



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

### **VIERAS SALTEADAS COM COGUMELOS**

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

### **PORTOBELLO RIPIENO**

Portobello Mushroom, Bread Crumbs, Italian Sausage, Bell Peppers, Garlic, Parmesan 12

### **PIADINA COM PRESUNTO**

Flat Bread, Fig Compote, Cream Cheese, Prosciutto, Arugula, Balsamic Reduction 12

### **QUEIJO QUENTE**

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

### **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**

### **SOPA DE ABÓBORA COM MEL**

Garlic, Pumpkin, Local Honey, Coriander, Crème Fraîche, Roasted Pumpkin Seeds 7

### **CREAMY CHICKEN CAULIFLOWER**

Toasted Hazelnuts, Croutons, Thyme, Olive Oil 7.5

## **SALADS**

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

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

### **SALADA DE FRUTAS DO OUTONO**

A Variety of Autumn Fruit, Micro Greens,  
Hazelnut Crusted Goat Cheese, Apple  
Cider Dressing 8.75

### **INSALATA CARMELLO'S**

Chopped Iceberg Lettuce, Corn, Tomatoes,  
Pancetta, Cheddar, Crispy Onions, Buttermilk  
Ranch 8.5

### **INSALATA CESARE**

Grilled Romaine Wedge, Gorgonzola,  
Walnuts, Apples, House Caesar Dressing  
8.75

## ENTRÉES

### **LASAGNA VEGETERIANA**

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

### **RAVIOLI COM CASTANHAS**

House Made Ravioli, Roasted Chestnuts, Prosciutto, Onion, Apples, Parmesan, Sage Cream Sauce 25

### **VIERAS DO MINHO**

Shrimp, Scallops, Lobster, Artichokes, White Wine Garlic Sauce, Tomato Rice 33

### **LINGUINE FRANCISCO**

Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Clams Sauce 33

### **PEIXE DO DIA**

Catch Of The Day, Olives, Roasted Peppers, Roasted Garlic, Tomatoes, Thyme, Cippolini Onions 28

### **SALMÃO FIORENTINA**

Pan-Seared Salmon Filet, Stuffed Crab Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 30

### **PAELHA VALENCIANA**

Red Peppers, Peas, Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Tomato Rice 35

### **MANZO RAGÙ**

Slow Cooked Short Ribs, Onion, Coriander, Fennel, Pappardelle, Shaved Parmesan 28

### **PATO ASSADO**

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

### **POLLO CAVOLO**

Grilled Chicken Breast, Jumbo Lump Crabmeat, Baby Kale, Melted Mozzarella, Butternut Fettuccine, White Wine, Garlic Olive Oil 29

### **VITELLO OSCAR**

Pan-Seared Veal Medallions, Wild Rice, Asparagus, Crab Meat, Shallot Garlic Butter 30

### **COSTÉLAS DE CORDEIRO**

Double Cut Lamb Chop, Roasted Brussels Sprout, Cream Of Grits, Fresh Mint, Balsamic Reduction 33

### **LOMBO DE VACA CARMELLO'S**

8oz Pan-Seared Filet Mignon, Wrapped In Wild Boar Bacon, Gorgonzola, Garlic Mashed Potatoes, Grilled Asparagus 32

**Undercooked meat or eggs may increase your risk of food borne illness especially if you have certain medical conditions.**

**\*\*\* Ask to Sub Gluten-Free Penne Pasta**