



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

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

Pan-Seared Sea Scallops, Creamed Maitake Mushrooms, Pomegranate Seeds, Herb Aioli 14

#### **APPLEWOOD FLATBREAD**

Apple-Wood Smoked Cheddar, Prosciutto, Apple Slices, Onion Confit, Balsamic Reduction 14

#### **BACON COM MEL E QUEIJO**

Melted Brie, Crispy Bacon Crumbles, Dried Cranberries, Granny Smith Apples, Local Organic Honey, Freshly Toasted Basil, Herb Crostini 14

#### **BOLINHOS DE ABOBORO E QUINOA**

Quinoa, Zucchini, Sun Dried Tomatoes, Feta Cheese, Chopped Dill, Bread Crumbs, Eggs, Garlic, Salt, Pepper, Extra Virgin Olive Oil, Greek Yogurt Sauce 14

#### **LUMACHE TRASTEVERE**

Snails baked with Parsley and Garlic Butter, Crostini 14

#### **PICADAS DE BIFE**

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

**BRICK OVEN OYSTERS FIORENTINA OR CALAMARI AVAILABLE UPON REQUEST 14**

### SOUPS

#### **CALDO VERDE**

Potatoes, Collard Greens, Heavy Cream, Chouriço, Extra Virgin Olive Oil 9

#### **SOPA DE ABÓBORA COM MEL**

Garlic, Pumpkin, Local Honey, Coriander, Crème Fraîche, Roasted Pumpkin Seeds 9

### SALADS

#### **INSALATA MEDITERRAINA**

Baby Field Greens, Artichoke Hearts, Sundried Tomatoes, Pine Nuts, Chick Peas, Capers, Mushrooms, Balsamic Vinaigrette 10

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

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 10

#### **SALADA DE BETTERABA**

Brick Oven Roasted Red & Gold Heirloom Beets, Pistachios, Fennel, Green Apples, Clementine Sections, Citrus Vinaigrette 10

#### **SALADA DE PORTOBELLO**

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

## **ENTREES**

### **FETTUCCINE PRIMAVERA**

House Made Fettuccine, Julian Vegetables, Asparagus, Mushrooms, Garlic White Wine Pesto Sauce, Pine Nuts 28

### **RAVIOLI ALLA NERO**

House Made Black Ravioli stuffed with Salmon, Shrimp, Mascarpone Cheese, Blushing Cream Sauce 32

### **PAELHA VALENCIANA NO FORNO**

Red Peppers, Peas, Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Rice 38

### **GRILHADOS MISTOS**

Fresh Filet of Fish, Scallops, Prawn, Brussels Sprouts, Long Grain & Wild Rice Market Price

### **SOPA DE PEIXE**

Fresh Filet of Fish, Celery, Carrots, Bay Leaves, Saffron, Sliced Potatoes, Garlic Parmesan Bread 32

### **VIEIRAS**

Shrimp, Scallops, Artichokes, White Wine, Garlic, Parsley, Capelini 35

### **PETTO DI POLLO ALLA PIEDMONTESE**

Chicken Breast, Spicy Italian Sausage, Roasted Peppers, Pine Nuts, Tomatoes, Mushrooms, White Wine, Lemon Butter Sauce, Saffron Rice, Grilled Broccolini 32

### **PATO ASSADO**

6oz Roasted Duck Breast, Grand Marnier Sauce, 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-Glace, Fresh Mint 35

### **VITELLO SALTIMBOCCA ALLA ROMANA**

Medallions of Veal, Prosciutto, Fresh Sage, Madeira Cream Sauce, Wild Mushroom Risotto, Broccolini 34

### **AGNOLOTTI CARNESINA**

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

### **COSTELAO DE VACA**

32oz Bone-in Prime Rib, Shitake Mushrooms, Roasted Red Peppers, Barolo Demi-Glace, Roasted Garlic Mashed Potatoes, Grilled Broccolini 48

### **MANZO RAGU**

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

\*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