

belvedere

RISTORANTE ITALIANO

belvedere

RISTORANTE ITALIANO

Hundred years ago, at Villa Italia, King Umberto II kept dreaming of Italy and enjoyed his “dolce vita” in Cascais. Today, Belvedere Restaurant brings back the grand à la carte restaurant with iconic classic Italian recipes, and a nod to contemporary taste.

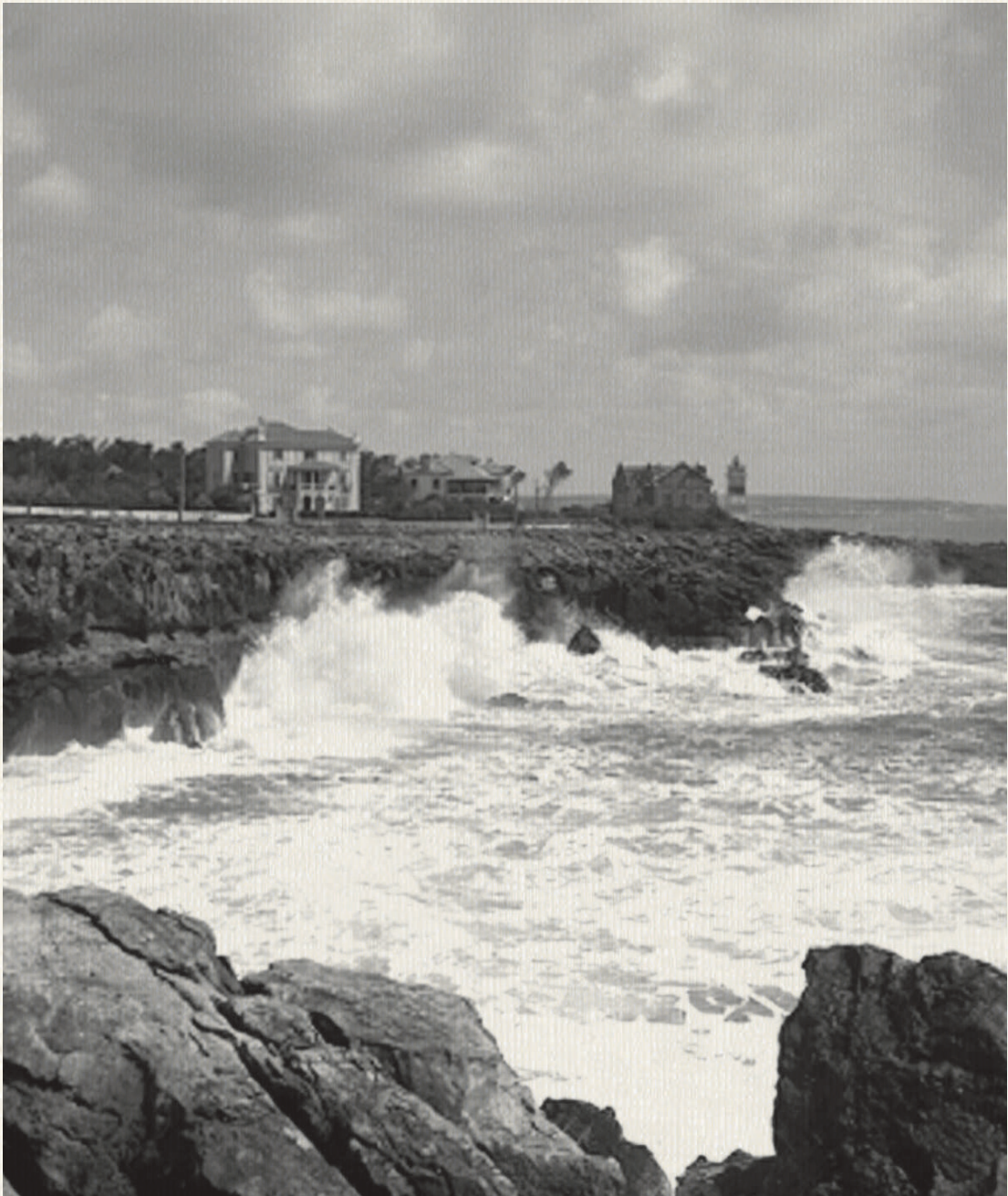
Cascais, charged with dazzling, elegant energy, is charming in every season and its sea is an endless source of culinary inspiration. Our menu is based on respect for the Atlantic Ocean products, local sourcing, and a focus on seasonality.

At Belvedere, we dine just as King Umberto II of Savoy would have in his former palace, with a selection of King Umberto II's favorite recipes from the royal kitchens, and some delicious twists on classic Italian dishes, prepared with local ingredients.

Dining like a royal, with the excellence of Cascais' best products, the beloved new and beautiful home for King Umberto II.



