



QUASI PRONTI

ITALIANO À PORTUGUESA

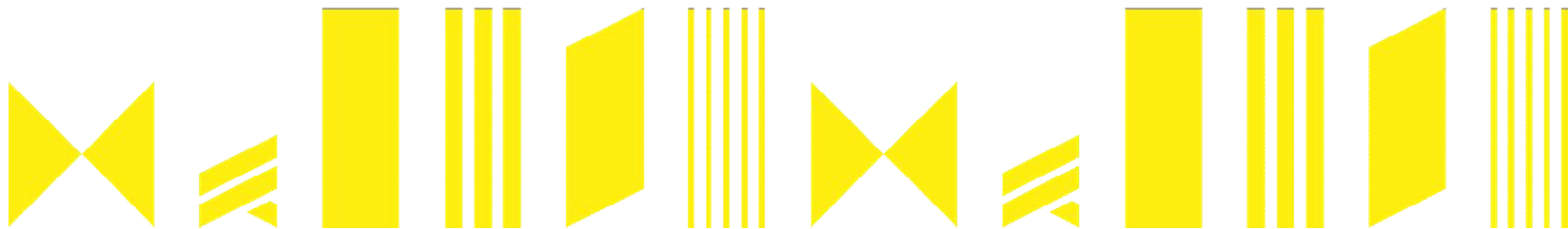
A close-up photograph of a dark, round wooden cutting board. On the board are several types of uncooked pasta: penne (ribbed tubes), farfalle (butterfly-shaped), and fusilli (spiral-shaped). There are also some vegetables, including green beans and orange carrot sticks, scattered among the pasta. A white rectangular box with an orange border is centered over the pasta, containing the text "OUR STORY" in orange, outlined, capital letters.

