



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**

### **PIADINA COM PRESUNTO**

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

### **VIERAS SALTEADAS COM COGUMELOS**

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

### **PICADAS DE BIFE**

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

### **PORTUGUESE CRAB CAKES**

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

### **SEAFOOD CHOWDER**

Diced Onions, Carrots, Potatoes, Heavy whipping cream, Half and Half, Butter, Roasted Corn, Variety Of Seafood 7.5

### **ROASTED RED PEPPER BISQUE**

Red Pepper, Cream, Smoked Gouda, Croutons 7.5

## **SALADS**

### **INSALATA DE PORTABELLO**

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

### **SALADA DO OUTONO**

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

### **INSALATA CESARE**

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

### **INSALATA CARMELLO'S**

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

### **SALADA DE BETERRABA**

Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel Green Apples, Clementines, Citrus Vinaigrette 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 VEGETARIANA**

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

### **BUCATINI FRUITI DI MARE**

Jumbo Shrimp, Clams, Calamari, Mussels, Scallops, Homemade Bucatini, White Wine, Garlic, Parsley, Extra Virgin Olive Oil 35

### **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

### **POLLO PIEDMONTESI**

Grilled Chicken Breast, Italian Sausage, Roasted Peppers, Pine Nuts, Tomatoes, Wild Mushrooms, White Wine Sauce, Four-Cheese Orzo 28

### **POLLO CAVOLO**

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

### **PERNIL DE PORCO**

All Natural Duroc Pork Shank, Creamy Polenta, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 32

### **CHANFANA DE CORDEIRO**

Slow Cooked Lamb Shoulder, Carrots, Onion, Coriander, Fennel, Turnips, Haricot Beans 30

### **PATO ASSADO**

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

### **COELHO ASSADO ALICE**

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

### **SCALOPPINE DI VITELLO**

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