



**QUASI PRONTI**

ITALIANO À PORTUGUESA

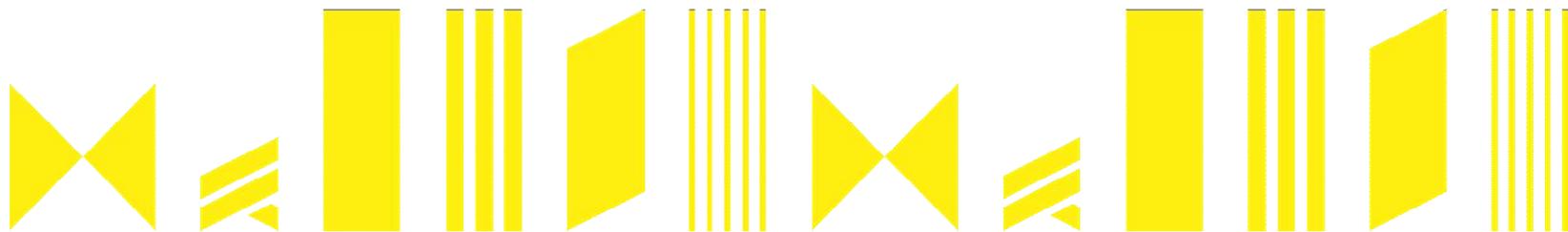


OUR STORY

The first Quasi Pronti restaurant was born in Aveiro in 2000 and quickly became one of the most renowned chain restaurants in Portugal. Later, he internationalized and arrived in Romania.

Fifteen years later, we decided to change our image to make it fresher, modern and "healthy."

Our cuisine is based on Mediterranean flavours and our concept says a lot about us. We are an Italian to Portuguese.



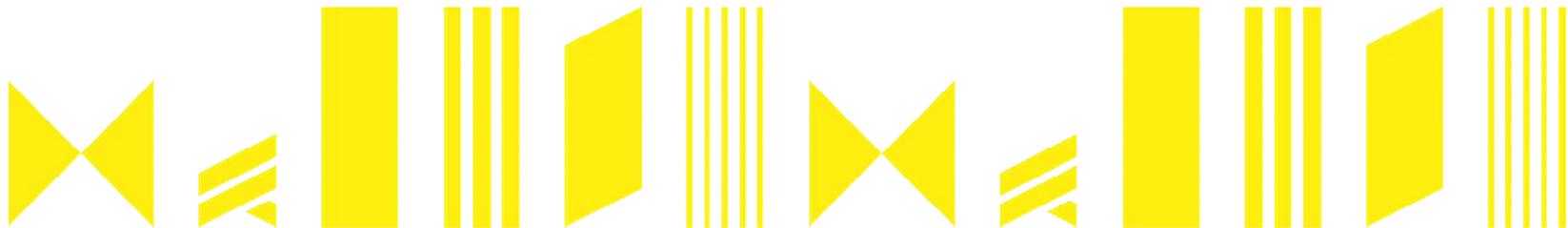


**Expansion**

Currently, we have 10 restaurants spread throughout the main cities of the country.

## **Innovation**

Quasi Pronti uses a show-cooking method. It was the first chain of restaurants, in the food courts of all Europe to adopt this system that allows a greater interaction between the customers and the collaborators.



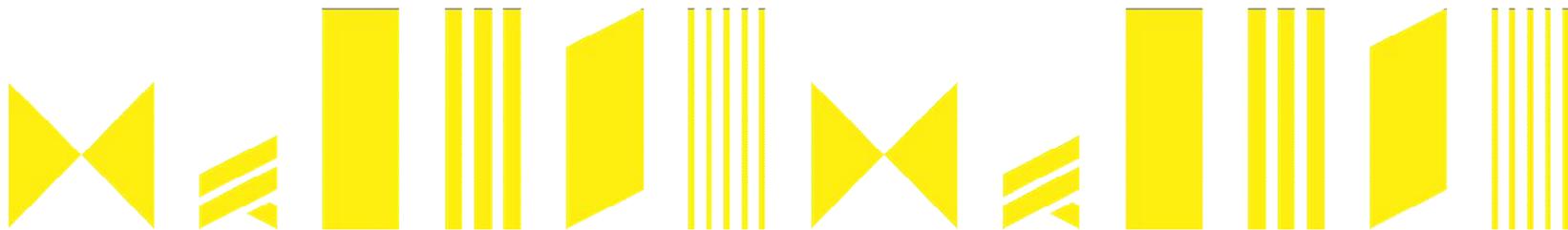
Pronto  
em **3**  
**minutos**

READY IN 3 MINUTES



At Quasi Pronti, we believe that the experience of a meal should be exactly the same in each of the chain's restaurants.

