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## Squisito – Ristorante Italiano

by [EVOQUEMAG \(HTTPS://EVOQUEMAG.COM/AUTHOR/EVOQUEMAG/\)](https://evoquemag.com/author/evoquemag/)



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Squisito – Ristorante Italiano is located in Praça do Comércio, in Lisbon, but when we enter and smell the aromas of the wood-fired oven, we are immediately transported to Italy! Fans of pizza and pasta will find here a true meeting point between the mastery of Italian cuisine using the freshest ingredients and true Italian tradition.

An inviting atmosphere and a very friendly team that skillfully invites us to sit at the table. The interior is designed according to Italian architecture, with the pizza counter taking a central position in the space, with the wood-fired oven being the highlight of the entire restaurant. The menu includes some of the best specialties in Italy and there is nothing like an authentic Neapolitan pizza made in a wood-fired oven with thin, crunchy dough and top quality ingredients, which makes all the difference in taste.



As this is one of the restaurants in the Montebelo Hotels & Resorts chain, we can take the opportunity to taste Casa da Ínsua's famous wines and cheeses, which are an authentic must in terms of quality and flavor. We started with a Sausage and Cheese Board (composed of different cheeses, ham, spicy salami, parmesan and taleggio), accompanied by Schiacciata, a flat bread of Italian origin with olive oil and oregano – truly delicious!

We continued with a Tirolese pizza (with tomato sauce, mozzarella, speck, parmesan cheese and arugula) and Tonno e cipolle pizza (with tomato sauce, mozzarella, tuna, onion and oregano) – thin, crispy dough and with the smoky flavor of the wood-fired oven. We finished in the best way with the famous Tiramisù della casa and a Panna cotta with frutti di bosco. But there are other options to try such as Octopus with purée flavored with lemon, cherry tomatoes and taggiasche olives, Sea bass fillet in potato crust accompanied by vegetables, Risotto aquarello with prawns and cherry tomatoes or Lasagna pasta, béchamel, ragú (à bolognese) and parmesan cheese.



“Squisito” means delicious in Italian, something refined and perfect and that’s exactly what we found in our tasting. This is the ideal space to sample the best Italian cuisine: pizzas, pastas, risottos and tasty desserts, which include artisanal Italian ice creams and other delicacies with a refined flavor. Overall, we can guarantee that this was “una cena deliziosa”.

By Carla Branco

INFO: <https://squisito.pt> (<https://squisito.pt>)

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