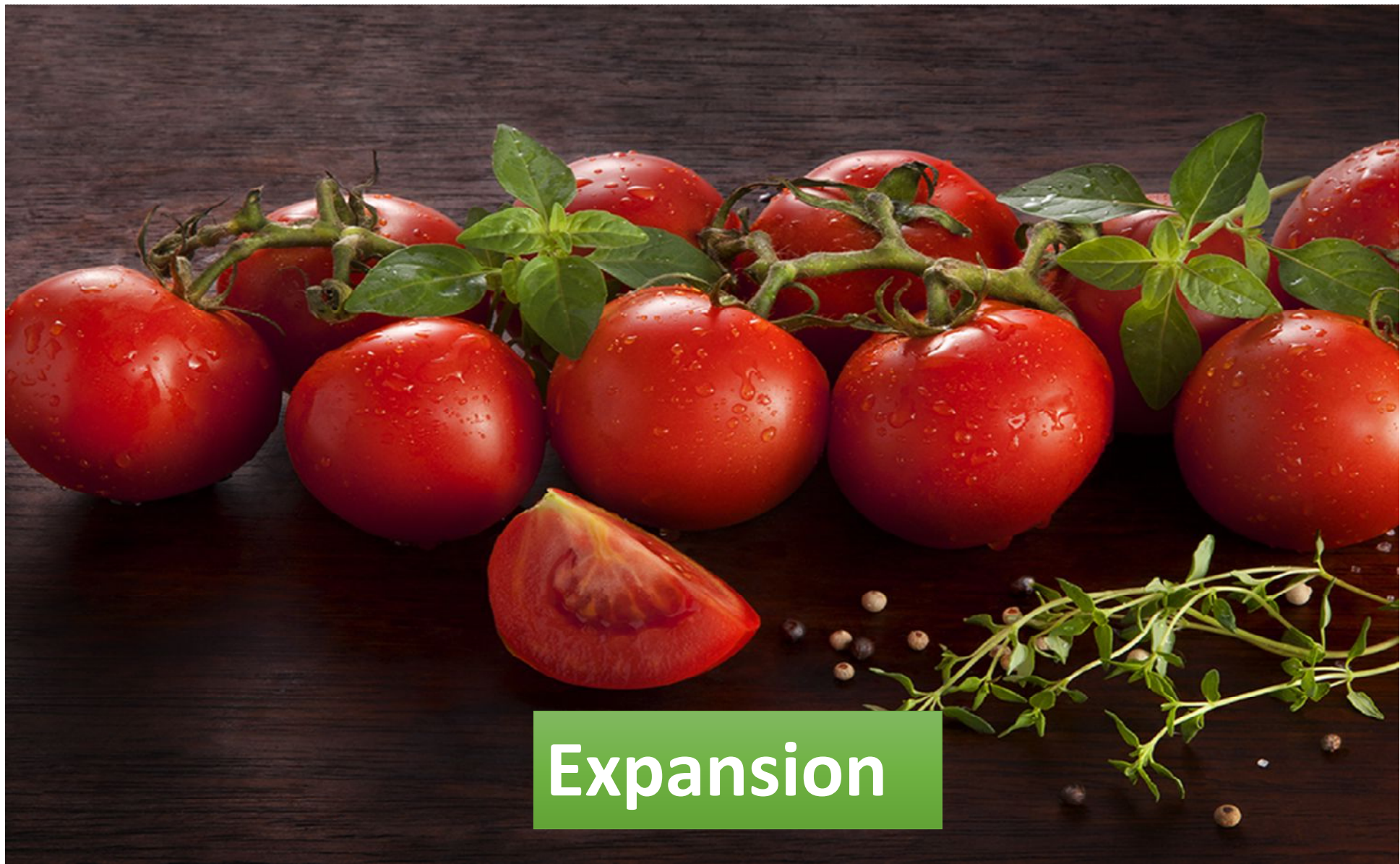
OUR STORY

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.



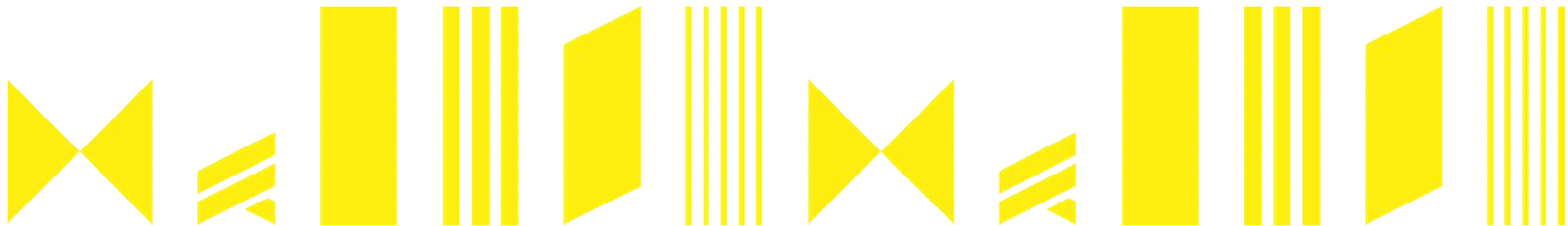


Expansion

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.



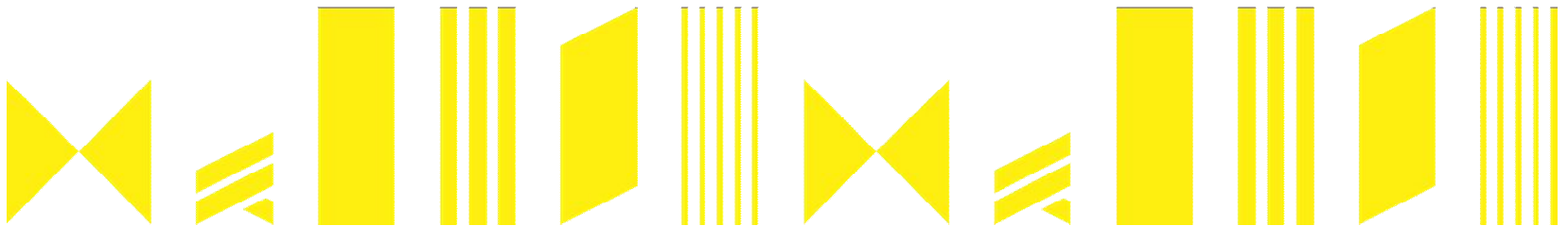
Pronto
em **3**
minutos

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

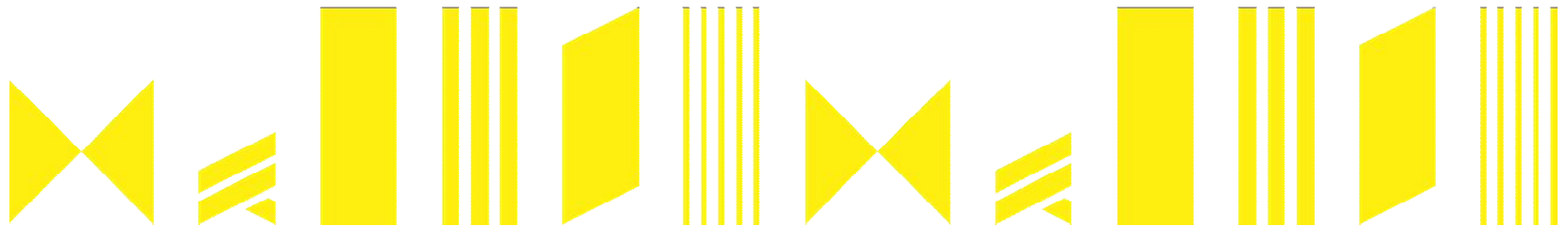


It is the customers who choose the ingredients they want to have on their plate. First the Pasta, then the Sauce and finally the three Ingredients.

