



COSTA NOVA

PORTUGAL



CUTLERY CATALOG

COSTA NOVA
CUTLERY CATALOG

2026 - 2027



ANCESTRAL KNOW-HOW. CONTEMPORARY INNOVATION.

Expertly crafted *cutlery*

STAINLESS STEEL

18/10

At COSTA NOVA, our cutlery is made from premium 18/10 stainless steel. Each piece of cutlery undergoes a meticulous process that blends ancestral know-how with contemporary innovation. The use of 18/10 stainless steel ensures durability and resistance to corrosion, while the thickness of the material contributes to the robustness and perfect balance of the pieces.

The manufacturing process is meticulous and largely manual, with each piece passing through the hands of expert craftsmen – true artists and sculptors, not just factory workers.

Inspired by COSTA NOVA's brand essence, our cutlery is designed to harmonize with every table setting, creating a relaxed and inviting atmosphere. Each collection blends perfectly with our stoneware, glassware, and linens, yet is versatile enough to complement existing tableware.

We offer a variety of styles, exclusive designs, and innovative shapes and finishes, all crafted with attention to detail, transforming every meal into an elegant, memorable experience.



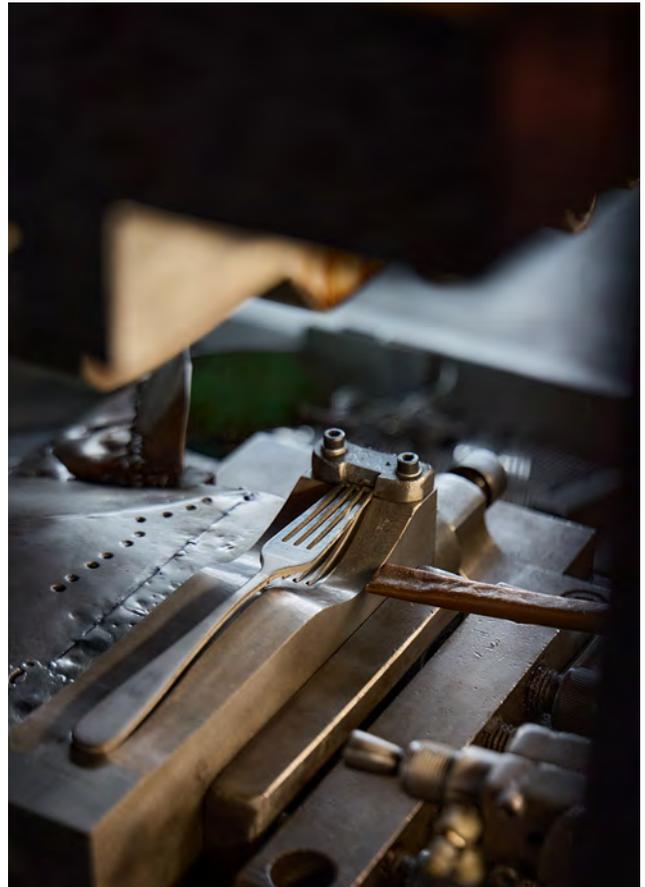


Every piece of cutlery passes through the hands of master artisans, where skill and care transform metal into functional art.

A FÁBRICA

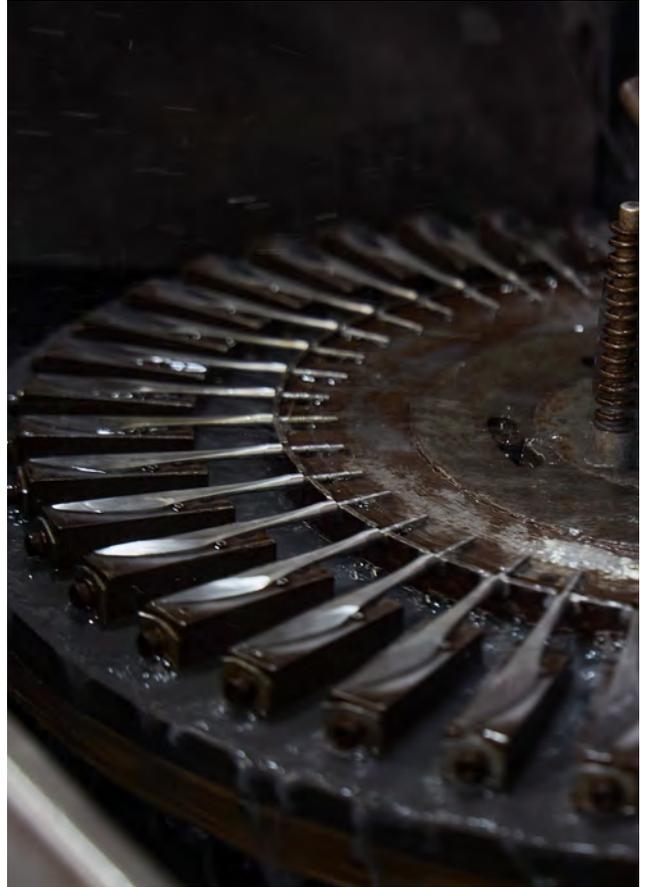
The Art of Cutlery Manufacturing

At COSTA NOVA, the cutlery manufacturing process combines careful selection of 18/10 stainless steel, precise blanking and forming, optional forging, meticulous grinding and polishing, handle attachment, decorative finishing and a rigorous quality control.



Above, left to right: Brand stamping. Fork stamping.

Opposite page, clockwise: Douro spoon stamping. Sharpening of the Mito knives. Douro spoon. Douro fork polishing.









Exclusive Designs and *Unique Finishes*

THE COSTA NOVA
SPIRIT

Our cutlery catalog presents collections designed for COSTA NOVA by renowned designers, whose expertise seamlessly blends ergonomic functionality with sophisticated design.

In this edition, we celebrate artistry and heritage in cutlery design. **Ramo** and **Sen**, created by the acclaimed German designer Carsten Gollnick, exemplify elegance and precision. **Douro**, by contrast, draws inspiration from the breathtaking terraced vineyards of Portugal's Douro Valley and is crafted using time-honored techniques that honor tradition and authenticity.

Adding a contemporary touch, COSTA NOVA introduces exclusive colors and finishes:

Mito unveils two new colors, perfectly designed to complement our stoneware and textile collections.

Nau, in turn, introduces two new finishes and colors – antique-inspired, brushed, and gently worn – that bring character and charm, transforming functional cutlery into a statement of style and craftsmanship. Each piece is truly unique, ensuring no two are ever exactly alike.



Every cutlery collection tells a story, seamlessly balancing form, function, and the unmistakable COSTA NOVA spirit.





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Lagoa round plate 27 in pedra with Pearl round plate 22 in cream.

MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 3MM

ANTIGO

Antigo enhances any table setting with its simple design and versatility. With rounded edges and a brushed look, this collection is the perfect accompaniment to a well-dressed table.



● **Brushed (BRS)**



● **Brushed Black (BRB)**



Table knife*

● C20204-BRS
24.6 cm
68 g
[12]



Table fork

● C20187-BRS
20.3 cm
55 g
[12]



Table spoon

● C20205-BRS
20.6 cm
70 g
[12]



Dessert knife*

● C20206-BRS
20.8 cm
56 g
[12]



Dessert fork

● C20207-BRS
17.7 cm
33 g
[12]



Dessert spoon

● C20208-BRS
17.9 cm
43 g
[12]



Fish knife

● C20209-BRS
20.3 cm
38 g
[12]



Fish fork

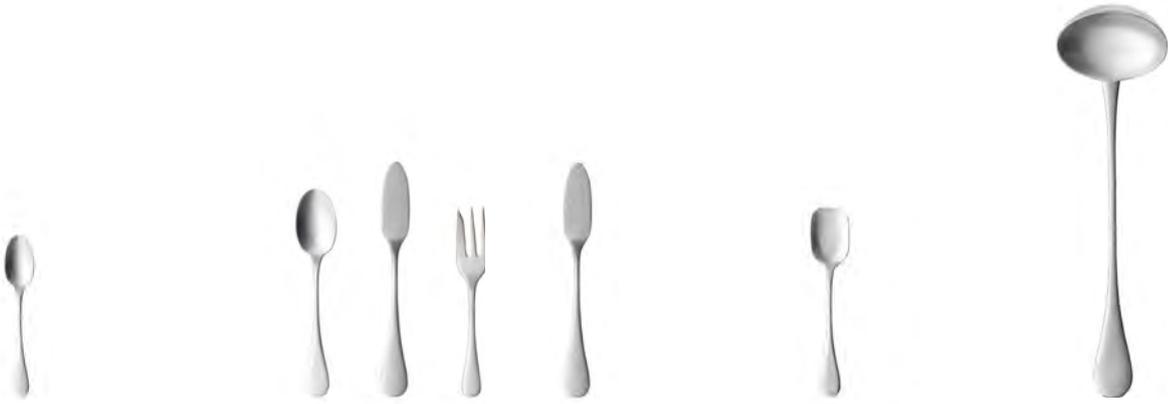
● C20210-BRS
17.7 cm
34 g
[12]



Tea spoon

● C20211-BRS
13.6 cm
20 g
[12]

*The table and dessert knives feature a hollow handle.



