



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 Shitake 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

PRESUNTO CON QUEIJO E FRUTAS

Thin Slices of Prosciutto, Local Fresh Peaches, Roasted Almonds, Ricotta Cheese, Microgreens, 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

PORTUGUESE GAZPACHO

Tomatoes, Peppers, Onions, Cucumber, Avocado, Crème Fraîche, Grilled Crostini 8

SALADS

SALADA DE QUINOA

Hydro-Bibb 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 CAPRESE

Fresh Heirloom Tomatoes, Burrata Cheese, Balsamic Vinaigrette, Fresh Basil 12

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, Roasted Peaches, Thyme, Salt, Pepper, 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