Our offer allows more than 30 thousand combinations between pasta, sauce and ingredients. Currently, there are 10 different pasta types, 10 sauces and 22 ingredients.

Regarding the quality of the ingredients, our biggest guarantee is the choice of the partners. We give preference to recognized brands with proven quality.

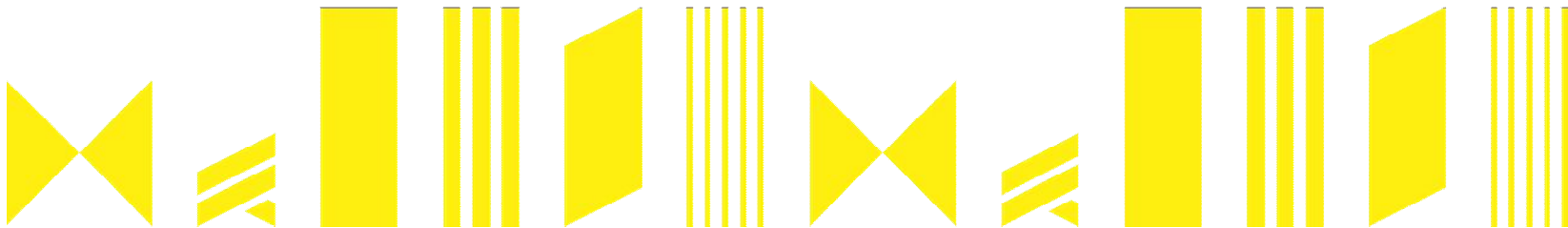
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Although the “3 steps for pasta choice” are our brand image, in Quasi Pronti there are other solutions. All the restaurants are prepared to also offer stuffed pasta and salads

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

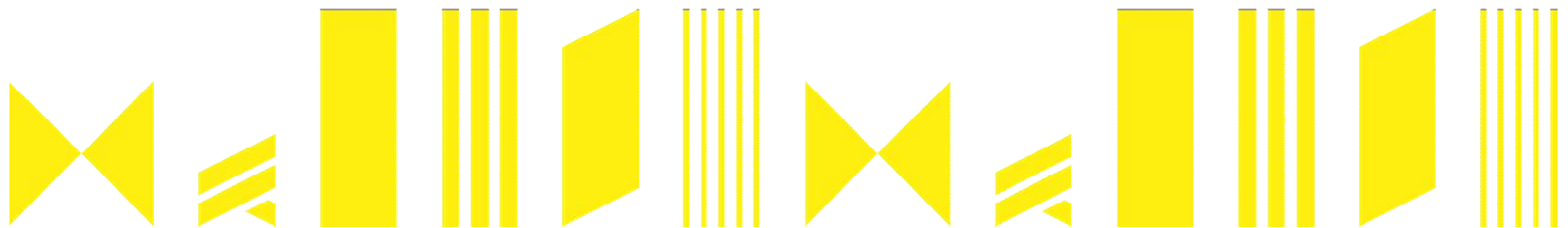
The operation of Quasi Pronti restaurants is always the same.