Coffee spoon

● C20163-BRS

11.3 cm
14 g

[12]

Appetizer set (3p.)

● C20534-BRS
● C20535-BRB

Knife 15.3 cm
Fork 12.4 cm
Spoon 13.6 cm

[1]

Butter knife

● C20221-BRS

14.8 cm
22 g

[12]

Sugar spoon

● C20214-BRS

13.6 cm
20 g

[12]

Soup ladle

● C20212-BRS

29 cm
122 g

[1]



Serving spoon

● C20213-BRS

23.7 cm
96 g

[1]

Cake server

● C20216-BRS

24.7 cm
78 g

[1]

Sauce spoon

● C20217-BRS

18.6 cm
70 g

[1]

Salad fork

● C20274-BRS

20.1 cm
60 g

[1]

Salad spoon

● C20275-BRS

20.3 cm
66 g

[1]



Steak knife

● C20222-BRS

24.7 cm
102 g

[12]

Meat carving knife

● C20271-BRS

24.8 cm
75 g

[1]

Meat carving fork

● C20220-BRS

23.9 cm
67 g

[1]

Fish carving knife

● C20273-BRS

24.6 cm
70 g

[1]

Fish carving fork

● C20272-BRS

23.9 cm
67 g

[1]

CURATED RETAIL SETS



Cutlery 24 pieces

● C20142-BRS

6 Table forks, knives and spoons, 6 tea spoons

[1]



Cutlery 5 pieces

● C20266-BRS

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]



Dessert set (18p.)

● C20422-BRS

6 Dessert forks, knives and spoons

[1]



Fish set (12p.)

● C20421-BRS

6 Fish forks and knives

[1]



Coffee set (6p.)

● C20423-BRS

6 Coffee spoons

[1]

Salad serving set (2p.)

● C20223-BRS

1 Salad fork and spoon

[1]

Hostess serving set (5p.)

● C20424-BRS

1 Cake server, 1 serving spoon, 1 salad fork and spoon, 1 sauce spoon

[1]



Nótos square serving plate 33 in latitude black.



Aparte footed plate 33 in white with Maria napkin in olive.



Roda sugar bowl 17 cl in branca.



Vermont oval plate/platter 22 in cream.

Inside *the* collection

Antigo is COSTA NOVA's most extensive and versatile cutlery collection. Its adaptable design suits a wide range of table settings, while the comprehensive selection of pieces covers every need—from soup serving to fish carving. Featuring a brushed finish, Antigo's rounded forms offer elegance and a fluid, comfortable feel in the hand. The appetizer set is available in two finishes: brushed silver and brushed black. The table and dessert knives feature a hollow handle for balanced weight and comfortable use.



STAINLESS
STEEL



BRUSHED
FINISH



HOLLOW
HANDLE



DISHWASHER
SAFE



Marrakesh round plate 19 in cumin.

MADE IN PORTUGAL | STAINLESS STEEL

CHEESE KNIVES

This elegant trio presents a rosewood handle and combines a prolonged biforked blade for precise slicing, a triangular blade for cutting hard cheeses, and a broad spreading blade for effortlessly serving creamy cheeses with style and ease. Stylish, functional, and built to last, this set brings both practicality and timeless appeal to your cheese presentations.



Brushed (BRS)

CURATED RETAIL SET



Pronged cheese knife

C20664-BRS
9 cm
36 g

[1]

Parmesan cheese knife

C20665-BRS
7 cm
38 g

[1]

Gorgonzola cheese knife

C20666-BRS
7 cm
43 g

[1]

Set 3 cheese knives

C20663-BRS
1 Pronged cheese knife,
1 Parmesan cheese knife,
1 Gorgonzola cheese knife

[1]



Cristal round plate 16 in white.



Oak wood round cutting/serving board w/ handle 40.

Inside *the* collection

This elegant trio includes three distinct blades, each designed for a different type of cheese – from soft to hard – making every serving effortless.

The rosewood handles are durable and dishwasher safe, though over time they naturally deepen in color, developing a unique, characterful patina.



STAINLESS
STEEL



ROSEWOOD
HANDLE



BRUSHED
FINISH



HARDNESS



DISHWASHER
SAFE



HAND WASHING
RECOMMENDED



Resonance pillow plate 22 in brown.

MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 4MM

DOURO

Inspired by the terraced vineyards of Portugal's Douro Valley, this collection features wavy, ergonomically shaped handles and a classic, timeless silhouette. Available in polished and vintage brushed finishes, it captures the enduring charm of traditional craftsmanship while remaining effortlessly stylish.



Escada high cork riser.

COLLECTION | DOURO

Douro: *The inspiration*

The **Douro** collection is inspired by the iconic terraced vineyards of the Douro Valley. These schist stone terraces, known as “socalcos vinhateiros”, were carved into the steep hillsides over centuries, allowing for the cultivation of vines in one of Portugal’s most dramatic landscapes.

A true testament to human adaptation to nature, this unique scenery led to the Alto Douro Wine Region being designated a UNESCO World Heritage Site in 2001. The intricate details on the cutlery handles reflect the winding paths of these historic vineyards, paying tribute to the land where some of Portugal’s most celebrated wines are born.





Solid Handle

Hollow Handle

● Polished (POL)

● Vintage Brushed (VTB)



Table knife

- C20805-POL
 - C20804-VTB
- 24.2 cm
126 g
[12]

Table knife hollow handle

- C20829-POL
 - C20830-VTB
- 24.4 cm
84 g
[12]



Table fork

- C20803-POL
 - C20802-VTB
- 20.9 cm
65 g
[12]

Table spoon

- C20807-POL
 - C20806-VTB
- 20.9 cm
91 g
[12]



Dessert knife

- C20827-POL
 - C20828-VTB
- 21.5 cm
94 g
[12]

Dessert fork

- C20793-POL
 - C20792-VTB
- 17.8 cm
37 g
[12]

Dessert spoon

- C20795-POL
 - C20794-VTB
- 17.5 cm
47 g
[12]

Tea spoon

- C20809-POL
 - C20808-VTB
- 13.6 cm
25 g
[12]

Steak knife

- C20801-POL
 - C20800-VTB
- 24.3 cm
125 g
[12]

