



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

FIGOS RECHEADOS

Local Fresh Figs, Goat Cheese, Local Wild Flower Honey, Port Wine Reduction 14

VEIRAS 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

PIADINA SALMONE AFFUMICATTO

Flat Bread, Smoked Salmon, Cream Cheese, Red Onions, Capers, Fresh Dill, Lemon 17

FOLHADOS DE BIFE

Puff Pastry, Filet Mignon Tips, Mushrooms, Demi-Glaze 15

CATAPLANA

Steamed Clams & Mussels, Choriço, Zesty Marinara and Red Pepper Sauce 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

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 13

BRICK OVEN OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 14

SOUPS

ROASTED BUTTERNUT SQUASH

Curried Pears, Candied Walnuts, Crème Fraiche, Sage 8.5

CRÈME DE ESPARGOS

Chicken Broth, Heavy Cream, Onions, Grilled Asparagus, Garlic, Salt, Pepper, Cream Fraiche 8.5

SALADS

SALADA DO OUTONO

Autumn Mixed Greens, Apples, Pears, Roasted Pumpkin Seeds, Feta Cheese, Smoked Truffle Oil, Apple Cider Vinaigrette 9.5

INSALATA CARMELLO'S

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 9.5

SALADA DE BETTERABA

Heirloom Beets Arugula, Candied Walnuts, Goat Cheese, Orange Vinaigrette 9.5

INSALATA DE PORTOBELLO

Grilled Portobello, Baby Spinach, Dried Cherries, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette 10

ENTREES

LASAGNA VEGETARIANA

Pasta Layered with Fresh Spinach, Baby Kale, Mushrooms, Onions, Ricotta, Mozzarella, Parmesan, Garlic, Olive Oil, Tomato Sauce 24

MANZO RAGU

Slow Cooked Short Ribs, Carrots, Onions, Coriander, Fennel, Pappardelle Pasta, Arugula, Shaved Parmesan 34

AGNOLOTTI CON MANZO

House-made Agnolotti stuffed with Short Ribs, Mascarpone Cheese, Fresh Italian Herbs, Au Jus, Sage 34

SALMÃO FIORENTINA

Pan-Seared Salmon Filet Stuffed with Crab Meat, Braised Baby 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 GRANCIOLA

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

PATO ASSADO

8oz Roasted Duck Breast, Grilled Fresh Figs, Port Wine Reduction, Thyme, Orange Zest, Glazed Carrots, Parsnips, Ginger Feta Orzo 32

COSTELLAS DE CORDEIRO

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

SCALLOPINI DE VITELLO

Breaded Veal Scallopini, Oyster Mushrooms, Shallots, Capers, Lemon Butter, Gnocchi in Gorgonzola Cream Sauce, Roasted Brussels Sprouts with Bacon 34

TORNEDO CON QUESO

8oz Filet Mignon topped with Brie Cheese in Barolo Wine Sauce, Smashed Fingerling Potatoes, Grilled Asparagus 35

MIXED GRILL

5 oz Pork Tenderloin, 3 oz Salmon, Prawn, Parsley, Olive Oil, Spinach Parmesan Risotto 36

*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