



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

FRESH STRAWBERRY BRUSCHETTA

Lemon Crème Fraîche, Toasted Almonds, Basil, Balsamic Reduction 14

VIEIRAS SALTEADAS COM COGUMELOS

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

CAMARÃO A ALHO

Jumbo Shrimp, Garlic, White Wine, Fresh Lemon Juice, Extra Virgin Olive Oil 14.5

CHOURIÇO ASSADO

Broiled Portuguese sausage, Sautéed Onions, Olives 14

MOZZARELLA SPADINI

Broiled Fresh Mozzarella, Sun-Dried tomatoes, Prosciutto, Basil, Balsamic Reduction 13.5

TARTARE DE ATUM

Tuna Cubes, Ginger, Sesame Oil, Sriracha, Rice Vinegar, Cucumber, Mango, Cilantro, Avocado, Micro Greens 15

PICADAS DE BIFE

Filet Mignon Tips, Garlic, Extra Virgin Olive Oil, Salt, Pepper, Parsley, Hydro-Bib Lettuce, Port Wine Reduction 15

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

SOUPS

TORTELLINI DI BRODO

Tri-Color Tortellini, Chicken Broth, Julienne Vegetables, Spinach, Shaved Parmesan Cheese 8.5

CREAM OF ASPARAGUS

Asparagus Tips, Onions, Salt, Pepper, Garlic, Olive Oil, Heavy Cream 8.5

SALADS

SALADA DE QUINOA

Hydro Bibb Lettuce, Quinoa, Strawberries, Avocado, Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 9.75

SALADA DE BETTERABA

Heirloom Beets Arugula, Candied Walnuts, Goat Cheese, Orange Vinaigrette 10

INSALATA CARMELLO'S

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 9.75

INSALATA ALLA CAPRESE

Baby Mixed Greens, Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Balsamic Reduction 10

ENTREES

GAMBERI GRIGLIA GENOVESE

Marinated Grilled Jumbo Shrimp, Capellini, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Pesto White Wine sauce 34

AGNOLOTTI CARNESINA

Ricotta Cheese & Spinach Stuffed Agnolotti, Filet Mignon Tips, Onions, Mushrooms, Prosciutto, Diced Tomatoes White Wine Demi-Glace 34

SALMÃO FIORENTINA

Pan-Seared Salmon Filet Stuffed with Crab Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 34

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 38

POLLO PRINCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Broccolini, Melted Mozzarella, Pappardelle, White Wine, Garlic Olive Oil 31

SOPA DE BACALHAU

Fresh Filet of Codfish, Celery, Carrots, Bay Leaves, Saffron, Sliced Potatoes, Garlic Parmesan Bread 35

PATO ASSADO

8oz Roasted Duck Breast, Orange Zest, Thyme, Salt, Pepper, Blackberries, Raspberries, Port Wine, Glazed Carrots, Sugar Snaps, Ginger Feta Orzo 33

COSTELLAS DE CORDEIRO

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes Au Gratin, Grilled Broccolini, Chianti Demi-Glaze, Fresh Mint 36

VITELLO RAFAELO

Veal Medallions, Prosciutto, Fontina Cheese, Asparagus, Mushroom Risotto, Asparagus 34

LOMBO DE PORCO

Pan-Seared Bacon Wrapped Pork Tenderloin, Corn, Green Beans, Smashed Purple Potatoes, Portobello Mushroom Slices, Madeira Wine Sauce 33

BIFE PIMENTA

Two Petite Filet Mignon Sautéed in a Porto Wine Sauce with Green Peppercorns, Sweet Potatoes Fries, Grilled Zucchini and Yellow Squash 38

*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