply many other fish and seafood from succulent stews, fish soups or simple grilled fish. Like the red mullet from Setúbal and the fried cuttlefish. In Portugal, we have the best fish in the world!

Many sweet temptations alone justify the trip, all of them around the capital: the Cascais nuts at the end of the beautiful Estoril Coast line; the queijadas and pillows of Sintra or the fofos de Belas in the green Sintra Cultural Landscape, punctuated by palaces and classified as World Heritage by Unesco; and, just passing the Tagus to the south, we find the Azeitão pies. Our sweets do not end, but there is something that no one can miss on a visit to Lisbon: in the monumental area of Belém, where there are also two World Heritage exponents, it is mandatory to taste the sweet tooth of Belém, an ex-libris of the conventual sweets that it is part of the brand image of Portuguese gastronomy.”

<https://www.visitportugal.com/pt-pt/node/196876>



Where to Eat Italian Food in Lisbon

- **Il Covo**

“Even though the name Il Covo is a direct translation for “lair”, this hiding place seems the it wants to be discovered. The first invitation is immediately the round table at the entrance, where the owner, Luca Salvadori, makes fresh pasta every day between 16.00 and 19.00. “If you want to learn, come here at these hours”, they invite. The second, and most important, is the quality of what they serve: good Italian food, homemade and made with quality raw materials. ”

<https://www.timeout.pt/lisboa/pt/restaurantes/il-covo>

Where to Eat Italian Food in Lisbon

- **Ruvida**

“At Ruvida - "rough" in the Portuguese translation - the day starts with a piece of pasta of considerable size and everything is done by hand. Valentina, one of the figures in the business, defines the concept as an atypical cuisine that seeks to bring ultra traditional recipes that can only be found in certain areas of Italy, on a journey that she wants, little by little, to taste the whole country. The card opened to play at home, with bets on Northern cuisine, but seasonality is a factor that Ruvida will take seriously.”

<https://grupochamp.pt/peixola/>





Where to Eat Italian Food in Lisbon

- **Lupita**

“This pizzeria in Cais do Sodré opened to demonstrate that, facing guys who don't like pineapple on pizza and who still take cutlery to eat it: at Lupita, pizzas are made with slow and natural fermentation doughs. It's to eat with your hands, lick your fingers at the end, drink natural wines and have fun. ”

<https://www.timeout.pt/lisboa/pt/restaurantes/lupita>

Where to Eat Italian Food in Lisbon

- Altar

“The space is simple, the decor is minimalist. The counters, in cut-out marble, the ceiling, in projected paper, consistent with the floor, in cement. There are no paintings or wall lights for patrimonial imposition. The letter was designed together with chef Roberto Mezzepelle, who brought the concept of matured pasta to Altar.”

<https://www.timeout.pt/lisboa/pt/restaurantes/altar>



Where to Eat Italian Food in Lisbon

- **Caffé di Marzano**

“This window into Italian culture does not just fit the definition of a bar, cafe or even a restaurant. It promises only a unique experience, rich in flavor and history.”

<https://www.caffedimarzano.com/sobre>



Where to Eat Italian Food in Lisbon

- Visconti

“Where La Parisienne Bistrot used to live, at Largo Rafael Bordalo Pinheiro, the Visconti restaurant was born with some of the most classic Italian dishes. The coincidence, which the entrepreneur did not know until this adventure began, is that Visconti was also the nickname of Bordalo Pinheiro's greatest passion, Maria Visconti. Curiosities aside, everything goes well in Visconti, the restaurant that keeps the stone arches and the large windows facing the square with the same name as the painter, and that bet on a comfortable decoration, with many sofas, clippings from the newspaper “A Paródia” and showy mirrors.”

<https://www.timeout.pt/lisboa/pt/restaurantes/visconti>



A white plate with a scallop, basil, sauce, and vegetables. The scallop is the central focus, topped with a fresh basil leaf. To its right is a dark red sauce drizzle and a green vegetable garnish. To its left is a yellow sauce drizzle. The plate is set on a wooden table.

Where to Eat Italian Food in Lisbon

- **In Bocca Al Lupo**

“Next to “Praça das Flores” there is a small organic pizzeria that is a find. We left there delighted with the food and the rest ”

<http://www.inboccaallupo.pt/>

Where to Eat Italian Food in Lisbon

- **Osteria**

“This “amici cucina”, as Chiara Ferro, the full-fledged Italian cook in front of this restaurant, calls it the equivalent of our Portuguese tavern - instead of club shirts, there are Italian posters, the chairs are like old school chairs , it’s tight but not less comfortable. The food is genuine Italian, from focaccia and fried squid in the style of Rome for starters to fresh pasta dishes, such as bolognese ragout and beet pesto (which convinces even those who don't like the earthy flavor) to creamy risottos . Sicilian bread lasagna, in the vegetarian version or meat with pancetta, and meatballs are also served here, as Italian comfort food.”

<https://www.timeout.pt/lisboa/pt/restaurantes/osteria>

