



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

#### **ALCACHOFAS RECHEADAS**

Fresh Baby Artichokes Hearts Baked, Jumbo Lump Crab Meat, Grated Parmesan, Lemon Butter 14

#### **VIEIRAS SALTEADAS COM COGUMELOS**

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

#### **CATAPLANA**

Combination Of Steamed Calamari, Clams And Chouriço, Garlic, Onions, White Wine, Fresh Tomatoes 11

#### **PIADINA COM PRESUNTO**

Flat Bread, Cream Cheese, Fresh Apple, Prosciutto, Arugula, Balsamic Reduction 12

#### **QUEIJO QUENTE**

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

#### **FOLHADOS DE BEEF**

Puff Pastry, Filet Tips, 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

#### **LOBSTER BISQUE**

Lobster, Brandy, Herbs, Heavy Cream

#### **CREAMY CHICKEN CAULIFLOWER**

Toasted Hazelnuts, Croutons, Thyme, Olive Oil 7.5

### SALADS

#### **INSALATA DE PORTABELLO**

Grilled Portobello, Baby Spinach, Dried Cherries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette 9

#### **SALADA DE BETERRABA NO FORNO**

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

#### **INSALATA CARMELLO'S**

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

#### **SALADAS DE FRUTAS DO INVERNO**

Grapefruit and Satsuma Oranges, Watercress, Fennel, Sunflower Seeds, Maple Hemp Seed Vinaigrette

## **ENTRÉES**

### **PASTA VEGETARIANA**

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

### **RAVIOLI COM LAGOSTA**

Home Made Ravioli, Mascarpone Cheese, Fresh Lobster, Shallots, Garlic, Cream Rose Sauce 30

### **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, Sliced Potatoes, Onions, Peppers, Tomatoes, Black Olives Thyme, Garlic, White Wine, Extra Virgin Olive Oil 30

### **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

### **PATO ASSADO**

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

### **CHAFANA DE CORDEIRO**

Homemade Pappardelle, Lamb Cubes, Onions, Peppers, Tomatoes, White Beans, Chianti Wine 26

### **FÍGADO DE VITELA**

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

### **COSTEleta DE VACA**

All Natural Slow Braised Short Rib, Maple Vanilla Sweet Potato Purée, Caramelized Bacon Brussels Sprouts, Crispy Onions 28

### **PERNIL DE PORCO**

Red Wine Braised All Natural Duroc Pork Shank, Creamy Polenta, Glazed Carrots, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 30

### **VITELLO PICATTA**

Pan Seared Veal Medallions, Capers, Garlic Butter, Cream of Grits, Broccolini 30

### **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**