

Our History

Due Fratelli was born out of an old dream of the Simonassi Brothers. Raised in a traditional Italian family, brothers Marco and Thiago Simonassi always dreamed of putting all their love that they already dedicated to the kitchen in meetings with family and friends, so that other people could enjoy the recipes of traditional Italian cuisine .

The family has its origins in the commune of Porto Mantovano, in the province of Mantua, in the heart of Lombardi, Italy from where it left at the end of the 19th century to the region of Santa Theresa, Espirito Santo, Brazil. We have maintained the traditions of Italy on Brazilian soil.

This dream gained strength when Marco married Neurizete who spiced-up this idea. She became the third component of this dream. She is passionate about desserts and sweets. This added sweetness and lightness to what was already planned for its Italian cuisine.

It was in the beautiful city of Setubal that the project started along the banks of the River Sado.

Due Fratelli combines traditional Italian cuisine with Lusitanian passion that corporates the sea and its fruits, thus offering a light and diverse menu with respect to local ingredients. One will enjoy the best in this Italy-Portugal union.

All of our pasta is homemade by using handcrafted utensils and special ingredients, such as bronze wires, special flour, and high quality grain.

We welcome all of you to savor our dishes and desserts at Due Fratelli.

ALL DISHES MAY CONTAIN: GLUTEN, LACTOSE OR NUTS.

OUR PASTA IS SERVED "AL DENTE". IF YOU WISH ANOTHER COOKING POINT, PLEASE REQUEST.



Starters

Black Angus Beef Carpaccio	14.00
Mozzarella and Moscatel Syrup	10.00
Burrata with Pesto Sauce (Burrata cheese with arugula, cherry tomatoes, homemade pesto sauce and Grana Padano cheese)	12.00
Focaccia: Cheese	6.00
Bacon and Cheese	7.00
Creamy Garlic	8.00
Due Fratelli Green Salad (Pesto Sauce or Balsamic Glaze)	6.50
Caprese Salad (Tomato, Mozzarella, Basil and Pesto Sauce)	9.00
Bread	2.50
Olives	2.50

Specials

Tagliatelle Davi

18.00

(Homemade Tagliatelle Pasta with Grilled Shrimp, Homemade Pesto Sauce and Garlic)

Maccheroni alla Napoletana

17.00

(Handmade Maccheroni pasta with tomato sauce, garlic, basil and fresh buffalo mozzarella)

Risotto ai Gamberi

18.00

(Risotto with Grilled Shrimp, Cherry Tomatoes, Butter and Grana Padano cheese)

Pappardelle ESCA

18.00

(Handmade Pappardelle all-uovo pasta, Grilled Shrimp with tomato sauce, coriander, mint and black pepper)

Risotto Funghi Porcini

17.00

*(Creamy Risotto with Funghi Porcini and Fresh Seasonal Wild Mushrooms and Grana Padano DOP cheese) *Option to add Black Truffle Tartufata + 3.00*

Risotto Saffron, Sausage and Pistachio

18.00

(Saffron Risotto with crispy cured black pork sausage, toasted pistachios and Grana Padano DOP Cheese)

Tagliatelle alla Tartufata

19.00

(Homemade Tagliatelle Pasta with mix of wild mushrooms, black truffles and olives sauce with creamy fonduta cheese sauce)

Classics

Chef's Tagliatelle

16.00

(Homemade Tagliatelle Pasta with pomodoro sauce, smoked belly bacon, fresh mushrooms, funghi secchi porcini, capers, sun-dried tomatoes, black olives, onion and parsley)

Lasagne alla bolognese

17.00

(6 layers of Fresh pasta with meat sauce, italian mozzarella cheese, gratin with Grana Padano DOP Cheese and served with pomodoro sauce)

Pappardelle all'amatriciana

15.00

(Homemade Pappardelle Pasta with delicious tomatoes basilic sauce, smoked black pork bacon and Pecorino Romano cheese)

Tagliatelle al Ragù

16.00

(Homemade Tagliatelle Pasta with beef ragu sauce, peeled tomatoes, smoked bacon, fresh herbs and spices)

Maccheroni al Pomodoro e Basilico

14.00

(Homemade Maccheroni Pasta with tomatoes and basil sauce)

Gnocchetti Sardi al Pesto

15.00

(Homemade Gnocchetti Pasta with garlic, Olive oil and Pesto Sauce)

Salada ai Gamberi

16.00

*(Green salad with cherry tomatoes, grilled prawns with sweet paprika, croutons and grana padano cheese) *Homemade pesto sauce or Balsamic Blaze.*

Desserts

Tiramisù	6.00
(Cream with eggs and mascarpone cheese, layers of Savoiardi biscuit in coffee and sprinkled with cocoa powder)	
Lemon Pie	6.00
(Creamy lemon pie with Crunchy crust.)	
Italian Gelato	6.00
(Italian Ice cream from Venice with crumble and salted caramel)	
Day Special Dessert	7.50

Beverage

Beer Imperial Estrella Damm (Draft Beer) 0,2L	2,60
Beer Estrella Damm (Draft Beer) 0,5L	5,00
Beer Peroni Nastro Azzurro – Italy	4,50
Beer Moretti – Italy	4,50
Beer Bock Damm	3,50
Beer Voll Damm	3,50
Beer Malquerida	4,00
Beer Inedit	4,50
Beer Free Damm (Alcohol-Free)	3,50

COCKTAILS / LIQUOR

Aperol Spritz	8,00
Gin & Tonic	8,00
Negroni	8,00
Whisky Jameson	5,00

SOFT DRINKS

Soft Drinks (Pepsi, 7Up, Sumol)	2,00
Lipton Ice Tea	2,00
Portuguese Sparkling Water Pedras Salgadas	2,00
Regular water – Small	2,00
Italian Sparkling Water San Pelegrino Small	3,50
Italian Sparkling Water San Pelegrino	5,00
Juice – Compal	2,50
Espresso Coffee or Tea	2,00