



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

APIRITIVO DA CASA

Calamari, Beef Wellingtons, Chouriço, Risotto Fritters 38

OSTRICHE ROCKEFELLER

Brick Oven Oysters, Fennel, Bacon, Spinach, Parmesan 13

SPITADA DE CAMARÃO

Jumbo Shrimp Grilled, Lemon, Balsamic Vinaigrette 14

BOLINHOS DE SALMÃO

Baked Salmon, Potatoes, Parsley, Chives, Greek Yogurt Sauce 13

CALAMARI FRITTI

Lightly Battered Squid, Deep Fried, Marinara Sauce 12

SOUPS

BISCOTTO COM ARAGOSTA

Lobster, Brandy, Herbs, Heavy Cream 8.5

SOPA DE ABOBERA

Roasted Butter Nut Squash, Ginger, Curried Pears, Candied Walnuts, Crème Fraîche, Sage 8.5

SALADS

SALADA DE BETERRABA NO FORNO

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

INSALATA CESARE

Romaine Hearts, Anchovies, Croutons, Home Made Caesar Dressing \$8.75

INSALATA CARMELLO'S

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

ENTREES

ZUCCHINE PARMIGIANA

Breaded Sliced Zucchini, Tomato Sauce, Melted Mozzarella, Parmesan, Penne Pasta, Pesto Sauce 24

RAVIOLI COM COELHO

Braised Rabbit, Carrots, Onions, Celery, Fresh Herbs, Parmigiano-Reggiano & Ricotta Cheese, Light Dijon Sambuca Sauce 30

SPECIALE DELLO CHEF

Jumbo Scallops, Shrimp, Crabmeat, Delicate Garlic Champagne Cream Sauce, Capellini 35

SALMONE FIORENTINA

Fresh Filet Salmon, Crabmeat, Spinach, Olive Oil, Garlic, White Wine, Potato Leek Cake 32

CIOPPINO

Half Lobster, Mussels, Clams, Shrimp, Calamari, Onions, Peppers, Linguini, Saffron Marinara Sauce 38

POLLO PIEDMONTESE

Grilled Chicken Breast, Italian Sausage, Roasted Peppers, Pine Nuts, Tomatoes, Wild Mushrooms, White Wine Sauce, Four-Cheese Orzo 26

COSTELETA DE VACA

All Natural Slow Braised Short Rib, Maple Vanilla Sweet Potato Purée, Caramelized Bacon Brussels Sprouts, Crispy Onions 28

SALTIMBOCCA ROMANA

Veal Medallions, Prosciutto, Fresh Sage, Mushroom Risotto, Grilled Eggplant, Madeira Cream Sauce 32

PERNIL DE CORDEIRO

Red Wine Braised All Natural Lamb Shank, Roasted Fingerlings Potatoes, Glazed Baby Carrots, Roasted Cauliflower 32

BISTECA COM CHIANTI

Roasted Ribeye, Chianti Wine, Oyster Mushrooms, Garlic Mashed Potatoes, Broccolini 33

MERRY CHRISTMAS!

*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