All employees are trained and prepared to offer the most varied possible combinations, using the chosen ingredients or suggesting those that best match.





**TRAINING**

# Mais de **30 mil** combinações

More than 30 thousands combinations

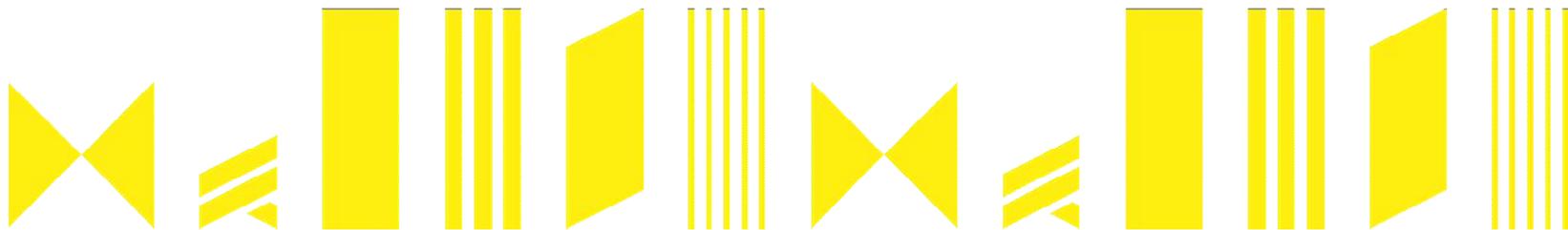




Although the “3 steps for pasta choice” are our brand image, in Quasi Pronti there are other solutions. All the restaurants are prepared to also offer stuffed pasta and salads

Regarding drinks, for your menu, each customer can choose water, soda, beer or wine.

The meal ends with the choice of dessert, valuing Portuguese sweets, and coffee.





**RESTAURANT EXPERIENCE**

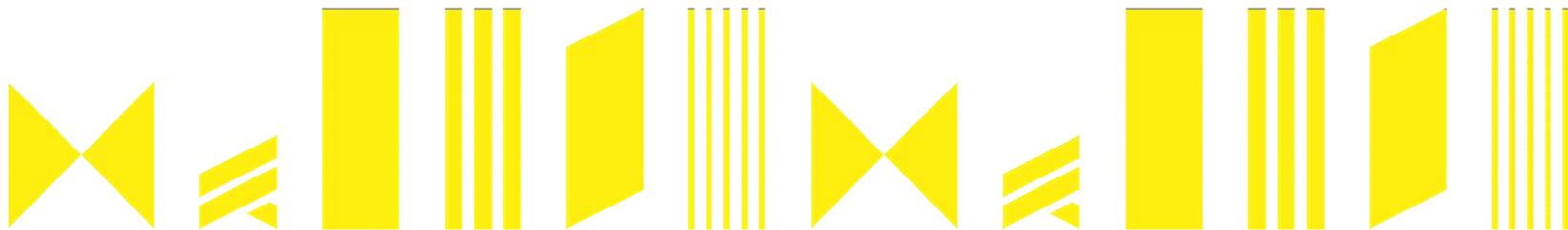
The operation of Quasi Pronti restaurants is always the same.

Customers choose their menu and make the payment.

The second step is to choose the pasta, the sauce and the 3 ingredients that make up your dish.

The cook, in show-cooking, prepares the dish.

The third step is to choose toppings on a self-service basis.





