

CARMELLO'S RESTAURANT WEEK
3 COURSES FOR \$35
March 19th -25th

COURSE 1
GARDEN SALAD

Tomatoes, Chickpeas, Carrots, Baby Greens, Homemade Creamy Italian Dressing

SALADA DE BETERRABA NO FORNO
*Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel Green Apples,
Clementines, Citrus Vinaigrette Dressing*

INSALATA CARMELLO'S
*Chopped roasted brussel sprouts, iceberg lettuce, onions, sunflower seeds, dried
cranberries, shredded cheddar cheese, fried onion straws*

COURSE 2
PASTA VEGETARIANA

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

FILET DE BACALHAU
*Fresh Cod, Sliced Potatoes, Onions, Peppers, Tomatoes, Black Olives, Thyme,
Garlic, White Wine, Extra Virgin Olive Oil*

CHAFANA DE CORDEIRO
*Homemade Papardelle, Lamb Cubes, Onions, Peppers, Tomatoes, White Beans,
Chianti Wine*

FIGADO DE VITELLA
*Calves Liver, Sautéed Portobello Mushrooms, Sweet Vidalia Onions, Light Brown
Sauce, Garlic Herb Mashed Potatoes*

POLLO PIEDMONTESE
*Chicken breast sautéed with Italian sausage, roasted peppers, and tomatoes,
with a white wine lemon butter sauce*

COURSE 3
MASCARPONE MOUSSE WITH MIXED BERRIES
NEW YORK STYLE CHEESECAKE
CRÈME BRÛLÉE
ITALIAN TIRAMISU