



# *Welcome*

YOUR HOSTS ARE ALBERTINO & ZITA MILHO

*Traditional Portuguese cuisine  
in the heart of New England*

## *Madeira Restaurant*

288 Warren Avenue

East Providence, RI 02914

401-431-1322

[www.madeirarestaurant.com](http://www.madeirarestaurant.com)



## APERITIVOS ~ APPETIZERS

AMEIJOAS A NATURAL** <i> Littlenecks on half shell.</i>	9.95
AMEIJOAS A "BULHAO PATO" <i> Littlenecks in a garlic, olive oil and wine sauce.</i>	10.95
AMEIJOAS A ESPANHOLA <i> Littlenecks with chourico, peppers and onions in a red sauce.</i>	10.95
CHOURICO A BOMBEIRO <i> Flame grilled Portuguese sausage.</i>	9.95
CHOURICO A MADEIRA <i> Sauteed Portuguese sausage with hot cherry pepper rings.</i>	9.95
ASAS DE GALINHA 'A MADEIRA <i> Fried chicken wings Madeira style.</i>	9.95
LULAS FRITAS <i> Fried calamari rings blended with hot peppers &amp; homemade hot sauce.</i>	10.95
CAMARAO AILHINHO <i> Sauteed shrimp in butter, wine, garlic &amp; spices.</i>	10.95

## SOPAS ~ SOUPS

CALDO VERDE <i> Kale, chourico &amp; potato broth soup.</i>	3.75
SOPA A PORTUGUESA <i> Fresh vegetables, beef &amp; pasta soup.</i>	3.75

## SALADA ~ SALAD

MESCLUN SALAD <i> Mixture of multi-colored leaf lettuce topped with tomatoes, onions &amp; cucumbers.</i>	4.75
GARDEN SALAD <i> Fresh seasonal greens, tomatoes, onions &amp; cucumbers.</i>	4.25

ADD TO YOUR SALAD:

Grilled Chicken Breast	9.00
Grilled Shrimp Skewer	10.00
Grilled Sirloin Tips	10.00

*Try our House Dressing...Olive Oil, Wine, Vinegar, & Portuguese Seasonings.*

## PEIXES ~ SEAFOOD

**GAMBAS GRELHADAS** 16.95  
*Grilled jumbo shrimp, tossed in  
 lemon & butter sauce.*

**GAMBAS A CHEF** 16.95  
*Jumbo shrimp sauteed in a  
 butter, wine & garlic sauce.*

**GAMBAS RECHADAS** 18.95  
*Baked jumbo shrimp with a  
 seafood stuffing.*

**CAMARAO MOZEMBIQUE** 15.95  
*Pan sauteed shrimp in a spicy  
 mozambique sauce.*

**LULAS A MADEIRA** 15.95  
*Grilled squid tossed in a lemon  
 & butter sauce.*

**ESCALOPES NO FORNO** 15.95  
*Baked scallops in a light lemon  
 & butter sauce topped with bread  
 crumbs.*

**POLVO A MADEIRA\*** 17.95  
*Stewed octopus mixed with  
 potatoes in a spicy red wine sauce.*

**MARISCADA\*** 27.95  
*Lobster, shrimp, mussels,  
 littlenecks, squid, crab meat &  
 fish in a mild red sauce.  
 Served with a side of rice.*

**PAELHA A VALENCIANA\*** 27.95  
*Lobster, shrimp, mussels,  
 littlenecks, squid, crab meat, fish,  
 chourico & pork blended with  
 saffron rice in a mild red sauce.*

**LAGOSTA** market price  
*Boiled or baked stuffed lobster.*

**MISTO DE MARISCO\*** 21.95  
*Shrimp, scallops & mussels in a  
 garlic, white wine clam broth  
 served over angel hair pasta.*

**FILETES DOURADOS** 15.95  
*Fried battered filet of Scrod  
 topped with seafood sauce.*

**PEIXE ESPADA** 19.95  
*Fresh bone in Scabbard fish  
 imported from Madeira pan fried  
 or broiled and topped with sauteed  
 onions.*

**BACALHAU A NARCISA\*** 19.95  
*Fried bone in codfish topped  
 with sauteed onions, garlic &  
 extra virgin olive oil. Served with  
 Portuguese fries.*

**BACALHAU ASSADO NA BRASA\*** 19.95  
*Grilled bone in codfish in extra  
 virgin olive oil & garlic. Served  
 with boiled potatoes.*

THE ABOVE ENTREES ARE SERVED WITH A CHOICE  
 OF 2 SIDES UNLESS OTHERWISE NOTED WITH \*

CHOOSE FROM: SAFFRON RICE, SEASONAL  
 VEGETABLES, PORTUGUESE FRIES, ROASTED POTATOES,  
 BOILED POTATOES OR FRIED CORNMEAL.

