



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

VIERAS SALTEADAS COM COGUMELOS

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

PIADINA COM PRESUNTO

Flat Bread, Fig Compote, Cream Cheese, Prosciutto, Arugula, Balsamic Reduction 13

PICADAS DE BIFE

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

QUEIJO QUENTE

Baked Brie, Roasted Walnuts, Flambé Kahlua, Local Wild Flower Honey, Crostini 14

SALADA DE POLVO

Baked Octopus, Garlic, Olives, Parsley, Olive Oil, Apple Cider Vinegar, Crostini 13

BOLINHO DE ABOBRINHA E QUINOA

Quinoa, Zucchini, Sun Dried Tomatoes, Feta Cheese, Chopped Dill, Bread Crumbs, Eggs, Garlic, Salt, Pepper, Extra Virgin Olive Oil, Greek Yogurt Sauce 12

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

SOUPS

SOPA DE ABÓBORA COM MEL

Garlic, Pumpkin, Local Honey, Coriander, Crème Fraîche, Roasted Pumpkin Seeds 7.5

CREAMY CHICKEN CAULIFLOWER

Toasted Hazelnuts, Croutons, Thyme, Olive Oil 7.5

SALADS

SALADA DO OUTONO

Autumn Mixed Greens, Apples, Pears, Roasted Pumpkin Seeds, Smoked Truffle Oil, Apple Cider Vinaigrette 8.75

SALADA DE BETERRABA NO FORNO

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

INSALATA CARMELLO'S

Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.5

INSALATA CESARE

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

ENTRÉES

PASTA VEGETARIANA

Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Choice of Pesto, Garlic Olive Oil, Marinara Sauce 20

LASAGNA VEGETERIANA

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

RAVIOLI CON LAGAGOSTA E FOIE GRAS

House Made Ravioli, Mascarpone Cheese, Lobster Meat, Chives, Lemon Zest, Lemon Oil, Vegetable Broth 33

VIERAS DO MINHO

Shrimp, Scallops, Artichokes, White Wine Garlic Sauce, Tomato Rice 35

CIOPPINO

Linguini, Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Saffron Broth 35

PEIXE DO DIA

Catch Of The Day, Olives, Roasted Peppers, Roasted Garlic, Tomatoes, Thyme, Cipollini Onions, Diced Potatoes, Extra Virgin Olive Oil, Grilled Zucchini 30

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 39

MANZO RAGÙ

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

PATO ASSADO

8oz Roasted Duck Breast, Orange Zest, Thyme, Grand Marnier Sauce, Glazed Carrots, Couscous & Quinoa, Almonds, Sweet Corn, Peas, Garlic, White Raisins 28

POLLO CAVOLO

Grilled Chicken Breast, Jumbo Lump Crabmeat, Baby Kale, Melted Mozzarella, Butter Nut Fettuccini, White Wine, Garlic Olive Oil 30

SCALOPPINE DI VITELLO

Breaded Veal Scaloppine, Oyster Mushrooms, Shallots, Cappers, Lemon Butter, Gorgonzola Stuffed Gnocchi, Grilled Asparagus 33

PERNIL DE CARNEIRO

Braised Slow Cooked Lamb Shank, Roasted Brussels Sprout, Cream Of Polenta, Fresh Mint, Chianti Sauce 33

GRILHADOS MISTOS

4oz Pan Seared Filet Mignon, King Prawn, Jumbo Sea Scallop, Parmesan, Italian Herb Risotto, Grilled Asparagus 35

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**