



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**

#### **TRIO DE MARE**

*Mushroom Stuffed with Crabmeat, Clam Casino, Jumbo Shrimp Wrapped in Wild Boar Bacon 14*

#### **SALADA DE POLVO**

*Grilled Octopus, Red Onions, Bell Peppers, Parsley, Olive Oil, Red Wine Vinegar 14*

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

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

#### **PIADINA COM PRESUNTO**

*Flat Bread, Cream Cheese, Fresh Apple, Prosciutto, Arugula, Balsamic Reduction 13*

#### **FOLHADOS DE BIFE**

*Puff Pastry, Filet Mignon Tips, Mushrooms, Demi-Glaze 13*

### **CARMELLO'S CRISPY CALAMARI AND OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 13**

### **SOUPS**

#### **BISCOTTO DI GAMBERETTO**

*Shrimp, Brandy, Herbs, Heavy Cream 8.75*

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

*Cream, Chicken, Cauliflower, Toasted Hazelnuts, Croutons, Thyme, Olive Oil 8.75*

### **SALADS**

#### **SALADA DO OUTONO**

*Prosciutto, Fontina, Dried Cherries, Pumpkin Seeds, Cider Vinaigrette 8.75*

#### **SALADA DE PORTABELLO**

*Grilled Portobello, Baby Spinach, Dried Cherries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette 9*

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

*Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.75*

## **ENTREES**

### **MELANZANA PARMIGIANA**

Grilled Eggplant, Tomato Sauce, Mozzarella & Parmesan Cheese, Capelini Pesto Sundried Tomatoes 24

### **LAGOSTA RECHEADA**

One and Half Pound Main Lobster, Jumbo Lump Crab, Scallops, Shrimp, Tomato Rice 46

### **GAMBERI GRIGLIA GENOVESE**

Marinated Grilled Jumbo Shrimp, Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Pesto White Wine Sauce 33

### **TROTA ALMONDINI**

Pan Seared Fresh Rainbow Trout, Almond Crusted, White Wine Lemon Butter, Tomato Rice, Roasted Root Vegetables 32

### **PORTUGUESE PAELHA VALENCIANA**

Red Peppers, Petit Peas, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Tomato Rice 38

### **POLLO GRANCIOLA**

Grilled Chicken Breast, Jumbo Lump Crabmeat, Asparagus, Melted Mozzarella, Fettuccine, White Wine Lemon Sauce 30

### **RAVIOLI COM VITELLO**

Homemade Ravioli Stuffed with Veal, Fresh Herbs, Marscapone Cheese, Shallot Garlic Marsala Wild Mushroom Cream Sauce 32

### **VITELLO ERBE**

Sautéed Veal Medallions, Shallots, Lump Crab Meat, Broccolini, Four Cheese Rissoto, Herbs De Provence, Balsamic White Wine Sauce 34

### **PERNIL DE PORCO**

Red Wine Braised All Natural Duroc Pork Shank, Creamy Polenta, Glazed Baby Carrots, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 33

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

8oz Pan Seared Filet Mignon, Wrapped In Wild Boar Bacon, Gorgonzola, Garlic Mashed Potatoes, Grilled Asparagus 35

### **COSTÉLAS DE CORDEIRO**

Double Cut Lamb Chop, Roasted Brussels Sprout, Cream Of Grits, Fresh Mint, Balsamic Reduction 35

\*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

 **GLUTEN-FREE**  **HEALTHIER OPTIONS**  **VEGETARIAN OPTION**

## **HAPPY NEW YEAR!**