



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**

#### **SALADA DE POLVO**

Baked Octopus, Garlic, Olives, Parsley, Olive Oil, Apple Cider Vinegar, Crostini 14

#### **VIEIRAS SALTEADAS COM COGUMELOS**

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

#### **CAMARÃO A ALHO**

Jumbo Shrimp, Garlic, White Wine, Fresh Lemon Juice, Extra Virgin Olive Oil 14

#### **FRESH STRAWBERRY BRUSCHETTA**

Lemon Crème Fraîche, Toasted Almonds, Basil, Crostini, Balsamic Reduction 11

#### **MOZZARELLA SPADINI**

Broiled Fresh Mozzarella, Sun-Dried tomatoes, Prosciutto, Basil, Balsamic Reduction 13

#### **PICADAS DE BIFE**

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

**CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 13**  
**BRICK OVEN OYSTERS ROCKEFELLA AVAILABLE UPON REQUEST 14**

### **SOUPS**

#### **TORTELLINI DI BRODO**

Tri-Color Tortellini, Chicken Broth, Julienne Vegetables, Spinach, Shaved Parmesan Cheese 8

#### **CREAM OF ASPARAGUS**

Asparagus Tips, Onions, Salt, Pepper, Garlic, Olive Oil, Heavy Cream 8

### **SALADS**

#### **SALADA DE QUINOA**

Hydro-Bib Lettuce, Quinoa, Strawberries, Avocado, Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 9

#### **INSALATA CARMELLO'S**

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 9

#### **SALADA DE BETTERABA**

Heirloom Beets Arugula, Candied Walnuts, Goat Cheese, Orange Vinaigrette 9

#### **INSALATA ALLA CAESAR**

Grilled Artisan Romaine, House-Made Caesar Dressing, Anchovies, Shaved Parmesan Cheese, Crostini 9

## **ENTREES**

### **FETTUCCINE ANGLIO DE OLEO**

Burrata Cheese, Spinach Fettuccine, Sliced Zucchini, Cherry Tomatoes, Garlic Olive Oil 24

### **AGNOLOTTI CON FORMAGIO**

House-made Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster Meat, Lobster Cream Rose Sauce 34

### **SALMÃO FIORENTINA**

Pan-Seared Salmon Filet Stuffed with Crab Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 33

### **VIEIRAS**

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

### **PAELHA VALENCIANA NO FORNO**

Red Peppers, Peas, Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Rice 36

### **POLLO PRINCIOLA**

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

### **COELHO À CACADOR**

Brick-Oven Roasted Rabbit, Paprika Oil, Rosemary, Grand Marnier Sauce, Smashed Truffled Potatoes, Stuffed Zucchini 29

### **PATO ASSADO**

8oz Roasted Duck Breast, Orange Zest, Thyme, Salt, Pepper, Blackberries, Raspberries, Port Wine, Glazed Carrots, Parsnips, Ginger Feta Orzo 32

### **PERNIL DE PORCO**

All Natural Duroc Pork Shank, Garlic Mashed Potatoes, Roasted Red Peppers, Hazelnut Gremolata 33

### **COSTELLAS DE CORDEIRO**

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

### **VITELLO RAFAELO**

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

### **BIFE PIMENTA**

Two Petite Filet Mignon Sautéed in a Porto Wine Sauce with Green Peppercorns, Sweet Potatoes Fries, Grilled Zucchini and Yellow Squash 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