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



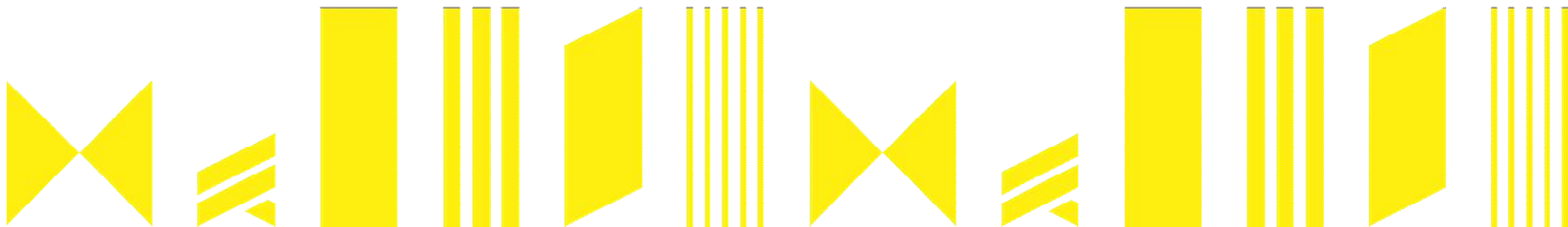
EXCLUSIVE BRANDS



OUR PRODUCTS ARE PROVIDED FROM
SUPPLIERS WITH VAST MARKET EXPERIENCE



THE PRODUCTS ARE OF CONTROLLED ORIGIN
WE GUARANTEE TRACEABILITY



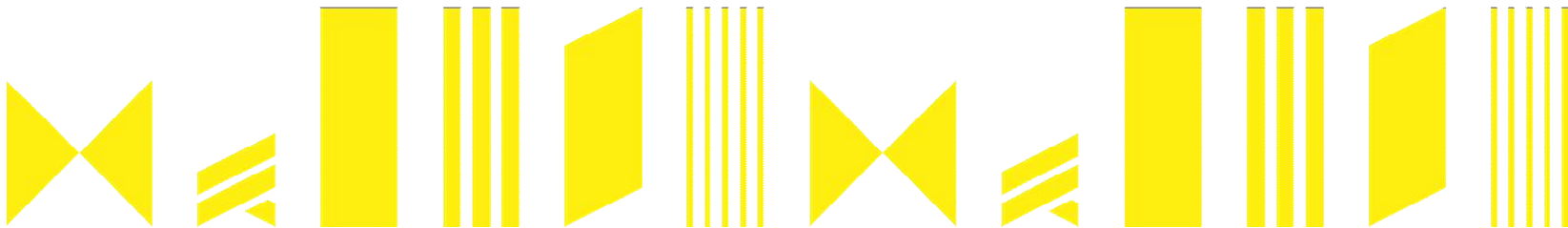


TAKE AWAY SERVICE

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.

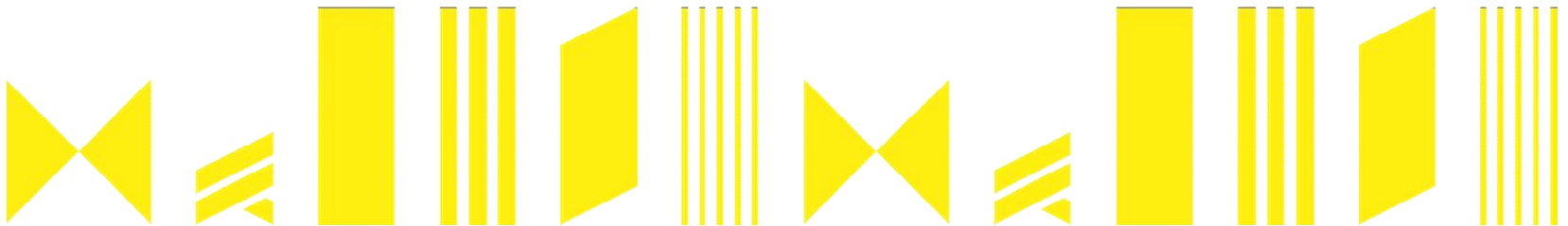
The price of our meal is below the average price that a Portuguese is available to pay for a meal.





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.

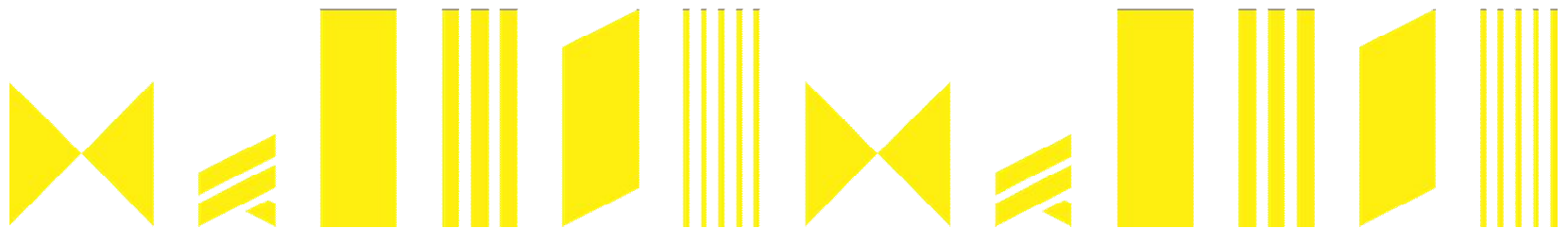




MARKETING

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.