\* THESE ENTREES ARE SERVED WITH SIDE DISHES NOTED  
 WITHIN DESCRIPTION.

\*\*CONSUMER ADVISORY: CONSUMPTION OF  
 RAW OR UNDERCOOKED FOODS MAY INCREASE  
 YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGY

# CARNES ~ MEATS

## BEEF

ESPETADA A MADEIRENSE 23.95  
 ~ **House Specialty** ~  
*Madeira style shish-ka-bob*

ESPETADA A ALBERTINO I 27.95  
 ~ **House Specialty** ~  
*16 oz sirloin shish-ka-bob  
 "Albertino Style"*

ESPETADA A ALBERTINO II 30.95  
 ~ **House Specialty** ~  
*14 oz filet mignon shish-ka-bob  
 "Albertino Style"*

BIFE A CASA 17.95  
*Pan-seared sirloin steak topped  
 with a slice of ham & fried egg in  
 a garlic, red wine & mild spices  
 sauce.*

BIFE GRELHADO 17.95  
*Grilled sirloin steak seasoned  
 with mild spices.*

BIFE CON COGUMELOS 17.95  
*Pan-seared sirloin steak topped  
 with mushrooms in our house  
 specialty sauce.*

BITOQUE 13.95  
*Pan-seared 8 oz sirloin steak  
 topped with a fried egg in our  
 house specialty sauce.*

## PORK

CARNE DE PORCO ALENTEJANA\* 17.95  
*Marinated pork with roasted  
 potatoes & little necks.*

LOMBINHOS NA BRASA 14.95  
*Grilled marinated pork cutlets  
 topped with roasted garlic &  
 red wine sauce.*

## POULTRY

FRANGO DE CHURRASCO 14.95  
*Marinated barbecue chicken  
 topped with a spicy sauce.*

PEITO DE GALINHA 'A MADEIRA 14.95  
*Grilled boneless chicken breast  
 topped with a lemon, butter &  
 mild spices sauce.*

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 OF 2 SIDES UNLESS OTHERWISE NOTED WITH \*

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 VEGETABLES, PORTUGUESE FRIES, ROASTED POTATOES,  
 BOILED POTATOES OR FRIED CORNMEAL.

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 WITHIN DESCRIPTION.

~ 35 TO 45 MINUTES ON AVERAGE ~

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## VEGETARIAN

PASTA PRIMAVERA	13.95
<i>Pasta &amp; seasonal vegetables sautéed with garlic, olive oil and herbs</i>	
PASTA MARINARA	12.95
<i>Pasta blended with basil marinara</i>	
MADEIRA TRIO	10.95
<i>Safron rice, Portuguese fries &amp; seasonal vegetable</i>	

## SIDE DISHES

BATATA PORTUGUESA ~ Portuguese Fries	3.00
BATATA ASSADA ~ Roasted Potatoes	3.00
MILHO FRITO ~ Fried Cornmeal	3.00
ARROZ ~ Safron Rice	3.00
VEGETAIS ~ Seasonal Vegetables	3.00

## CHILDREN'S MENU

Children under 10 years

CHICKEN WINGS	6.95
<i>Served with French Fries</i>	
CHICKEN FINGERS	6.95
<i>Served with French Fries</i>	
HAMBURGER	6.95
<i>Served with French Fries</i>	
JR SIRLOIN STEAK	7.95
<i>Served with French Fries</i>	
PLAIN PASTA	5.95
PASTA WITH TOMATO SAUCE	6.95

## BEBIDAS ~ BEVERAGES

Coffee (regular or decaf)
Tea
Milk
Bottled Water (sparkling and non)
Soft Drinks (Coke, Diet Coke, Sprite, Gingerale)
Juice (orange, cranberry & apple)
Cranberry Juice
Iced Tea
Lemonade
Sumol (orange, pineapple, passion fruit)

COMPLETE BAR SERVICE AVAILABLE