



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 (GF)

Snails Baked with Parsley and Garlic Butter 15

PORTUGUESE CRAB CAKES

Jumbo Lump Crabmeat, Chourço, Bread Crumbs, Lemon Butter 15

BACON AND CHEESE STUFFED SHRIMP

Jumbo Shrimp Stuffed with Gorgonzola & Wrapped in Apple Wood Smoked Bacon Topped with House Made Lemon Butter Sauce 15

VIEIRAS SALTEADAS COM COGUMELOS (GF)

Pan-Seared Sea Scallops, Truffle Grilled Asparagus, Creamed Maitake, Herb Aioli 15

RICOTTA ARANCINA ✓

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

PICADAS DE BIFE (GF)

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

CARMELLO'S CALAMARI AND OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 13

SOUPS

BISCOTTO DI GAMBERETTO

Shrimp, Brandy, Herbs, Heavy Cream 8.75

SOPA DE COUVE-FLOR E FRANGO

Chicken, Cauliflower, Heavy Cream, Toasted Hazelnuts, Croutons, Thyme, Olive Oil 8.75

SALADS

SALADA DE BETERRABA

Brick-Oven Roasted Heirloom Beets, Pears, Toasted Walnuts, Feta Cheese, Microgreens, Walnut Oil, Balsamic Vinaigrette 9.25

INSALATA CARMELLO'S

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 9.25

ENTREES

MELANZANA PARMIGIANA

Grilled Eggplant, Tomato Sauce, Mozzarella & Parmesan Cheeses, Capellini, Pesto, Sundried Tomatoes 25

LAGOSTA RECHEADA

One and Half Pound Main Lobster, Jumbo Lump Crabmeat, Scallops, Shrimp, Parsley, White Wine, Parmesan Risotto, Grilled Asparagus 48

FILETTO DI PESCE CON LANGOSTA

Fresh Filet of Salmon, Lobster Meat, Champagne Cream Sauce, Braised Baby Kale, Leek Potato Cake 38

VIERAS DO MINHO

Shrimp, Scallops, Artichokes, White Wine Garlic Sauce, Tomato Rice 36

LINGUINE FRUTTI DI MARE

Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Clam Sauce 36

POLLO GRANCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Asparagus, Melted Mozzarella, Fettuccine, Creamy White Wine Lemon Butter Sauce 34

SCALLOPINI DE VITELLO

Breaded Veal Scallops, Oyster Mushrooms, Shallots, Capers, Lemon Butter, Gorgonzola Stuffed Gnocchi in Cream Sauce, Roasted Brussels Sprouts with Bacon 36

PERNIL DE PORCO

Red Wine Braised All Natural Duroc Pork Shank, Creamy Polenta, Glazed Baby Carrots, Asparagus, Roasted Red Peppers, Hazelnut Gremolata 34

LOMBO DE VACA

8oz Pan Seared Filet Mignon, Wrapped In Wild Boar Bacon, Gorgonzola, Garlic Mashed Potatoes, Grilled Asparagus 38

COSTELLAS DE CORDEIRO

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes Au Gratin, Grilled Broccolini, Chianti Demi-Glaze, Fresh Mint 38

HAPPY NEW YEAR!

***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.**

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