CURATED RETAIL SETS



Cutlery 24 pieces

- C20797-POL
- C20796-VTB

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20799-POL
- C20798-VTB

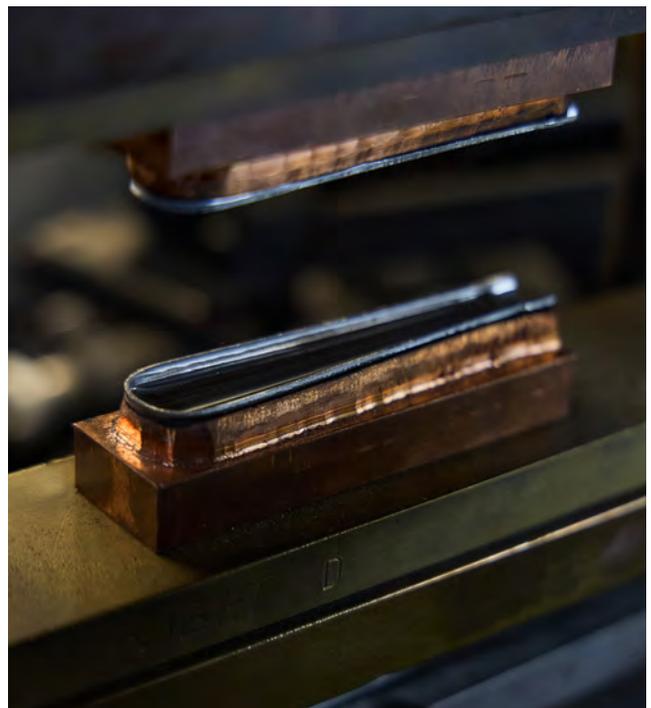
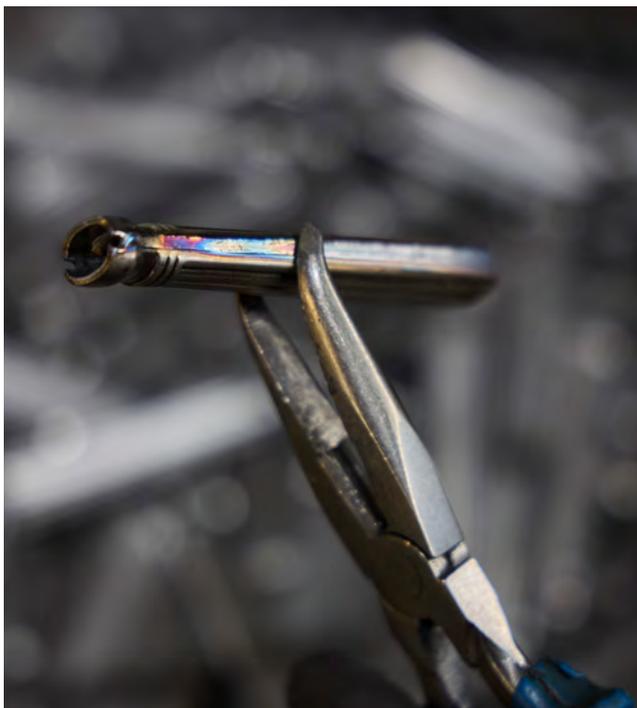
1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]

The producing process: Table Knife with Hollow Handle

Douro's professional table knife is available with two handle options – sleek hollow or robust solid – giving chefs the freedom to choose the feel and balance that suits their style.

Hollow handles are prized for their reduced weight and superior balance, offering comfort and precision in every cut, while their production demands expert craftsmanship – including precise internal shaping, careful engineering for strength, secure blade attachment, selective materials, and meticulous finishing – to ensure both durability and a flawless appearance.





Riviera round plate 31 in forêts with Livia round plate 28 in matte black.



Arenito round plate 28 in olive green.



Remo rosewood steak knife.

Inside *the* collection

Douro's heritage style brings a timeless classic into the contemporary era, embodying the subtle elegance of quiet luxury. Crafted in Portugal using traditional methods, the collection is available in both polished and vintage brushed finishes. The table knife is offered with either a solid or hollow handle, with the hollow version specifically designed to meet the demands of professional use.



STAINLESS
STEEL



POLISHED
FINISH (POL)



VINTAGE
FINISH (VTB)



SOLID
HANDLE



DISHWASHER
SAFE



Vila round plate 27 in white-blue (WBF).

MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 4MM

LUMI

Sophisticated yet simple, Lumi will bring an element of contemporary charm to any dining table. Perfect for everyday use as well as more formal dining celebration, this stylish collection is a distinctive expression of value and practicality.



Polished (POL)



Table knife*

C20281-POL

24.6 cm

80 g

[12]

Table fork

C20125-POL

20.9 cm

61 g

[12]



Table spoon

C20122-POL

20.6 cm

80 g

[12]

Dessert knife*

C20123-POL

20.8 cm

57 g

[12]



Dessert fork

C20124-POL

17.7 cm

33 g

[12]

Dessert spoon

C20138-POL

17.6 cm

44 g

[12]

Fish knife

C20140-POL

20 cm

38 g

[12]

Fish fork

C20149-POL

18.2 cm

39 g

[12]

Tea spoon

C20126-POL

13.6 cm

24 g

[12]

*The table and dessert knives feature a hollow handle.



Coffee spoon

C20127-POL

12 cm

12 g

[12]

Butter knife

C20323-POL

15.1 cm

16 g

[12]

Steak knife

C20279-POL

23.7 cm

72 g

[12]

Soup ladle

C20306-POL

29.2 cm

122 g

[1]

Serving spoon

C20119-POL

25.2 cm

96 g

[1]



Cake server

C20134-POL

24.3 cm

78 g

[1]

Salad fork

C20312-POL

24.6 cm

66 g

[1]

Salad spoon

C20309-POL

24.6 cm

90 g

[1]



Table spoon, fork and knife.

CURATED RETAIL SETS



Cutlery 24 pieces
C20307-POL

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces
C20413-POL

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]

Dessert set (18p.)
C20433-POL

6 Dessert forks, knives and spoons

[1]



COLLECTION | LUMI

Fish set (12p.)
C20432-POL

6 Fish forks and knives

[1]

Coffee set (6p.)
C20434-POL

6 Coffee spoons

[1]

Salad serving set (2p.)
C20324-POL

1 Salad fork and spoon

[1]



Hostess serving set (4p.)
C20435-POL

1 Serving spoon, 1 cake server, 1 salad fork and spoon

[1]



Sela placemats in black and aqua.



Marrakesh dip bowl 10 in cannelle.



Roda pillow plate 13 in bianca and black.



Pacifica espresso cup 7 cl and lungo cup 20 cl in terracotta.

Inside *the* collection

Lumi's beautiful lines meet polished surfaces.

Offers a comprehensive selection of table and serveware items.

Features a specially designed serrated edge for lasting sharpness and a perfect cut.

Designed to harmonize with any setting.



STAINLESS
STEEL



POLISHED
FINISH



HOLLOW
HANDLE



DISHWASHER
SAFE



MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 6MM

MITO

Mito is a standout collection that blends modern design with versatile style, making it perfect for nearly any table décor. Featuring resin handles in five contemporary colors, it offers a comprehensive range of items that combine functionality with elegant, everyday sophistication.



NEW EXCLUSIVE COLORS

● Black (BLK)

● Cru (CRM)

● Wood (WDN)

● Cloud Grey (GRY)

● Mint (MNT)



Table knife

- C20295-BLK
- C20678-CRM
- C20453-WDN
- C20821-GRY
- C20820-MNT

22.1 cm

29 g

[12]

Table fork

- C20296-BLK
- C20679-CRM
- C20461-WDN
- C20819-GRY
- C20818-MNT

21.7 cm

39 g

[12]

Table spoon

- C20297-BLK
- C20680-CRM
- C20462-WDN
- C20823-GRY
- C20822-MNT

21.4 cm

49 g

[12]

Dessert knife

- C20298-BLK
- C20681-CRM
- C20463-WDN

18.6 cm

15 g

[12]

Dessert fork

- C20299-BLK
- C20682-CRM
- C20464-WDN
- C20826-GRY
- C20811-MNT

17.4 cm

24 g

[12]



Dessert spoon

- C20300-BLK
- C20683-CRM
- C20465-WDN
- C20813-GRY
- C20812-MNT

16.6 cm
29 g
[12]

Fish knife

- C20288-BLK
- C20684-CRM
- C20466-WDN

22 cm
35 g
[12]

Fish fork

- C20301-BLK
- C20685-CRM
- C20467-WDN

21.5 cm
29 g
[12]

Tea spoon

- C20302-BLK
- C20686-CRM
- C20468-WDN
- C20825-GRY
- C20824-MNT

13.5 cm
16 g
[12]

Coffee spoon

- C20303-BLK
- C20687-CRM
- C20469-WDN

11.8 cm
14 g
[12]



Butter knife

- C20304-BLK
- C20688-CRM
- C20470-WDN

15.9 cm
19 g
[12]

Steak knife

- C20305-BLK
- C20689-CRM
- C20471-WDN

22.1 cm
26 g
[12]

Salad fork

- C20603-BLK
- C20676-CRM
- C20605-WDN

26.5 cm
65 g
[1]

Salad spoon

- C20604-BLK
- C20677-CRM
- C20606-WDN

26.5 cm
70 g
[1]

Chopstick set (2p.)

- C20320-BLK
- C20671-CRM
- C20472-WDN

22.9 cm
30 g
[1]



Table spoon, fork and knife.