**ALWAYS FRESH INGREDIENTS**



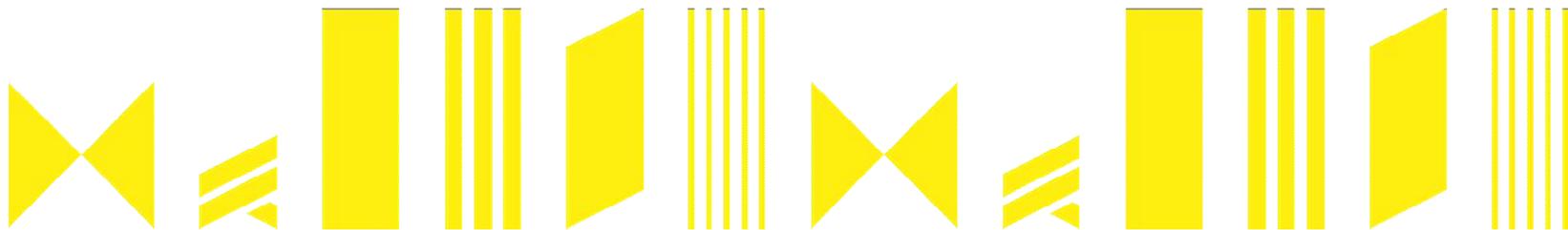
EXCLUSIVE BRANDS



OUR PRODUCTS ARE PROVIDED FROM  
SUPPLIERS WITH VAST MARKET EXPERIENCE



THE PRODUCTS ARE OF CONTROLLED ORIGIN  
WE GUARANTEE TRACEABILITY



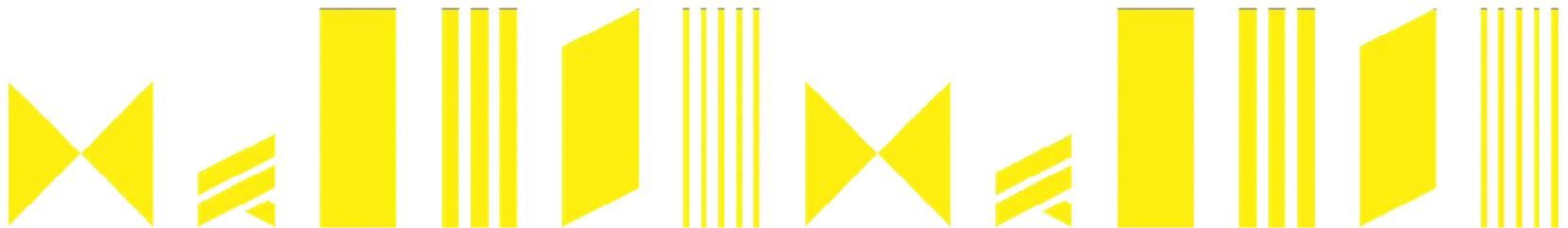


**TAKE AWAY SERVICE**

Our strategy is to offer a complete meal for a very competitive price.

A pasta or dish of the day, with a drink, costs U 5.99, one of the lowest meal costs per meal in Portugal.

The price of our meal is below the average price that a Portuguese is available to pay for a meal.

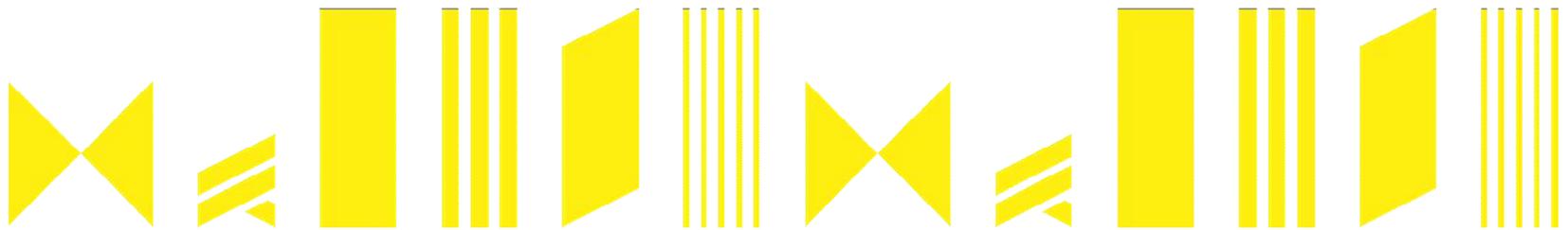




**PRIVACY POLICY**

With the right partners, we ensure the highest quality of our products and a competitive price.

The Barilla pasta, the Central de Cervejas and Coca-Cola are some of the reference partners.

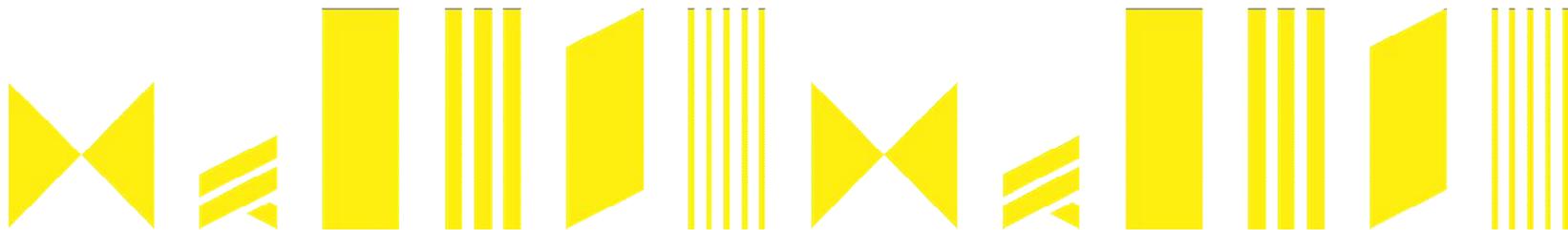




**MARKETING**

Quasi Pronti centralizes its communication in social networks. The Facebook and Instagram platforms are managed by an external partner and are updated daily with relevant information about our business area and news in all restaurants.

