



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

LUMACHE TRASTEVERE

Snails Baked with Parsley and Garlic Butter 13

BIFE TARTARE

Raw Beef, Parsley, Roasted Pine Nuts, Garlic, Chives, Parmesan Cheese, Orange Zest 12

BOLINHOS DE BATATA COM SALMÃO

Potato Cake, Smoked Salmon, Diced Red Onions, Capers, Soft Boiled Quail Egg, Watercress 12

TUNA PICANTE

Half Avocado, Cubed Tuna, Mango, Green Onions, Cilantro, Ginger, Garlic Habanero 12

INSALATA ALLA CAPRESE

Burrata Cheese, Sliced Heirloom Tomatoes, Red Onions, Basil, Balsamic Reduction 10

VIERAS COM QUINOA

Pan Seared Jumbo Sea Scallops, Quinoa, Maitake Mushrooms, Pomegranate Gastrique
14

SALADA DE POLVO

Grilled Octopus, Red Onions, Bell Peppers, Parsley, Olive Oil, Red Wine Vinegar 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 7

PORTUGUESE GAZPACHO

Tomatoes, Peppers, Onions, Cucumber, Avocado, Crème Fraîche, Grilled Crostini 7

SALADS

SALADA DE AGRIÃO

Roasted Peaches and Plums, Watercress, Fennel, Pistachios, Shaved Parmesan, Maple Hemp Seed Vinaigrette 8.50

SALADA DE BETERRABA NO FORNO

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

INSALATA CARMELLO'S

Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.5

INSALATA ALLA CAESAR

Grilled Romaine, Caesar Dressing, Anchovies, Shaved Parmesan Cheese, Crostini 8.5

ENTREES

RAVIOLI COM CARNE DE CARANGUEJO P

Ravioli, Ricotta, Mascarpone, Spinach, Chanterelle Mushrooms, Fresh Oregano, Roasted Tomatoes, Coulis & Basil Oil, Jumbo Lump Crab 30

GAMBERI GRIGLIA GENOVESE P

Marinated Jumbo Shrimp, Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Pesto White Wine 28

FILETE DE BACALHAU P

Pan Seared Fresh Cod, Quinoa Black Bean Avocado Salad, Broccolini 28

SALMÃO FIORENTINA P

Pan Seared Salmon Filet, Stuffed Crab Meat, Braised Spinach, Leek Potato Cake, White Wine Lemon Butter 32

VIEIRAS P

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, 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

VITELLO CON CINGRIALE PANCETTA

Veal Tenderloin Wrapped in Wild Boar Bacon, Sundried Tomatoes, Oyster Mushrooms, Cognac Demi-Glaze, Focchi Pasta 28

LOMBO DE PORCO

Pan Seared Pork Tenderloin, Corn, Green Beans, Smashed Purple Potatoes, Portobello Mushroom, Madeira Wine 27

LOMBO DE VACA

8oz Filet Mignon, Red Bliss Basil Mashed Potatoes, Asparagus, Foie Gras, Balsamic, Onion, Marmalade Port Demi 32

*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