CURATED RETAIL SETS



Cutlery 24 pieces

- C20318-BLK
- C20670-CRM
- C20456-WDN
- C20815-GRY
- C20814-MNT

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20420-BLK
- C20668-CRM
- C20454-WDN
- C20817-GRY
- C20816-MNT

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]

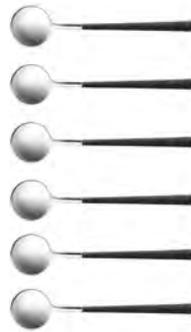
Dessert set (18p.)

- C20440-BLK
- C20673-CRM
- C20459-WDN

6 Dessert forks, knives and spoons

[1]

COLLECTION | MITO



Fish set (12p.)

- C20439-BLK
- C20672-CRM
- C20458-WDN

6 Fish forks and knives

[1]

Coffee set (6p.)

- C20441-BLK
- C20674-CRM
- C20460-WDN

6 Coffee spoons

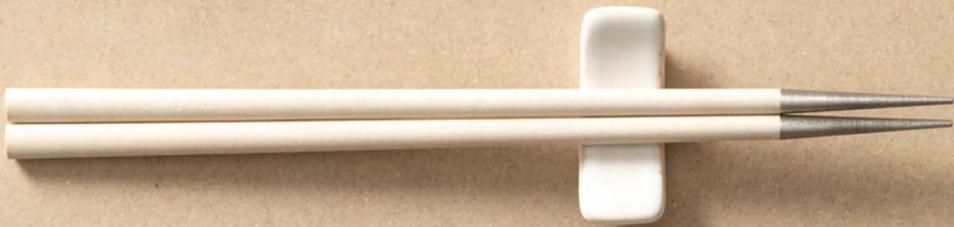
[1]

Salad serving set (2p.)

- C20558-BLK
- C20675-CRM
- C20559-WDN

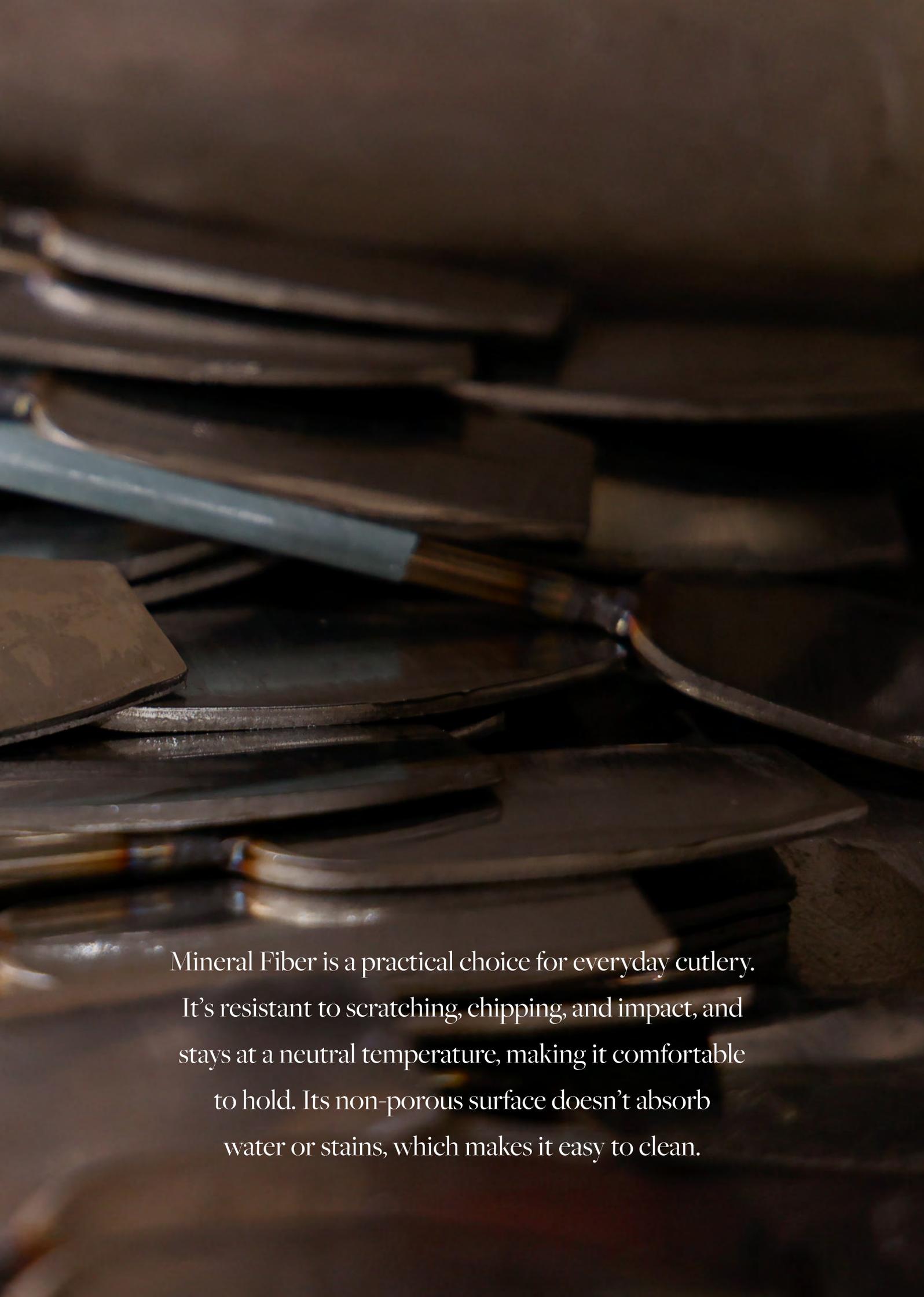
1 Salad fork and spoon

[1]



Aparte hashi holder 5 in white.





Mineral Fiber is a practical choice for everyday cutlery. It's resistant to scratching, chipping, and impact, and stays at a neutral temperature, making it comfortable to hold. Its non-porous surface doesn't absorb water or stains, which makes it easy to clean.



Sela placemat in aqua.



Nótos round plate 28 in dune path.



Scotia round plate 21 in sky.

Inside *the* collection

High-quality stainless steel with resin handles in five contemporary colors: Black, Cru, Wood, Cloud Grey, and Mint.

Durable resin material: a mineral fiber highly resistant to scratches, chips, and impact.

Modern, versatile design that complements any table décor.



STAINLESS
STEEL



BRUSHED
FINISH



RESIN
HANDLE



DISHWASHER
SAFE



MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 3.5MM

NAU

Striking, solid, and full of character, the Nau cutlery design draws inspiration from the Portuguese “nau” ships of the Age of Discoveries. Like the vessels themselves, this collection embodies both strength and personality. Originally available in four finishes – Brushed, Polished, Copper, and Gold – Nau now introduces two exclusive new ones: antique-inspired, brushed, and gently worn (Antique Black and Antique Brown). These new finishes bring an added sense of the COSTA NOVA spirit to the collection.

NEW EXCLUSIVE FINISHES

COLLECTION | NAU



- **Brushed (BRS)**
- **Gold (GLD)**
- **Copper (COP)**
- **Polished (POL)**
- **Antique Black (ABK)**
- **Antique Brown (ABR)**



Table knife

- C20714-POL
- C20282-BRS
- C20369-GLD
- C20376-COP
- C20898-ABK
- C20899-ABR

24.5 cm

103 g

[12]

Table fork

- C20715-POL
- C20283-BRS
- C20370-GLD
- C20377-COP
- C20895-ABK
- C20896-ABR

20.3 cm

65 g

[12]

Table spoon

- C20716-POL
- C20284-BRS
- C20371-GLD
- C20378-COP
- C20901-ABK
- C20902-ABR

20.5 cm

78 g

[12]

Dessert knife

- C20717-POL
- C20285-BRS
- C20372-GLD
- C20379-COP

20.7 cm

74 g

[12]

Dessert fork

- C20718-POL
- C20286-BRS
- C20373-GLD
- C20380-COP
- C20883-ABK
- C20884-ABR

17.8 cm

40 g

[12]



Dessert spoon

- C20719-POL
- C20287-BRS
- C20374-GLD
- C20381-COP
- C20886-ABK
- C20887-ABR

17.8 cm
47 g
[12]

Fish knife

- C20720-POL
- C20325-BRS

20.3 cm
45 g
[12]

