



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

#### **PRESUNTO CON QEIJO E FRUTAS**

Thin Slices of Prosciutto, Local Fresh Peaches, Roasted Almonds, Ricotta Cheese, Micro Greens, Balsamic Reduction 14

#### **TUNA PICANTE**

Half Avocado, Cubed Tuna, Mango Dressing, Green Onions, Cilantro, Ginger, Garlic Habanero 14

#### **PICADAS DE BIFE**

Filet Mignon Tips, Garlic Extra Virgin Olive Oil, Salt, Pepper, Parsley, Hydro Bib Lettuce, Port Wine Reduction 14

#### **BARIGA DE PORCO ASSADA**

Brick Oven Roasted Pork Belly, Roasted Shitaki Mushrooms, Mashed Potatoes, Light Demi-Glace, Orange Zest

#### **VEIRAS COM SAL**

Pan Seared Jumbo Scallops In Smoked Black Sea Salt, Dijon Lemon Butter, Topped With Quail Egg, Fresh Micro Greens 14

#### **SALADA DE POLVO**

Grilled Octopus, Red Onions, Bell Peppers, Parsley, Olive Oil, Red Wine Vinegar 13

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

### SOUPS

#### **CREAM OF ASPARAGUS**

Asparagus Tips, Onions, Salt, Pepper, Garlic, Olive Oil, Heavy Cream 7.5

#### **PORTUGUESE GAZPACHO**

Tomatoes, Peppers, Onions, Cucumber, Avocado, Crème Fraîche, Grilled Crostini 7.5

### SALADS

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

Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 9

#### **INSALATA ALLA CAPRESE**

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

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

Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel Green Apples, Clementine Orange Sections, Citrus Vinaigrette Dressing 9

#### **SALADAS DE FRUTAS**

Micro Greens, Mango, Kiwi, Mixed Berries, Peaches, Plums, Citrus Vinaigrette 9

## **ENTREES**

### **LASAGNA VEGETERIANA**

Pasta Layered with Fresh Spinach, Ricotta, Romano, Mozzarella, Chopped Mushrooms, Garlic, Onions, Olive Oil, Parmesan 20

### **RAVIOLI CON CARNE DE CARANGUEJO**

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

### **GAMBERI GRIGLIA GENOVESE**

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

### **FILETE DE BACALHAU**

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

### **SALMÃO FIORENTINA**

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

### **VIEIRAS**

Shrimp, Scallops, 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 29

### **COSTELAS DE CORDEIRO**

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes Au Gratin, Chianti Demi-Glace, Asparagus, Fresh Mint Coulis 30

### **VITELLO CON CINGRIALE PANCETTA**

Veal Tenderloin Wrapped in Wild Boar Bacon, Sundried Tomatoes, Oyster Mushrooms, Cognac Demi-Glace, Pear & Cheese Stuffed Focaccia Pasta 30

### **COSTELA DE PORCO**

10oz Porterhouse Pork Chop, Smashed Purple Potatoes, Portobello Mushroom, Madeira Wine 27

### **LOMBO DE VACA**

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