



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

FRESH STRAWBERRY BRUSCHETTA

Lemon Crème Fraîche, Toasted Almonds, Basil, Balsamic Reduction 10

TUNA TARTARE

Ahi Tuna Cubes, Ginger, Sesame Oil, Sriracha, Rice Vinegar, Cucumber, Mango, Cilantro, Avocado, Micro Greens 14

SALADA DE POLVO

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

VIEIRAS SALTEADAS COM COGUMELOS

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

CAMARÃO À ALHO

Jumbo Shrimp, Garlic, White Wine, Fresh Lemon Juice, Extra Virgin Olive Oil 13

FOIE GRAS COM COGUMELOS

Foie Gras, Garlic, Thyme, Mushrooms, Banana Shallots, Butter, Madeira Wine 14

SLOW BRAISED CRISPY PORK BELLY

Aged White Cheddar Polenta, Orange Apple Fennel Slaw, Fig Compote, Quail Egg 13

MOZZARELLA SPADINI

Fresh Mozzarella, Sun Dried tomatoes, Prosciutto, Basil, Broiled, Balsamic Reduction 12

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 11

BRICK OVEN OYSTERS ROCKEFELLA AVAILABLE UPON REQUEST 13

SOUPS

TORTELLINI DI BRODO

Tri-Color Tortellini, Chicken Broth, Julienne Vegetables, Spinach, Shaved Parmesan Cheese 7.5

CREAM OF ASPARAGUS

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

SALADS

SALADAS DE FRUTAS

Micro Greens, Mango, Kiwi, Mixed Berries, Pineapple, Citrus Vinaigrette 8.75

BRICK OVEN ROASTED BEET SALAD

Arugula, Candied Walnuts, Goat Cheese, Orange Vinaigrette 8.75

INSALATA ALLA CAESAR

Grilled Romaine, Caesar Dressing, Anchovies, Shaved Parmesan Cheese, Crostini 8.75

SALADA DE QUINOA

Hydro Bib Lettuce, Quinoa, Strawberries, Avocado, Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 8.75

ENTREES

RISOTTO PRIMAVERA

Risotto, Vegetable Broth, Shallots, White Wine, Crimini, Oyster, & Shitake Mushrooms, Baby Spinach, Olive Oil,
22 ADD: 10-Filet Mignon Tips 12-Scallops 12-Shrimp

FETTUCCINE ANGLIO DE OLEO

Burrata Cheese, Spinach Fettuccine, Sliced Zucchini, Cherry Tomatoes, Garlic Olive Oil 22

AGNOLOTTI CON FORMAGIO

Homemade Agnolotti, Ricotta, Burrata, & Fontina, & Parmesan Cheese, Lobster Meat, Lobster Cream Rose Sauce 33

SALMÃO FIORENTINA

Pan Seared Salmon Filet Stuffed with Crab Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 30

SOPA DE PEIXE

Chilean Sea Bass, Celery, Carrots, Bay Leaves, Saffron, Sliced Potatoes, Garlic Parmesan Bread 35

SPECIALE DELLO CHEF

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

LAGOSTINHOS MOLHO VERDE

Grilled Jumbo Prawns, Parsley, Garlic, White Wine, Extra Virgin Olive Oil
Bucatini Pasta, Grilled Asparagus 35

VIEIRAS

Shrimp, Scallops, Lobster, Artichokes, White Wine Garlic, Parsley, Tomato Rice 35

POLLO PRINCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Broccolini, Melted Mozzarella, Pappardelle, White Wine, Garlic Olive Oil
30

POLLO PIEDMONTESE

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

PATO ASSADO

8oz Roasted Duck Breast, Orange Peel, Thyme, Salt, Pepper, Blackberries, Raspberries, Port Wine, Glazed Carrots, Parsnips
Ginger Feta Orzo 29

COSTELLAS DE CORDEIRO

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes au Gratin, Grilled Asparagus, Chianti Demi-Glaze, Fresh Mint 35

VITELLO RAFAELO

Veal Medallions, Prosciutto, Fontina Cheese, Asparagus, Mushroom Risotto, Sugar Snaps 33

LOMBO DE VACA A PORTO

8oz Pan Seared Filet Mignon, Foie Gras, Espresso Port Wine, Homemade Portuguese Fried Potatoes, Grilled Zucchini 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