

Soups made from scratch in our own kitchen

Bowl: 6

Traditional French Onion

New England Clam Chowder

Portuguese Caldo Verde

Chilled Spicy Cucumber & Avacado

Chilled Seville Gazpacho

Not your typical salad...

Organic Greens 10

Mushrooms, carrots, and raisin with raspberry vinaigrette

Big Baby Salad 10

Organic mixed greens, feta cheese, sliced pears, walnuts, and mango pineapple vinaigrette

Baby Greens with Baked Goat Cheese Salad 11

Served with goat cheese, tomato and balsamic vinaigrette on the side

Mandarin & Feta Salad 10

Fresh mixed greens with almonds & raisin served with homemade raspberry vinaigrette dressing

Chicken Caesar Salad 12

Natural chicken, crisp romaine lettuce, homemade croutons with creamy parmesan dressing

Steak Salad 14

Organic mixed greens, cherry tomatoes & brie cheese with dijon vinaigrette topped with sirloin steak

Tapas

CHORHASCORIO ON A STICK,
FROM THE GRILL YOUR CHOICE, 3.50

*GRILLED SHRIMP WITH MANGO
PINEAPPLE VINAIGRETTE

*SESAME PORK WITH PEANUT SAUCE

*GRILLED TOMATO ZUCCHINI

*MUSHROOMS, AND ONION

*LEMON GARLIC CHICKEN

*CHOURICO AND PEPPERS WITH
HONEY MUSTARD.

Mozzarella Meatball Sliders 8

Coxina 9

*Traditional Brazilian breaded snack
stuffed with chicken*

Pao de Queijo 4

Brazilian style bread with a cheese center

Newport, RI

Tapas (cont'd)

Spicy Santo Domingo Cinnamon Shrimp 9

Lobster Stuffed Quesadilla 18

Copacabana Combo Sm 15 Lg 28

A combination of yuka, potatoes, beef and chorico

Homemade Empanadas 9

Choice of 2-

*shrimp, chicken, beef, pizza, chorico
served with fresh salsa*

Grilled Eggplant Stacks 12

Served with tomato and feta

Grilled Salmon 9

*Served with avacado-melon sauce
(Friday & Saturday)*

American Mini Cheeseburgers 9

*Served with sauteed mushrooms,
lettuce and tomato*

Eggplant, Tomato and Goat Cheese 7

Served open-faced

Fried Chicken Strips 8

Served with spicy mustard or bleu cheese

Espresso Port Rubbed Filet Mignon 19

Served with mushroom sauce

Tabla Surtida 19

*A Spanish favorite with 4 types of cheeses,
prosciutto, pepperoni, California figs and olives*

Eggplant Tower 12

*Fresh fried eggplant layered with homemade garlic
almond infused mashed potatoes*

Lobster Smash Potato 17

*Made daily with 100% real lobster meat
topped with sour cream*

Papa Agul 7

*Homemade potato chips with bleu
cheese dressing*

Sweet or Regular Potato Fries 5

Topped with parmesan cheese

Portabella & Asiago Ravioli 8

*Roasted to perfection, combined with imported
olive oil, aged asiago, mozzarella and freshly chopped
parsley. Topped with garlic
mushroom sauce*

Goat Cheese Tomato and Herb Ravioli 8

*Roasted tomatoes merinated with fresh herbs
blended into creamy goat cheese and milky
mozzarella and topped with a creamy alfredo sauce*

Tapas (cont'd)

Fruitti Di Mare Ravioli 10

Whole pieces of sauteed bay scallops and large shrimp combined with shiitake mushrooms, topped with a creamy vodka sauce

Pizza da Dia

Ask your server about the thin crust pizza of the day

Frango A Passarinho 8

A Rio favorite! Brazillian fried chicken marinated in garlic, pepper, salt and parsley

Argentinian Scallops with Cherry Tomatoes 9

Served with homemade salsa

Bruschetta 9

Topped with fresh avacado, tomato, basil, garlic, black pepper and scallions

151 Chorizo 15

A hearty 10oz native chorizo served on a flaming porcelain grill

"Paraiba" 12

A traditional Northeast Brazilian dish served with lima beans, cheese sauce and topped with steak tips

Portabella Mini Burgers 9

Fresh grilled portabella, red peppers, and Swiss cheese

A Little Larger..

Grilled Pork Chops with Roasted Peanuts 17

Carne Alentejana 18

A traditional Portuguese dish with Pork loin, potatoes, littlenecks, and garlic and onion

Spanish Seafood Paella 21

A traditional Spanish dish that combines the freshest baby squid, cod, shrimp and mussels with Spanish rice

Sambar Steak 12

5oz spicy flat steak topped with a sunnyside up egg accompanied by fries

Linguine with Shrimp and Chorizo 18

Desserts

Ask your server for our daily selection

*Consumer Advisory Warning:
Consuming raw or undercooked meat, poultry, shellfish, seafood or egg products may increase your risk of Food Bourne Illness*

20% Gratuity added to parties of 6+