



HAPPY VALENTINE'S DAY

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

CAMARÃO O ALHO

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

BOLINHOS DE ARROZ

Risotto, Fontina, Chives, Onions, Garlic, Parmesan, Bread Crumbs, Cilantro Sauce 12

CARPACCIO

Thin Slices Of Raw Beef, Arugula, Fennel, Radish, Extra Virgin Olive Oil, Parmesan Cheese, Chives 14

VIEIRAS

Pan Seared Jumbo Sea Scallops, Creamy Stone Grits, Quail Egg, Port Wine Reduction 15

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

SOUPS

SOPA DE SENOURA

Cream of Carrot, Ginger, Curry, Shallots, Thyme, Toasted Almonds 9

ITALIAN WEDDING SOUP

Acini Di Pepe, Spinach, Julienne Vegetables, Dill, Shaved Parmesan 8.5

SALADS

INSALATA CARMELLO'S

Chopped Roasted Brussel Sprouts, Iceburg Lettuce, Onions, Sunflower Seeds, Dried Cranberries, Shredded Cheddar Cheese, Fried Onion Straws, Ranch Dressing 9

INSALATA ALLA CAESAR

Traditional Caesar Salad, Homemade Caesar Dressing, Crostini 8

SALADA DE BETERRABA NO FORNO

Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel Green Apples, Clementines, Citrus Vinaigrette Dressing 9

ENTREES

LASAGNA VEGETERIANA

Fresh Spinach, Ricotta, Romano, Mozzarella, Chopped Mushrooms, Garlic, Onions, Olive Oil, Parmesan 20

RAVIOLI DE MARISCO

Homemade Shrimp and Lobster Ravioli, Lemoncello Cream Sauce 32

PLATESSA PORTOFINO

Puff Pastry Wrapped Flounder Filet, Crab, Spinach, Champagne Citrus Cream Sauce 30

ESPETADE DE PEIXE

Swordfish, Salmon, Shrimp, Creamy Grits, Portobello, Basil, Capers, Cajun Cream Sauce 35

SCAMPI CARMELLOS

Pan Seared Jumbo Shrimp, Linguine Pasta, White Wine Garlic Butter Sauce 26

PAELHA VALENCIANA

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

POLLO PRINCIOLA

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

VITELLO CARMELO'S

Veal Medallions, Purple Mashed Potatoes, Fava Beans, Shitake Mushrooms, Sundried Tomatoes, Brandy Demi Glaze 32

PERNIL DE PORCO

All Natural Duroc Pork Shank, Creamy Polenta, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 32

MARE E TERRA

Grilled 8 Oz Filet Mignon, Smashed Potatoes, Lobster Tail, Green Beans, Béarnaise Sauce 39

COSTELLAS DE CORDEIRO

Grilled Australian Lamb Chops, Fingerling Roasted Potatoes, Broccolini, Tapanade, Arugula 35

HAPPY VALENTINE'S DAY!!!

*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