Fish fork

- C20721-POL
- C20289-BRS

17.7 cm
40 g
[12]

Tea spoon

- C20722-POL
- C20290-BRS
- C20375-GLD
- C20382-COP
- C20904-ABK
- C20905-ABR

13.6 cm
25 g
[12]

Coffee spoon

- C20723-POL
- C20291-BRS

11.3 cm
18 g
[12]



Butter knife

- C20724-POL
- C20278-BRS

14 cm
22 g
[12]

Steak knife

- C20725-POL
- C20292-BRS

23.5 cm
93 g
[12]

Soup ladle

- C20726-POL
- C20293-BRS

29 cm
130 g
[1]

Serving spoon

- C20727-POL
- C20326-BRS

23.7 cm
101 g
[1]

Cake server

- C20728-POL
- C20294-BRS

24.7 cm
85 g
[1]



Salad fork

- C20729-POL
- C20313-BRS

20.3 cm
71 g
[1]

Salad spoon

- C20730-POL
- C20310-BRS

20.3 cm
71 g
[1]

CURATED RETAIL SETS



Cutlery 24 pieces

- C20708-POL
- C20315-BRS
- C20403-GLD
- C20405-COP
- C20889-ABK
- C20890-ABR

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20706-POL
- C20417-BRS
- C20418-GLD
- C20419-COP
- C20892-ABK
- C20893-ABR

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]

Dessert set (18p.)

- C20710-POL
- C20443-BRS
- C20446-GLD
- C20447-COP

6 Dessert forks, knives and spoons

[1]

COLLECTION | NAU



Fish set (12p.)

- C20709-POL
- C20442-BRS

6 Fish forks and knives

[1]

Coffee set (6p.)

- C20711-POL
- C20444-BRS

6 Coffee spoons

[1]

Salad serving set (2p.)

- C20712-POL
- C20280-BRS

1 Salad fork and spoon

[1]



Hostess serving set (4p.)

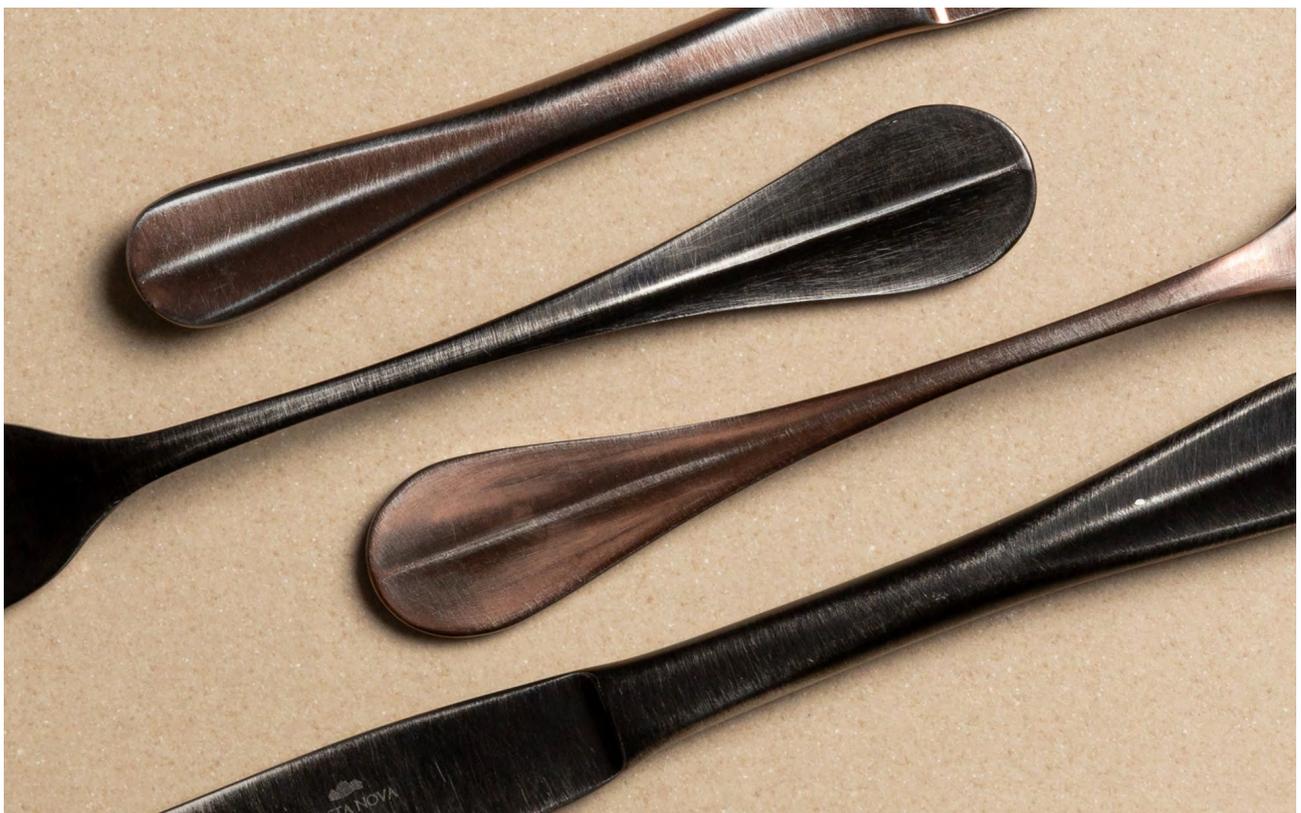
- C20713-POL
- C20445-BRS

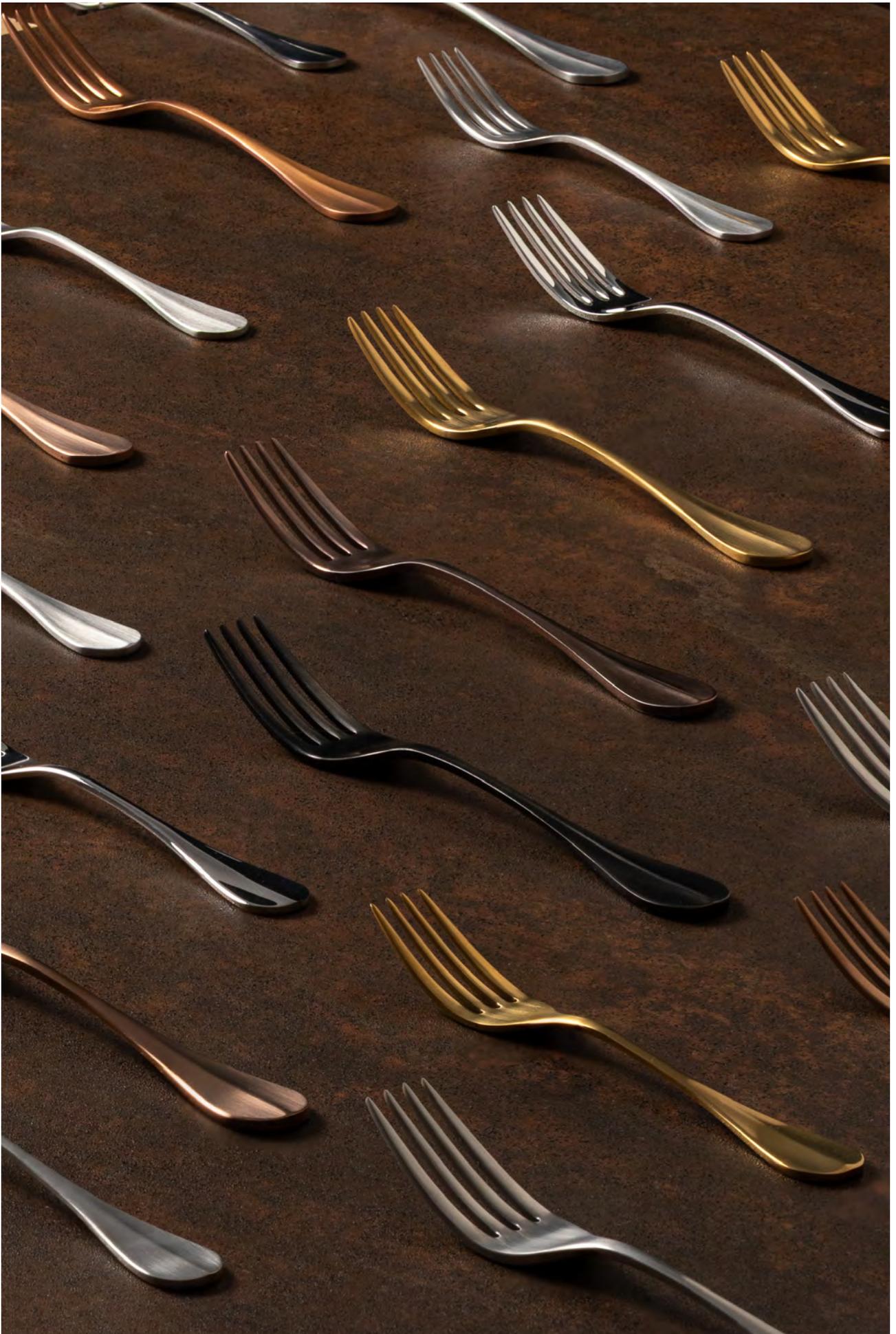
1 Serving spoon, 1 cake server, 1 salad fork and spoon