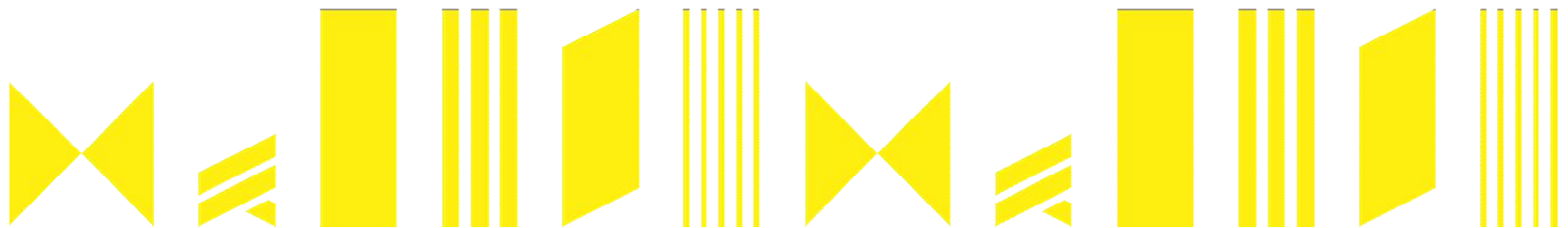


A wooden spoon with four pitted olives, a sprig of olive leaves, and several dark olives on a white surface with olive oil.

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.

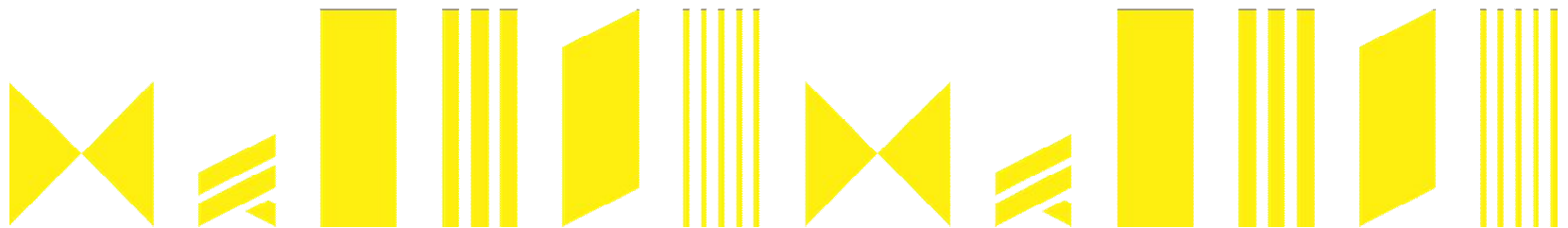




FUTURE

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 photograph of various ingredients arranged on a white rectangular plate, which is placed on a rustic wooden table. The ingredients include two whole yellow onions, a small white bowl filled with purple garlic cloves, another small white bowl containing dried green herbs, a single slice of a red tomato, a stack of four slices of white bread, a sprig of fresh rosemary, and a large glass of golden-yellow oil. The word "FRANCHISING" is superimposed in the center of the image in a bold, yellow, sans-serif font.

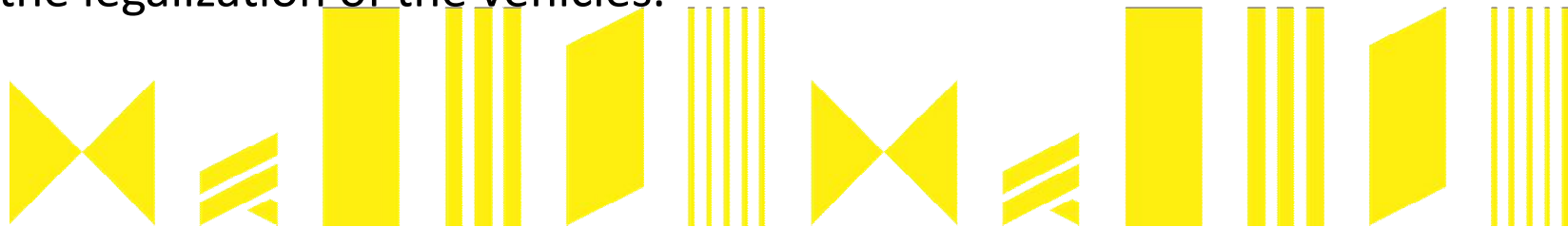
FRANCHISING

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 m2 and 35 m2, 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.



**Olá,
seja bem vindo
ao italiano
à portuguesa.**