



Our menu focuses on elevating traditional Portuguese & Italian dishes by offering a taste of the classic favorites and a view of the contemporary flavors of the season.

APPETIZERS

FIGOS RECHEADOS

Local Fresh Figs, Goat Cheese, Local Wild Flower Honey, Port Wine Reduction 9

VIEIRAS SALTEADAS COM COGUMELOS

Pan Seared Sea Scallops, Truffle Grilled Asparagus, Creamed Maitake, Herb Aioli 14

CATAPLANA DE CAMARÃO

Sautéed Jumbo Shrimp, White Wine, Fresh Lemon, Garlic, Extra Virgin Olive Oil 14

PIADINA COM PRESUNTO

Flat Bread, Fig Compote, Cream Cheese, Prosciutto, Arugula, Balsamic Reduction 12

QUEIJO QUENTE

Baked Brie, Roasted Walnuts, Flambé Kahlua, Local Wild Flower Honey, Crostini 12

FOLHADOS DE VITELA

Puff Pastry, Veal, Shitake Mushrooms, Shallots, Light Dijon Sambuca Sauce 12

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 11
BRICK OVEN OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 13

SOUPS

SOPA DE LENTILS COM CHOURIÇO E COUVE

Chicken Broth, Lentils, Black Beans, Baby Kale, Carrots, Celery, Onions 7

SOPA DE ABÓBORA COM MEL

Garlic, Pumpkin, Local Honey, Coriander, Crème Fraîche, Roasted Pumpkin Seeds 7

SALADS

SALADA DE FRUTAS DO OUTONO

Nut Crusted Goat Cheese, Apples, Pears, Blackberries, Figs, Apple Cider Dressing 9.5

INSALATA CARMELLO'S

Chopped Roasted Brussel Sprouts, Iceberg Lettuce, Onions, Sunflower Seeds, Dried Cranberries, Shredded Cheddar Cheese, Fried Onion Straws, Ranch Dressing 8.75

SALADA DE BETERRABA NO FORNO

Brick Over Roasted Red & Gold Beets, Pistachios, Fennel Green Apples, Clementines, Citrus Vinaigrette Dressing 8.75

INSALATA CESARE

Grilled Romaine Wedge, Gorgonzola, Walnuts, Apples, House Caesar Dressing 8.75

ENTRÉES

PASTA VEGETARIANA

Vegetable Noodles, Baby Kale, Grilled Zucchini, Julienne Vegetables, Garlic, Extra Virgin Olive Oil, Crumbled Goat Cheese 20

RAVIOLI COM CASTANHAS

House Made Ravioli, Roasted Chestnuts, Prosciutto, Onion, Apples, Parmesan Cheese, Sage Cream Sauce 25

VIERAS DO MINHO

Shrimp, Scallops, Lobster, Artichokes, White Wine Garlic Sauce, Tomato Rice 33

SCAMPI CARMELLO'S

Pan Seared Lightly Flowered Jumbo Shrimp, Linguine Pasta, Asparagus, White Wine Garlic Butter Sauce 28

SALMÃO FIORENTINA

Pan Seared Salmon Filet, Stuffed Crab Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 33

FILETE DE BACALHAU

Pan Seared Fresh Cod, Cranberry Apple Quinoa Salad, Broccolini 28

PAELHA VALENCIANA

Red Peppers, Peas, Half Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Tomato Rice 39

VITELLO RAGÙ

Slow Cooked Veal Shoulder, Onion, Coriander, Fennel, Pappardelle, Shaved Parmesan 26

FÍGADO DE VITELA

Calves Liver, Sautéed Portobello Mushrooms, Sweet Vidalia Onions, Light Brown Sauce, Garlic Herb Mashed Potatoes 26

POLLO PRINCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Broccolini, Melted Mozzarella, Pappardelle, White Wine, Garlic Olive Oil 28

PATO ASSADO

8oz Roasted Duck Breast, Fresh Mandarins, Grand Marnier Demi Glaze, Ruby Port, Roasted Root Vegetables, Sweet Potatoes 28

VITELLO OSCAR

Pan Seared Veal Medallions, Roasted Root Vegetables, Asparagus, Crab Meat, Shallot Garlic Butter 30

COSTÉLAS DE CORDEIRO

Rack Of Lamb, Roasted Root Vegetables, Cream Of Grits, Fresh Mint, Balsamic Reduction 28

LOMBO DE VACA CARMELLO'S

8oz Pan Seared Filet Mignon, Wrapped In Applewood Bacon, Gorgonzola, Garlic Roasted Tri-Colored Fingerling Potatoes, Grilled Asparagus 35

ALICE'S COELHO ASSADO

Brick Oven Roasted Rabbit, Roasted Root Vegetables, Chestnuts, Light Dijon Sambuca Sauce 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

*** Ask to Sub Gluten-Free Penne Pasta

 GLUTEN-FREE  HEALTHIER OPTIONS  VEGETARIAN OPTION