[1]

Exclusive New Finishes

Nau introduces two new finishes – Antique Black and Antique Brown. The Antique finish evokes a sense of authenticity, true to the COSTA NOVA spirit. Each piece feels lived-in and full of character, hand-finished with authenticity taking precedence over perfection. Because they are handmade, no two pieces are ever exactly alike – and that is precisely their beauty.







Resonance deep round plate 29 and round plate 20 in black.



Pacifica round plate 27 in terracotta with Silvina plate 23 in terracotta.

Inside *the* collection

Nau is crafted from high-quality 18/10 stainless steel.

With a solid design and perfect balance in hand, the knives feature full, weighty handles for an exceptional feel.

The collection is available in six finishes – Polished, Brushed, Gold (brushed), Copper (brushed), and Antique in Black and Brown.

A complete collection featuring both table pieces and serveware.



STAINLESS
STEEL



BRUSHED FINISH
(BRS, GLD, COP)



POLISHED
FINISH (POL)



ANTIQUE FINISH
(ABR, ABK)



PVD COATING
(GLD, COP, ABR, ABK)



SOLID
HANDLE



DISHWASHER
SAFE



Alentejo round plate 27 in turquoise.

MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 3MM

PACIFICA

Crafted in Portugal from durable stainless steel, the Pacifica cutlery collection is designed for everyday life. Its brushed finish not only resists fingerprints and smudges but also gives a modern, understated look. The comfortable, ergonomic handles also ensure a pleasant experience.



Brushed (BRU)



Table knife
C20562-BRU
23.7 cm
85 g
[12]



Table fork
C20563-BRU
20.9 cm
61 g
[12]



Table spoon
C20564-BRU
20.6 cm
80 g
[12]



Dessert knife
C20565-BRU
20.1 cm
57 g
[12]



Dessert fork
C20566-BRU
17.7 cm
33 g
[12]



Dessert spoon
C20567-BRU
17.6 cm
44 g
[12]



Fish knife
C20568-BRU
20 cm
38 g
[12]



Fish fork
C20569-BRU
18.2 cm
39 g
[12]



Tea spoon
C20570-BRU
13.6 cm
24 g
[12]



Coffee spoon

C20571-BRU

12 cm

14 g

[12]

Butter knife

C20572-BRU

15.1 cm

16 g

[12]

Steak knife

C20573-BRU

24.6 cm

85 g

[12]

Bread knife

C20667-BRU

29.6 cm

75 g

[1]



Table spoon, fork and knife.

CURATED RETAIL SETS



Cutlery 24 pieces

C20561-BRU

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

C20560-BRU

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]

Dessert set (18p.)

C20595-BRU

6 Dessert forks, knives and spoons

[1]

COLLECTION | PACIFICA



Fish set (12p.)

C20594-BRU

6 Fish forks and knives

[1]

Coffee set (6p.)

C20596-BRU

6 Coffee spoons

[1]



Maria runner in mint.





Madeira round plate 27 in cream.



Vine tumbler 33 cl in clear.

Inside *the* collection

Crafted in Portugal, Pacifica is the ideal collection for those who value practical and contemporary design. Featuring a complete selection of pieces – from fish knives and forks to bread and butter knives – it's perfect for any setting and dining experience. With a slightly brushed finish, Pacifica combines solid handles with a soft, elegant look. High-quality 18/10 stainless steel.



STAINLESS
STEEL



BRUSHED
FINISH



SOLID
HANDLE



DISHWASHER
SAFE



MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 3MM

PRADO

Enhance your dining experience with this beautiful vintage inspired Portuguese collection. With a solid handle and a vintage finish, Prado features a solid ergonomic design to hug the curve of your hand. Prado is perfect to use on formal, festive, and casual occasions.



● Vintage Brushed (VTB) ● Vintage Gold (VTG)



Table knife

- C20625-VTB
- C20654-VTG

23 cm
106 g
[12]

Table fork

- C20626-VTB
- C20655-VTG

20.6 cm
50 g
[12]



Table spoon

- C20627-VTB
- C20656-VTG

20.6 cm
66 g
[12]

Dessert knife

- C20629-VTB
- C20657-VTG

20 cm
72 g
[12]



Dessert fork

- C20630-VTB
- C20658-VTG

17.5 cm
36 g
[12]

Dessert spoon

- C20631-VTB
- C20659-VTG

17.5 cm
44 g
[12]

Fish knife

- C20632-VTB

20.6 cm
52 g
[12]

Fish fork

- C20633-VTB

17.5 cm
40 g
[12]

Tea spoon

- C20634-VTB
- C20660-VTG

11.7 cm
20 g
[12]

COSTA NOVA CUTLERY CATALOG



Coffee spoon

● C20635-VTB

10.2 cm

16 g

[12]

Butter knife

● C20636-VTB

12.7 cm

16 g

[12]

Steak knife

● C20628-VTB

23 cm

98 g

[12]

Soup ladle

● C20637-VTB

27.7 cm

130 g

[1]

Serving spoon

● C20638-VTB

23.7 cm

102 g

[1]



Cake server

● C20641-VTB

24.5 cm

84 g

[1]

Salad fork

● C20640-VTB

20.4 cm

68 g

[1]

Salad spoon

● C20639-VTB

20.4 cm

74 g

[1]

COLLECTION | PRADO



Table spoon, fork and knife.

CURATED RETAIL SETS



Cutlery 24 pieces

- C20642-VTB
- C20644-VTG

6 Table forks, knives and spoons, 6 tea spoons

[1]



Cutlery 5 pieces

- C20646-VTB
- C20661-VTG

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]



Dessert set (18p.)

- C20643-VTB
- C20645-VTG

6 Dessert forks, knives and spoons

[1]



Fish set (12p.)

- C20649-VTB

6 Fish forks and knives

[1]



Coffee set (6p.)

- C20651-VTB

6 Coffee spoons

[1]

Salad serving set (2p.)

- C20652-VTB

1 Salad fork and spoon

[1]

Hostess serving set (4p.)

- C20653-VTB

1 Serving spoon, 1 cake server, 1 salad fork and spoon

[1]

PRADO





Pearl round plate 28 and round plate 22 in lily green with Riviera laurel leaf 18 in vert frais.



Roda round plate 28 in ardósia with Aparte tray 19 in white.



Resonance pillow plate 18 in cream.

Inside *the* collection

Prado offers a complete range of cutlery, from table pieces to serveware, making it the perfect choice for a variety of settings and hospitality environments. Manufactured in Portugal in a traditional cutlery factory, Prado is available in two vintage-inspired finishes – Silver and Gold. The Gold finish features a premium PVD (Physical Vapor Deposition) coating – a high-end process that applies a thin, durable metallic layer to stainless steel. This results in cutlery with a rich, elegant tone and exceptional resistance to scratches, corrosion, and tarnish. This environmentally friendly process generates no harmful residues, combining heritage craftsmanship with modern performance and sustainability.



STAINLESS
STEEL



VINTAGE
FINISH



PVD COATING
(VTG)



SOLID
HANDLE



DISHWASHER
SAFE



Lagoa round plate 27 in pedra.

MADE IN INDONESIA | STAINLESS STEEL 18/10 - 5MM

RAMO

BY

carsten gollnick

Ramo cutlery combines exclusivity, sculptural design, nature-inspired elegance, and superior functionality.