King Umberto II's favorite dish



(V) Vegan

Our dishes may contain nuts, seeds, or traces of foods that can cause allergies or food intolerances. If you need information about the detailed composition of the dishes, please consult our staff before placing your order. No dish, food product, or drink, including the couvert, can be charged if not requested by the customer or if left unused by them. Bag fee €0.10, cardboard box fee €0.20, or aluminum box fee €0.30 (DL152-D/2017 added by DL 102-D/2020).

This establishment has a complaints book.

VAT INCLUDED | PRICES IN EURO

COPERTO

ANTIPASTI

BAGNA CÀUDA, CRUDITÉ · 15

The king who made Italy played billiards, smoked cigars, was somewhat brusque, and loved good food. It was precisely with Vittorio Emanuele II, an ancestor of Umberto II, that we see bagna càuda standing out.

FRITTO MISTO · 28

Hailing from Piedmont, fritto misto is a rich, traditional gourmet specialty that consists of a wide range of ingredients dipped in eggs and then breaded before being deep-fried until nicely colored and crispy.

BURRATINA PUGLIESE · 20

“TONNATO” TUNA, CAPERS, VEGETABLES, LEMON VINAIGRETTE · 21

VEAL CARPACCIO · 25

GRILLED TIGER SHRIMP, BLACK GARLIC, TOMATO PESTO · 37

GREEN ASPARAGUS, EGG, PARMIGIANO REGGIANO · 12

PRIMI

AGNOLOTTI ALLA PIEMONTESE · 27

Casa Savoia's favorite: Agnolotti served in a napkin are a typical first course of Piedmontese cuisine, a pasta specialty filled with mixed meats, and served with piping hot homemade stock.

RISOTTO AL LIMONE, VIOLET SHRIMP · 33

Perfectly finalised rice with lemons, and delicious violet shrimps from the Atlantic.

RISOTTO, PUMPKIN, GORGONZOLA CHEESE · 26

RISOTTO ALLO ZAFFERANO · 21

Rice cooked in broth and white wine with saffron. An ancient recipe of the Casa Savoia from the Aosta Valley to be served steaming hot, colourful and very fragrant. We find it in the court menus of the nineteenth century, when the celebrations of the House of Savoy for Carnival were particularly rich and spectacular.

RISOTTO AL NERO, SQUID · 31

Cuttlefish ink paints the rice black, and presents as the perfect backdrop for Cascais fresh squid.

TROFIE AL PESTO · 28

SPAGHETTONI ALL'ASTICE · 52

Thick spaghetti are paired with blue lobster and a rich, luscious sauce. A hymn to the sea of Cascais, and a plate for Kings and Queens.

PACCHERI AL POMODORO [a tribute to Da Vittorio restaurant] · 25

A unique type of pasta! Served with tomato sauce and finalised in style at the table, with a rich mantecatura.

MAFALDE ALLA NERANO · 25


Mafalde pasta is said to have been created in 1902 to honour the birth of Princess Mafalda of Savoy, the daughter of King Victor Emmanuel III of Italy. The princess allegedly had beautiful, curly hair, so these wavy pasta ringlets were an appropriate symbol. Served alla Moda di Nerano, with fried zucchini and lemon.

SECONDI

PARMIGIANA DI MELANZANE · 25

CACCIUCCO ALLA LIVORNESE (FISH STEW) · 38

ROASTED SEA BASS, CELERY, RADICCHIO · 35

CATCH OF THE DAY, CAPER SAUCE · 40 

Served at the wedding lunch between Maria Pia and Louis I, King of Portugal, on 28 September 1862, it soon became a staple for fine and official dining at Casa Savoia.

COTOLETTA "ORECCHIA D'ELEFANTE" [2 pax] · 90

A bread-crusting veal cut, served on the bone and basted in butter. A delicious, decadent and grand dish, serves two.

TAGLIATA DI MANZO, VEGETABLES, PESTO · 36

CARRÉ D'AGNELLO, PISTACCHI, POLENTA · 34

CONTORNI

INSALATA DI FINOCCHI ED ARANCE (V) · 12

A delicious salad, perfect for highlighting the tangy sweetness of Portuguese oranges and the delicate aromas of fennel.

CAPONATA (V) · 15

Sicilian caponata, a traditional dish with a savory and sweet eggplant relish and Mediterranean flavors.

CARCIOFI, PARMIGIANO REGGIANO · 13

ASPARAGI BIANCHI, SALVIA · 15

INSALATA DI RADICCHIO, FUNGHI · 12

CRISPY POLENTA · 11



LE LL. AA. RR. UMBERTO E MARIA DI SAVOIA

DOLCI

CASSATA SICILIANA · 16 

A Sicilian delicacy, served at King Umberto II's marriage to Maria José of Belgium, a dessert made of exquisite creams between layers of cake imbibed with liquor.

MERINGATA AL LIMONE · 12

TIRAMISU · 14



