



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

CAMARÃO A ALHO

Jumbo Shrimp, Garlic, White Wine, Fresh Lemon Juice, Extra Virgin Olive Oil 14

VIEIRAS SALTEADAS COM COGUMELOS

Pan-Seared Sea Scallops, Asparagus, Creamed Shitake Mushrooms, Pomegranate Seeds, Herb Aioli 15

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

MOZZARELLA SPADINI

Broiled Fresh Mozzarella, Sun-Dried Tomatoes, Prosciutto, Basil, Balsamic Reduction 14

FOLHADOS DE BIFE

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

BRICK OVEN OYSTERS FIORENTINA OR CALAMARI AVAILABLE UPON REQUEST 14

SOUP

TORTELLINI DI BRODO

Tri-Color Tortellini, Chicken Broth, Julienne Vegetables, Spinach, Shaved Parmesan Cheese 9

CREAM OF ASPARAGUS

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

Hydro-Bib Lettuce, Quinoa, Strawberries, Avocado, Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 10

ENTREES

FETTUCCINE PRIMAVERA

House-made Fettuccine, Julienne Vegetables, Asparagus, Mushrooms, Garlic White Wine Pesto Sauce, Pine Nuts 28

AGNOLOTTI CON FORMAGGIO

House-made Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster Meat, Lobster Cream Rose Sauce 35

SALMÃO FIORENTINA

Pan-Seared Salmon Filet Stuffed with Lobster Meat, Braised Kale, Leek Potato Cake, Lemon Butter White Wine Sauce 36

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, Wild Rice Market Price

VIEIRAS

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

PETTO DI POLLO ALLA PIEDMONTESE

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

VITELLO RAFAELO

Veal Medallions, Prosciutto, Fontina Cheese, Asparagus, Mushroom Risotto, Sugar Snaps 35

COSTELLAS DE CORDEIRO

2 Double Cut Lamb Chops, Garlic, Olive Oil, Potatoes Au Gratin, Grilled Broccolini, Chianti Demi-Glace, Fresh Mint 38

BIFE PIMENTA

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

COSTELAO DE VACA

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

PATO ASSADO

6oz Roasted Duck Breast, Grand Marnier Sauce, Thyme, Orange Zest, Glazed Carrots, Snow Peas, Ginger Feta Orzo 34

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**

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