Designed by Carsten Gollnick for COSTA NOVA, it is available in three finishes – Polished, Brushed, and Black. Its luxurious, sophisticated, and distinctive design makes it ideal for creating striking and aesthetically pleasing table settings.

While it complements any existing tableware, Ramo was specifically designed to harmonize with COSTA NOVA styles.

Design *inspiration*

“I naturally start the design process for Ramo analogously.

This means that I create a large number of drawings and nature studies of branches, twigs, and floral structures. I carried out an abstraction process in several design steps. The result: three-dimensional cutlery.

Here, branch knots, ramifications, and tense natural structures form a functional sculpture. I made sure that the stainless steel material was both functional and aesthetically pleasing.

I deliberately designed the shape to soften the hardness and severity of the stainless steel. To achieve this, I made the lines and surfaces appear more natural without making them look too soft.”

COLLECTION | RAMO





“For me, cutlery is not just a tool, but also an aesthetic instrument. Table culture and these products are inextricably linked. Here, many aspects of ergonomics and functionality must be combined with an inspiring design language.”

carsten gollnick



- Polished (POL)
- Brushed (BRS)
- Brushed Black (BLK)



Table knife

- C20874-BRS
- C20875-POL
- C20876-BLK

22.9 cm

61 g

[12]

Table fork

- C20873-BRS
- C20872-POL
- C20871-BLK

20.8 cm

50 g

[12]



Table spoon

- C20879-BRS
- C20877-POL
- C20878-BLK

21.2 cm

64 g

[12]

Dessert fork

- C20857-BRS
- C20859-POL
- C20858-BLK

18.2 cm

41 g

[12]



Dessert spoon

- C20861-BRS
- C20860-POL
- C20862-BLK

18.4 cm

55 g

[12]

Tea spoon

- C20880-BRS
- C20881-POL
- C20882-BLK

14.7 cm

32 g

[12]

CURATED RETAIL SETS



Cutlery 24 pieces

- C20865-BRS
- C20863-POL
- C20864-BLK

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20866-BRS
- C20868-POL
- C20867-BLK

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]



Table spoon, fork and knife.



Silvina centerpiece 27 in fennel white.



Arenito round plate 28 in olive green and round plate 22 in champagne yellow.

Inside *the* collection

Ramo is a designer collection, thoughtfully curated for the table.

With a thickness of 5 mm, it is exceptionally solid, offering maximum strength, a luxurious look and feel, and perfect balance in the hand – substantial without being heavy.

Its statement pieces are ideal for professional dining environments, combining elegance with durability.



STAINLESS
STEEL



BRUSHED FINISH
(BRS, BLK)



POLISHED
FINISH (POL)



PVD COATING
(BLK)



SOLID
HANDLE



DISHWASHER
SAFE



Resonance round plate 20 in cream and white.

MADE IN PORTUGAL | STAINLESS STEEL

REMO

Modern Portuguese knives

COSTA NOVA's wooden-handled steak knives blend modern design with classic craftsmanship. Featuring ergonomic blades with perfectly tooled serrations for effortless cutting, and rustic-style handles in maple and rosewood, they provide comfort and a timeless, distinctive appeal that sets them apart.



● Vintage Brushed (VTG) ● Polished (POL)

CURATED RETAIL SETS



**Rosewood
steak knife**

● C20586-VTG

23.3 cm

60 g

[6]

**Maple steak
knife**

● C20704-POL

23 cm

72 g

[6]

**Set 4 Rosewood
steak knives**

● C20587-VTG

4 Steak knives

[1]

**Set 4 Maple
steak knives**

● C20705-POL

4 Steak knives

[1]



Brisa oval plate 24 in sal.



Riviera hydrangea leaf 17 in forêts with Prado table fork.

Inside *the collection*

Remo steak knives are available in two distinct models. The Rosewood-handled knife features a rounded handle and a triangular-shaped blade, while the Maple-handled knife offers a longer blade.

Both knives have sharp, serrated edges, ensuring meat is sliced to perfection.

They are dishwasher safe; however, the wood handles will naturally change color over time, adding a charming, lived-in character.



STAINLESS
STEEL



ROSEWOOD
HANDLE (VTG)



MAPLE WOOD
HANDLE (POL)



VINTAGE
FINISH (VTG)



POLISHED
FINISH (POL)



STAMPED
KNIFE



SERRATED
EDGE



HARDNESS



DISHWASHER
SAFE



HAND WASHING
RECOMMENDED

FROM MODERN TO RUSTIC

Our *steak* knives

Discover the full range of COSTA NOVA steak knives, showcasing a variety of designs, finishes, and handle styles. From modern to rustic, each knife combines style, comfort, and precision, offering the perfect tool for every dining experience.

COLLECTION | OUR STEAK KNIVES



**Antigo
Steak knife**

● C20222-BRS

24.7 cm
102 g
[12]



**Douro
Steak knife**

● C20801-POL
● C20800-VTB

24.3 cm
125 g
[12]



**Lumi
Steak knife**

● C20279-POL

23.7 cm
72 g
[12]



**Mito
Steak knife**

● C20689-CRM
● C20305-BLK
● C20471-WDN

22.1 cm
26 g
[12]



**Nau
Steak knife**

● C20725-POL
● C20292-BRS

23.5 cm
93 g
[12]



**Pacifica
Steak knife**

● C20573-BRU

24.6 cm
85 g
[12]



**Prado
Steak knife**

● C20628-VTB

23 cm
98 g
[12]



**Vela
Steak knife**

● C20771-BRS
● C20778-POL

23.3 cm
89 g
[12]





Resonance round plate 20 in cream.

MADE IN INDONESIA | STAINLESS STEEL 18/10 - 5MM

SEN

BY

carsten gollnick

Sen is a cutlery collection designed by Carsten Gollnick for COSTA NOVA. It features a minimalist, architectural, and sensorial design – bold yet delicate, modern, and distinctly geometric. With a thickness of 5 mm, it provides a luxurious feel, while its perfect balance in the hand ensures exceptional comfort.

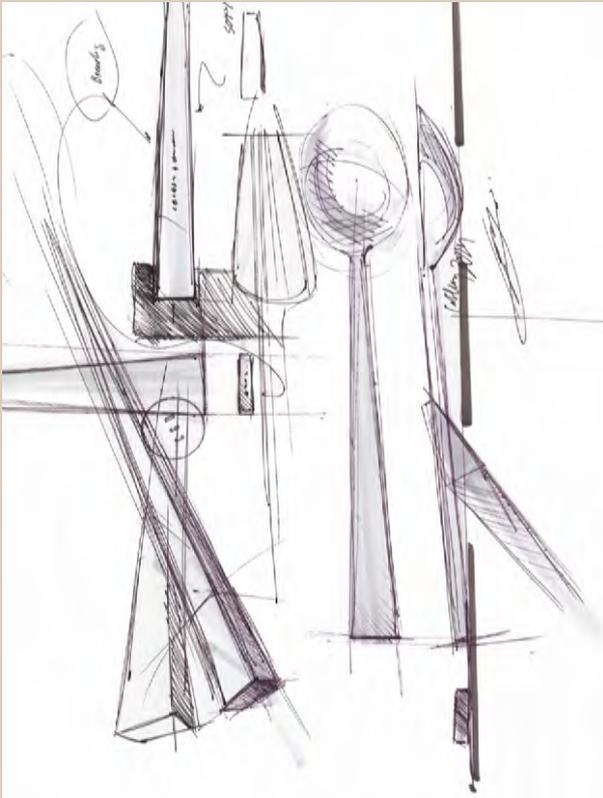
Sen is ideal for any setting that seeks to make a statement.

Design *inspiration*

“My design intention for Sen was clear from the outset:

I wanted to translate attributes such as minimalist elegance, generosity, shadow effects, and fine surfaces into a three-dimensional form.

I deliberately designed Sen as an architectural and geometric collection.”





