



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**

#### **TUNA TARTARE**

Tuna Cubes, Ginger, Sesame Oil, Sriracha, Rice Vinegar, Cucumber, Mango, Cilantro, Avocado, Micro Greens 14

#### **CAPRESE CON MELANZANE**

Grilled Eggplant, Fresh Mozzarella, Basil, Tomatoes, Black Pepper, Balsamic Reduction 12

#### **BOLINHO DE ABOBRINHA E QUINOA**

Quinoa, Zucchini, Sun Dried Tomatoes, Feta Cheese, Chopped Dill, Bread Crumbs, Eggs, Garlic, Salt, Pepper, Extra Virgin Olive Oil, Greek Yogurt Sauce 11

#### **VEIRAS COM SAL**

Pan Seared Jumbo Scallops In Smoked Black Sea Salt, Dijon Lemon Butter, Topped With Quail Egg, Fresh Micro Greens 14

#### **CARPACCIO**

Thin Slices Of Raw Beef, Arugula, Fennel, Radish, Extra Virgin Olive Oil, Parmesan Cheese, Chives 13

#### **CAMARÃO A ALHO**

Jumbo Shrimp, Garlic, White Wine, Lemon, Extra Virgin Olive Oil 13

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

### **SOUPS**

#### **CALDO VERDE**

Cream of Potatoes, Collard Greens, Chouriço, Extra Virgin Olive Oil 7

#### **CREAM OF ASPARAGUS**

Asparagus Tips, Onions, Salt, Pepper, Garlic, Olive Oil, Heavy Cream 7.5

### **SALADS**

#### **SALADA DE QUINOA**

Baby Spinach, Quinoa, Strawberries, Avocado, Crumbled Goat Cheese, Balsamic Vinaigrette 8

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

Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel Green Apples, Clementines, Citrus Vinaigrette 8.5

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

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 7.75

#### **SALADAS DE FRUTAS**

Micro Greens Mango, Kiwi, Mixed Berries, Pineapple, Citrus Vinaigrette 8

**TRADITIONAL CAESAR SALAD AVAILABLE UPON REQUEST 7.5**

## ENTRÉES

### MELANZANE PARMIGIANA

Breaded Sliced Zucchini, Tomato Sauce, Melted Mozzarella, Parmesan, Served with Zucchini, Squash, Carrots, Pesto 22

### LASAGNA VEGETERIANA

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

### RAVIOLI FRUTTI DI MARE

Shrimp, Lobster, Parsley, Shallots, Garlic, Ricotta, Mascarpone, Lemon, Salt, Pepper, Limoncello 30

### ESPETADA DE PEIXE

Swordfish, Salmon, Shrimp, Portobello, Basil, Cream Of Grits, Cajun Cream 32

### SOPA DE BACALHAU

Codfish, Celery, Carrots, Bay Leaves, Saffron, Sliced Potatoes, Garlic Parmesan Bread 30

### ARROZ DE MARISCO

Mussels, Clams, Shrimp, And Scallops, Steamed In Cilantro White Wine, Tomato Rice 32

### VIEIRAS

Shrimp, Scallops, Lobster, Artichokes, White Wine Garlic, Tomato Rice 32

### POLLO GRANCIOLA

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

### PATO ASSADO

8oz Roasted Duck Breast, Orange Peel, Thyme, Salt, Pepper, Blackberries, Raspberries, Port Wine, Glazed Carrots, Ginger Feta Orzo 28

### COSTELLAS DE CORDEIRO

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes au Gratin, Chianti Demi-Glaze, Asparagus, Fresh Mint 30

### GAMBERI GRIGLIA GENOVESE

Marinated Jumbo Grilled Shrimp, Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Pesto White Wine 27

### VITELLO CARMELO'S

Pan Seared Veal Medallions, Shitake Mushrooms, Sundried Tomatoes, Brandy Demi-Glaze, Mushroom Risotto, Sugar Snaps 28

### LOMBO DE PORCO

Pan Seared Pork Tenderloin, Corn, Green Beans, Smashed Purple Potatoes, Portobello Mushroom, Madeira Wine 26

### LOMBO DE VACA A PORTO

8oz Pan Seared Filet Mignon, Espresso Port Wine, Homemade Portuguese Fried Potatoes, Grilled Zucchini 33

### COELHO ASSADO

Brick Oven Roasted Rabbit, Lemon Herb Roasted Potatoes, Roasted Cauliflower 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