

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***

***LUMACHE TRASTEVERE***

*Snails Baked with Parsley and Garlic Butter 14*

***VIERAS SALTEADAS COM COGUMELOS ***

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

***RICOTTA ARANCINA* **

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

***QUEIJO QUENTE* **

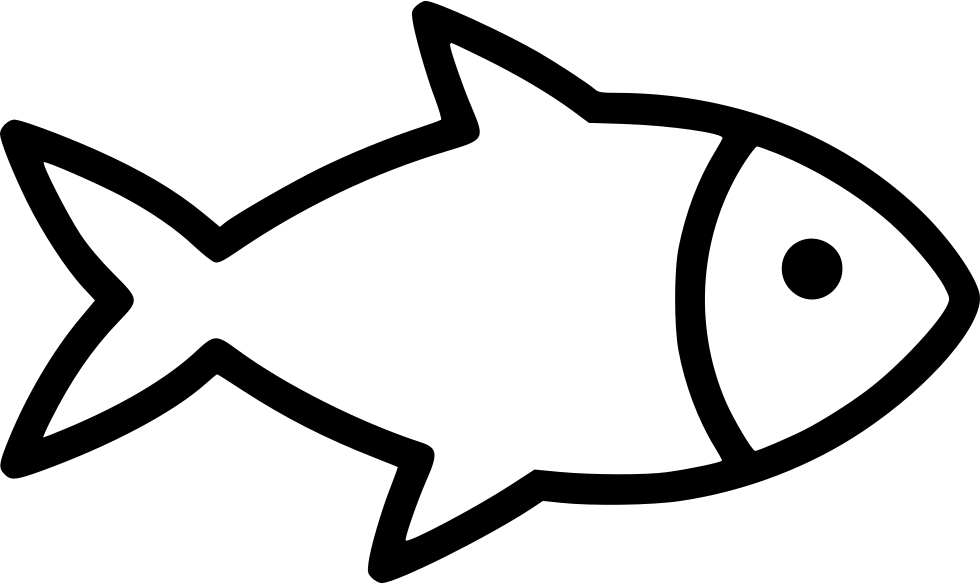
*Baked Brie, Roasted Walnuts, Flambé Kahlua, Local Wild Flower Honey, Crostini 14*

***PICADAS DE BIFE ***

*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 *****

*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***

***SOUPS***

***ROASTED RED PEPPER BISQUE***

*Red Pepper, Cream, Smoked Gouda, Croutons 7.75*

***BISQUE DE LAGOSTA***

*Lobster, Onions, Garlic, Heavy Whipping Cream, Chiili Power, Coriander, Crème Fraiche, Cilantro 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* **

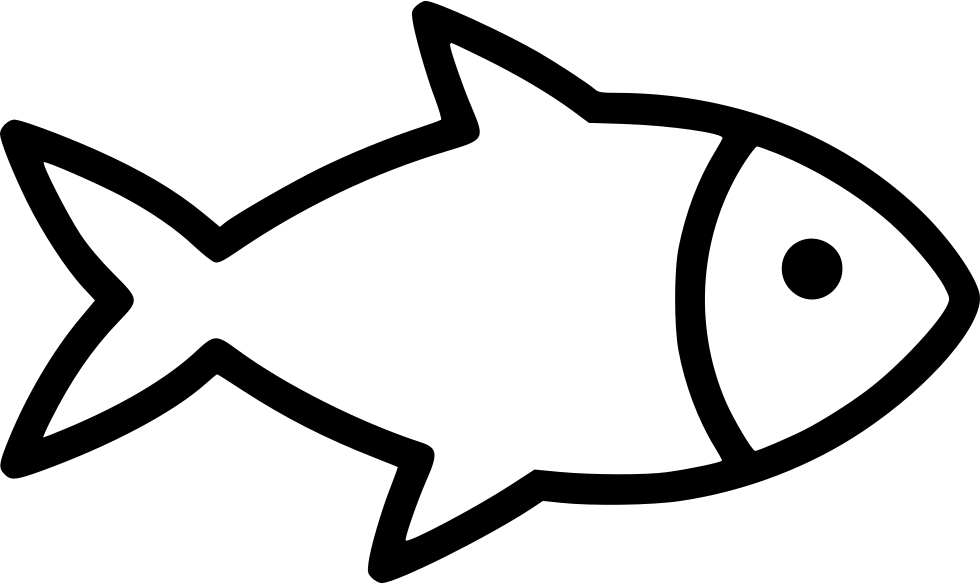
*Pappardelle, Slow-Roasted Heirloom Tomatoes, Olive Oil, Basil, Roasted Garlic, Burrata Cheese 22*