It is a powerful tool for communicating all relevant information with our customers, understanding the fan community and constantly improving.

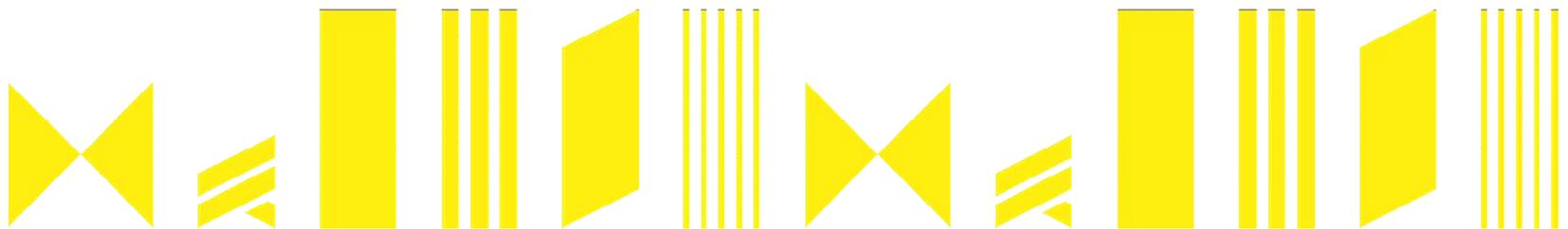


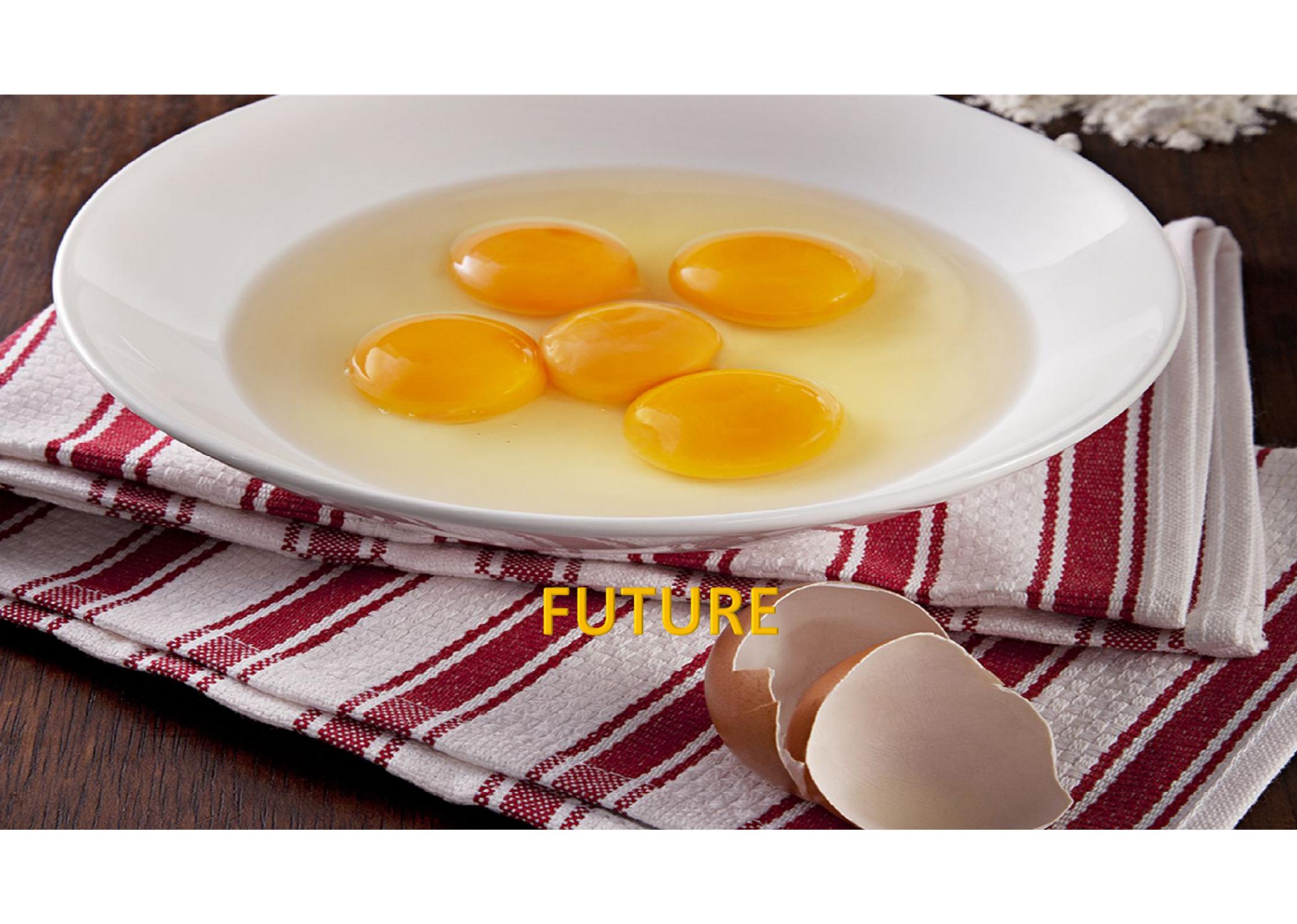
A wooden spoon is positioned diagonally across the upper half of the image. On the spoon's bowl, three light-colored olives are arranged. To the left of the spoon, a small branch with three green olives is placed. Below the spoon, several dark purple olives are scattered on a white marble surface, surrounded by a pool of golden olive oil. The background is a clean, light-colored marble with subtle veining.

