



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**

#### **MINI MELANZANA MARGARITA PIZZA**

Grilled Slices of Eggplant, Roma Tomatoes, Burrata, Cheese, Fresh Basil 11

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

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

#### **SFOGLIA DI LANGOSTA**

Fresh Medallions of Lobster Served over a Pastry Puff, White Wine, Garlic, Lemon, Extra Virgin Olive Oil 15

#### **BOLINHOS DE CARANGUEIJO**

Jumbo Lump Crab, Chouriço, Bread Crumbs, Onions, Peppers, Lemon Butter 14

#### **PIMENTOS RECHEADOS**

Baked Half of a Sweet Pepper, Ground Veal, Wild Boar Sausage, Bacon, Bread Crumbs, Garlic, Oregano, Salt, Pepper, Olive Oil, Fresh Parmesan 13

#### **FOLHADOS DE BIFE**

Puff Pastry, Filet Tips, Shitake Mushrooms, Shallots, Light Dijon Sambuca Sauce 13

**CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 12**  
**BRICK OVEN OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 13**

### **SOUPS & SALADS**

#### **SOPA DE COUVE-FLORES E FRANGO**

Cream, Chicken, Cauliflower, Toasted Hazelnuts, Croutons, Thyme, Olive Oil 7.5

#### **BISCOTTO DI PEPERONCINO ROSSO**

Red Pepper, Cream, Smoked Gouda, Croutons 7.5

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

Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.75

#### **INSALATA CESARE**

Grilled Romaine, Caesar Dressing, Anchovies, Shaved Parmesan Cheese, Crostini 8.75

#### **INSALATA DI PORTABELLO**

Grilled Portobello, Baby Spinach, Dried Cherries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette 8.75

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

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

## **ENTRÉES**

### **MELANZANA PARMIGIANA**

Grilled Sliced Eggplant, Tomato Sauce, Melted Mozzarella, Parmesan, Capellini, Pesto Sauce 22

### **RAVIOLI CON LAGOSTA**

Home Made Ravioli, Burrata Cheese, Lobster, Shallots, Garlic, Rose Cream Sauce 32

### **SPECIALE DELLO CHEF**

Jumbo Sea Scallops, Shrimp, Crabmeat, Delicate Garlic Champagne Cream Sauce Over Linguini 33

### **VIEIRAS**

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

### **SOPA DE BACALHAU**

Fresh Cod, Celery, Carrots, Bay Leaves, Saffron, Sliced Potatoes, Julienne Vegetables, Garlic Parmesan Bread 28

### **SALMONE FLORENTINA**

Fresh Filet Salmon, Crabmeat, Spinach, Olive Oil, Garlic, White Wine, Leek Potato Cake 30

### **PAELHA VALENCIANA**

A Traditional Dish Prepared In The Portuguese Style, Mussels, Clams, Shrimp, Scallops, Calamari, Chicken, Chouriço, Saffron Rice Casserole, Chicken Broth, Tomatoes 35

### **PATO ASSADO**

8 OZ Roasted Duck Breast, Orange Peel, Thyme, Root Vegetables, Orange, Grand Marnier, Ginger Feta Orzo 28

### **POLLO PRINCIOLA**

Grilled Chicken Breast, Jumbo Lump Crabmeat, Broccolini, Melted Mozzarella, Fettuccine, White Wine Lemon Sauce 28

### **MANZO RAGÙ**

Slow Cooked Short Ribs, Onions, Carrots, Celery, Coriander, Fennel, Pappardelle, Shaved Parmesan 28

### **VITELLO PUCCINELLI**

Veal Medallions, Basil Red Bliss Mashed Potatoes, Grilled Asparagus, Jumbo Crab Meat, Brandy Cream Sauce 30

### **COELHO ASSADO NO FÓRNO**

Brick Oven Roasted Rabbit, Roasted Root Vegetables, Chestnuts, Roasted Potatoes, Light Dijon Sambuca Sauce 28

### **PERNII DE CORDEIRO**

Red Wine Braised All Natural Lamb Shank, Cream Of Grits, Glazed Baby Carrots, Roasted Cauliflower 30

### **BIFE PIMENTA**

8 OZ Prime Filet Mignon Sautéed in a Porto Wine Sauce with Green Pepper Corn, Sweet Potatoes Fries, Brussels Sprouts 33

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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