***AGNOLOTTI CARDINALE***

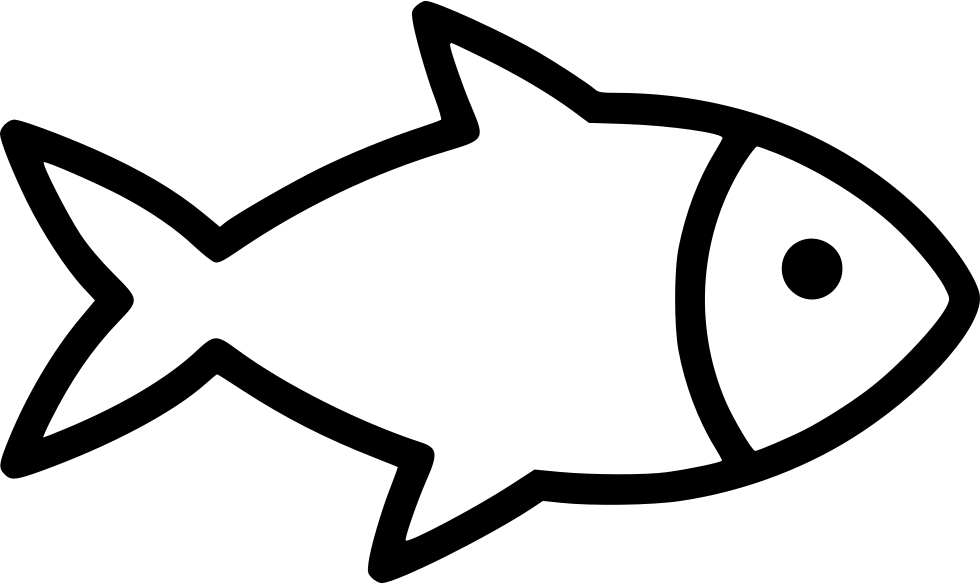
*Homemade Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster Meat,   
Cream Rose Sauce, Grilled Asparagus 33*

***GRILHADOS MISTOS***

*Two King Prawns, Jumbo Sea Scallop, Parmesan, Italian Herb Risotto, Grilled Asparagus 35*

***SALMONE FIORENTINA* ****

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

***VIEIRAS ***

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

***BUCATINI 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 PIEDMONTESE***

*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, Fettuccine, White Wine, Garlic Olive Oil 30*

***COELHO ASSADO ALICE***

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

***PATO ASSADO* ****

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

***COSTELAS DE CARNEIRO***

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

***PERNIL DE PORCO***

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

***VITELLO CARMELLO’S***

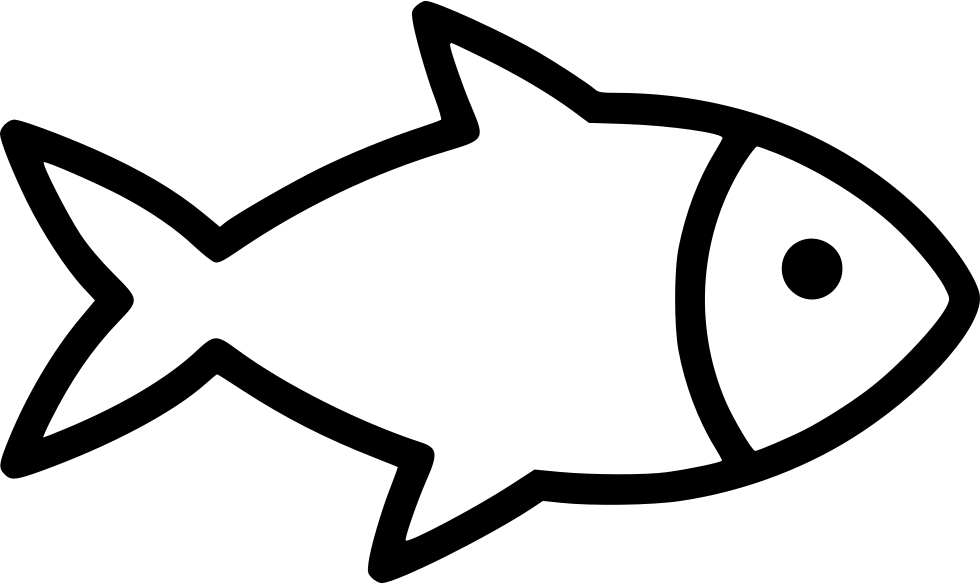
*Breaded Veal Scaloppine, Oyster Mushrooms, Shallots, Capers, Lemon Butter, Gnocchi In White Wine Lemon Butter Sauce with Lemon Zest, Garlic Olive Oil 33*

***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*

***GLUTEN-FREE******HEALTHY* VEGETARIAN ** PESCATARIAN**