“The result is an atmosphere of calm and restraint. For me, cutlery is a partner to tableware and glassware in the context of use. With ‘Sen’, I wanted to design a partner for calm, elegant, minimalist, and material-conscious tableware and glassware.”

carsten gollnick



- Polished (POL)
- Brushed (BRS)
- Brushed Black (BLK)

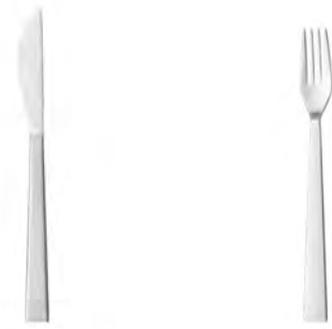


Table knife

- C20848-BRS
- C20849-POL
- C20850-BLK

21.8 cm

94 g

[12]

Table fork

- C20845-BRS
- C20846-POL
- C20847-BLK

21.2 cm

76 g

[12]



Table spoon

- C20851-BRS
- C20852-POL
- C20853-BLK

21.1 cm

97 g

[12]

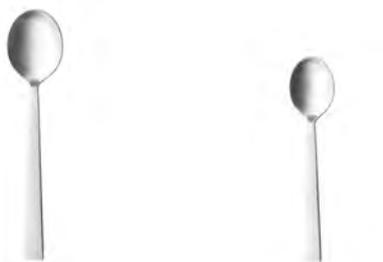
Dessert fork

- C20831-BRS
- C20832-POL
- C20833-BLK

17.9 cm

45 g

[12]



Dessert spoon

- C20834-BRS
- C20835-POL
- C20836-BLK

17.9 cm

59 g

[12]

Tea spoon

- C20854-BRS
- C20855-POL
- C20856-BLK

14.1 cm

32 g

[12]

CURATED RETAIL SETS



Cutlery 24 pieces

- C20837-BRS
- C20838-POL
- C20839-BLK

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20840-BRS
- C20841-POL
- C20842-BLK

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]



Table spoon, fork and knife.



Escada rect. platter 36 in cream.



Alentejo low bowl 23 in white.

Inside *the* collection

Designer collection with a unique and distinctive look.

Offers a comprehensive selection of must-have pieces for every table setting.

Measuring 5 mm in thickness, it offers exceptional solidity, a refined and luxurious feel, and perfect balance in the hand – substantial in presence yet comfortable to hold.



STAINLESS
STEEL



BRUSHED FINISH
(BRS. BLK)



POLISHED
FINISH (POL)



PVD COATING
(BLK)



SOLID
HANDLE



DISHWASHER
SAFE



Scotia round plate 26 and round plate 21 in vanilla.

MADE IN PORTUGAL | STAINLESS STEEL 18/10 - 4MM

VELA

Vela embodies many of COSTA NOVA's core values: understated elegance, meticulous craftsmanship in Portugal, and a contemporary aesthetic. Crafted from 18/10 stainless steel, the collection is available in two finishes – Brushed and Polished – each reflecting the collection's modern and refined character.



● Brushed (BRS)

● Polished (POL)



Table knife

- C20770-BRS
- C20777-POL

23.3 cm
79 g
[12]

Table fork

- C20769-BRS
- C20776-POL

21 cm
46 g
[12]



Table spoon

- C20772-BRS
- C20779-POL

21 cm
63 g
[12]

Dessert fork

- C20767-BRS
- C20774-POL

17.4 cm
29 g
[12]



Dessert spoon

- C20768-BRS
- C20775-POL

17.2 cm
39 g
[12]

Tea spoon

- C20773-BRS
- C20780-POL

15 cm
20 g
[12]

Steak knife

- C20771-BRS
- C20778-POL

23.5 cm
89 g
[12]

CURATED **RETAIL SETS**



Cutlery 24 pieces

- C20783-BRS
- C20785-POL

6 Table forks, knives and spoons, 6 tea spoons

[1]

Cutlery 5 pieces

- C20784-BRS
- C20786-POL

1 Table fork, knife and spoon, 1 dessert fork and spoon

[1]



Table spoon, fork and knife.





Roda round plate 28 in ardósia.

Inside *the* collection

Elegant, simple design.

Vela is 4 mm thick, making it lightweight enough for comfortable handling, yet robust enough for heavy use in busy hospitality settings.

The knives feature solid handles for enhanced durability and long-lasting performance.



STAINLESS
STEEL



BRUSHED FINISH
(BRS)



POLISHED
FINISH (POL)



SOLID
HANDLE



DISHWASHER
SAFE

A FÁBRICA

Crafting Sustainability

Into Every Collection

Sustainability is at the heart of everything we do. As leading and renowned Portuguese manufacturers, we prioritize innovation, responsibility, and environmental stewardship. Our designers consider every aspect – from form and ergonomics to aesthetics and lifecycle – ensuring each product is made with respect for both people and the planet.

Our stainless-steel cutlery embodies this commitment, uniting thoughtful design, responsible material selection, and sustainable production practices.



We care deeply about our environmental impact and strive to reflect that in every stage of our business:

Product development: use of recycled materials to create high-quality, long-lasting products.

Product packaging: minimal, recyclable, and designed to reduce waste.

Product lifecycle: durable, repairable, and made to endure.

Operations: focused on energy efficiency and continuous innovation.

Social responsibility/ Employees: gender equality, fair salary, benefits and training opportunities.

Partners and suppliers: long-term partnerships, genuine commitment to social and environmental responsibility.

Durability and Reusability

Crafted from premium 18/10 stainless steel, our cutlery is built to last. Unlike disposable alternatives, each piece is designed for repeated use – reducing replacements and minimizing waste. With thicknesses ranging from 3 to 6 mm, our cutlery combines strength, balance, and refined design, ensuring lasting performance and aesthetic appeal.

Closed-Loop Production

All stainless-steel surplus, including offcuts and trimmings, is collected and reintroduced into new production cycles. This closed-loop system minimizes waste, optimizes resource use, and reflects our commitment to a truly sustainable process.

Recyclability

Stainless steel is 100% recyclable without any loss of quality. At the end of its long life, each piece can be fully recycled, contributing to a circular economy where materials retain their value and purpose.



By choosing COSTA NOVA stainless-steel cutlery, you are investing in products that unite elegance, longevity, and environmental responsibility – a sustainable choice designed to endure beautifully over time.

Cutlery *gift boxes*

The cutlery gift boxes were designed for sets.



Gift box cutlery

Cutlery 5 pieces

Set 4 rosewood/maple steak knives

Set 3 cheese knives

Salad serving set (except Mito collection)

O30680-KRT

24.7 x 9.5 H5 cm



Gift box cutlery

Cutlery 24 pieces

Dessert set (18p.)

Fish set (12p.)

O30679-KRT

26.2 x 10.5 H10.5 cm



Gift box cutlery

Soup ladle

Mito salad serving set

Hostess serving set (4p. or 5p.)

O30681-KRT

30.2 x 8 H8 cm







Care & Maintenance *Guide*

At COSTA NOVA, our stainless-steel cutlery is designed to last a lifetime – combining design, functionality, and durability.

With proper care, each piece will maintain its beauty, performance, and finish for years to come.

Washing

General care

Rinse immediately after contact with acidic or salty foods to prevent discoloration or corrosion.

Dishwasher

Our stainless-steel cutlery is dishwasher safe.

Place the cutlery in the appropriate holder or compartment within the dishwasher, with handles facing downward and knives separated to prevent scratching.

Avoid mixing cutlery made from different metals to prevent chemical reactions.

Remove items immediately after the cycle and dry with a soft cloth to prevent water marks.

Pieces with hollow handles, and made with wood, fiber/resin or PVD coatings may be placed in the dishwasher. Follow these guidelines:

- Wash at a maximum temperature of 60°C / 140°F.
- Use detergent containing less than 10% phosphates.

Knives

Blades are tempered for superior performance but may oxidize if left wet.

Wash and dry knives immediately after use.

Store in a knife block, sheath, or dedicated drawer to prevent dulling and damage.

Maintaining Shine & Handles

To restore shine, soak stainless steel pieces briefly in a solution of 1 part vinegar to 8 parts warm water, then rinse and dry thoroughly.

Wooden handles (such as maple or rosewood):

- Avoid prolonged exposure to water.
- Natural color changes over time are normal and add character.
- Occasionally apply a small amount of food-safe oil to preserve the wood's tone and texture.

Storage

Store cutlery in a dry, ventilated environment.

Use dividers, trays, or protective cases to prevent scratches.

Keep knives protected to maintain their sharpness and surface integrity.

If Handwashing

Handwashing is suitable for all stainless-steel cutlery.

Use warm water and a mild detergent, and avoid abrasive sponges, steel wool, or harsh cleaning products.



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