

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.

LUMACHE TRASTEVERE (F)

Snails Baked with Parsley and Garlic Butter 14







Risotto, Saffron, Lemon Zest, Parmesan, Ricotta, Breadcrumbs, Flour, Eggs 13



Grilled Aubergine, Red Bell Peppers, Coriander, Garlic, Ginger, Onion, Toasted Sesame Seeds, Port Wine, Fresh Turmeric 13

PIADINA SALMONE AFFUMICATTO

Flat Bread, Smoked Salmon, Cream Cheese, Red Onions, Capers, Fresh Dill, Lemon Zest 16

PICADAS DE BIFE (GF)

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

FOIE GRAS COM COGUMELOS

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

POLVO GRELHADO GE WOKE

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

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

BISQUE DE CAMARAO @P. 100 V



Shrimp, Onions, Garlic, Heavy Whipping Cream, Chiili Power, Coriander, Sour Cream, Cilantro 7.75

CREME DE BATATA DOCE

Sweet Potatoes, Onions, Celery, Leeks, Garlic, Cinnamon, Nutmeg, Crème Fraiche, Roasted Pumpkin Seeds 7.75

SALADS

SALADA DE QUINOA

Hydro-Bib Lettuce, Quinoa, Apples, Avocado, Candied Pecans, Pistachio Crusted Fried Mozzarella Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 8.75

SALADA DE BETERRABA

Brick-Oven Roasted Heirloom Beets, Pears, Toasted Walnuts, Feta Cheese, Microgreens, Walnut Oil, Balsamic Vinaigrette 8.75

INSALATA CARMELLO'S

Iceberg Lettuce, Radicchio, Roasted Corn, Tomatoes, Pancetta, Cheddar, Fried Onions, Buttermilk Ranch 8.75

INSALATA ALLA CAESAR

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

ENTREES

PASTA VEGETARIANA V

Pappardelle, Slow-Roasted Heirloom Tomatoes, Olive Oil, Basil, Roasted Garlic, Burrata Cheese 22

AGNOLOTTI CARDINALE

Homemade Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster Medallions, Cream Rose Sauce, Grilled Asparagus 33

BACALHAU FRITO

Pan-Fried Fresh Filet Of Cod, Flour, Lemon Juice, Garlic, Salt, Pepper, Portuguese Fried Potatoes, Sautéed Kale 30

SALMONE FIORENTINA

Pan Seared Fresh Salmon Filet Stuffed with Jumbo Lump Crabmeat & Braised Spinach, Bacon Leek Potato Cake, White Wine Lemon Butter 32

VIEIRAS GE XXXIII

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

LINGUINE FRUTTI DI MARE

Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Clam Sauce 35

PAELHA VALENCIANA NO FORNO 🤎 🕞

Red Peppers, Peas, Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Rice For One 35 For Two 60

POLLO GRANCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Asparagus, Melted Mozzarella, Spinach Linguine, White Wine Garlic Olive Oil 30

PATO ASSADO 👽 🕞

8oz Roasted Duck Breast, Thyme, Orange Zest, Grand Marnier Sauce, Glazed Carrots, Parsnips, Israel Couscous, Almonds, Roasted Corn, Peas, Golden Raisins 30

CARNEIRO ASSADO

Rack of Lamb, Bread Crumbs, Pistachios, Parsley, Mint, Rosemary, Thyme, Dijon Mustard, Olive Oil, Goat Cheese Mashed Potatoes, Chianti Demi-Glace, Broccolini 35

VITELLO CARMELLO'S

Breaded Veal Scallopini, Oyster Mushrooms, Shallots, Capers, Lemon Butter, Butternut Squash Gnocchi In White Wine Lemon Butter Squae with Lemon Zest, Garlic Olive Oil 33

PERNIL DE PORCO

All Natural Duroc Pork Shank, Creamy Polenta, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 33

LOMBO DE VÀCA @

8oz Filet Mignon, Roasted Potatoes, Stuffed Zucchini, Foie Gras, Balsamic Onion Port Demi-Glace 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