# LEGAL COMMITMENTS

We comply with the food safety and hygiene program. HACCP

We respect the obligations required by law to the branch of food activity.

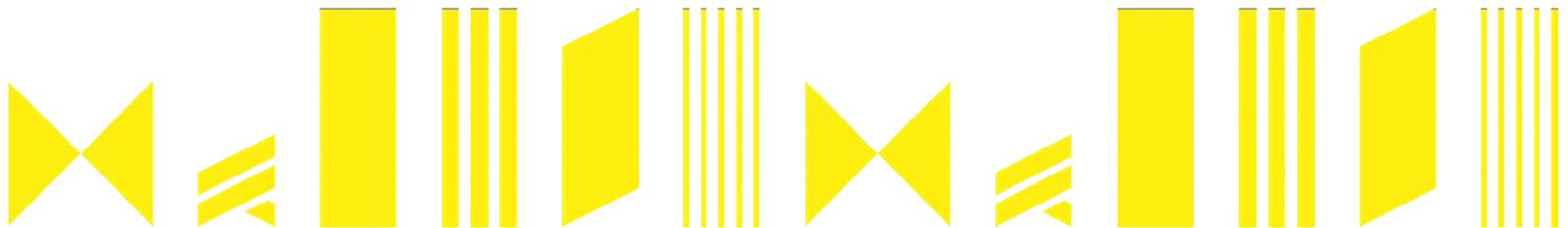




FUTURE

Solutions for the future Quasi Pronti do not just go through the restaurants. Currently, we can also guarantee kiosks and Quasi Pronti food trucks.

We are taking the Quasi Pronti experience ever further.



A still life composition of ingredients for a dish, including onions, bread, herbs, and a glass of oil, with the word 'FRANCHISING' overlaid in yellow. The scene is set on a white rectangular plate against a dark wooden background. In the upper left, a small white bowl contains several shallots. To the right, a glass is filled with a golden liquid, likely oil. In the center, two whole onions and a sprig of rosemary with bay leaves are visible. In the lower left, another small white bowl is filled with dried green herbs. In the lower center, a slice of red tomato is cut. On the right side, a stack of four slices of rustic bread is piled up. The word 'FRANCHISING' is written in a bold, yellow, sans-serif font across the middle of the image, partially overlapping the onions and herbs.

FRANCHISING

We have every interest in finding partners and investors that take the Quasi Pronti brand to all points of the country and abroad, whether through restaurants, kiosks or food trucks.

In the case of restaurants, we guarantee full support in the search of spaces between 25 m<sup>2</sup> and 35 m<sup>2</sup>, the ideal space.

The kiosks are produced by Quasi Pronti partners and the negotiation process with the commercial spaces also counts on our support and involvement.

In food trucks we guarantee a turn-key solution and all the support in the legalization of the vehicles.

