



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

PRESUNTO CON QUEIJO E FRUTAS

Thin Slices of Prosciutto, Local Fresh Peaches, Roasted Pistachios, Ricotta Cheese, Micro-Greens, Balsamic Reduction 15

TUNA TARTARE

Avocado, Cubed Tuna, Green Onions, Cilantro, Ginger, Mango Dressing 15

PICADA DE BIFE

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

FOIE GRAS COM COGUMELOS

Foie Gras, Garlic, Thyme, Mushrooms, Banana Shallots, Butter, Madeira Wine 14

PAN SEARED JUMBO SEA SCALLOPS

Red Quinoa, Maitake Mushrooms, Pomegranate Gastrique 15

SALADA DE POLVO

Grilled Octopus, Red Onions, Bell Peppers, Parsley, Olive Oil, Red Wine Vinegar 15

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

SOUPS

MINISTRONE CON PESTO

Onions, Potatoes, Carrots, Cannellini Beans, Spinach, Parmesan 9

BISQUE DE CAMARAO

Shrimp, Onions, Garlic, Heavy Whipping Cream, Chilli Power, Coriander, Sour Cream, Cilantro 9.5

SALADS

SALADA DE QUINOA

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

INSALATA ALLA CAPRESE

Red Lettuces, Heirloom Tomatoes, Fresh Mozzarella, Cucumbers, Balsamic Reduction, Vinaigrette, Fresh Basil 14

SALADA DE BETERRABA NO FORNO

Brick-Oven Roasted Heirloom Beets, Arugula, Roasted Pistachios, Goat Cheese, Orange Vinaigrette 10

INSALATA ALLA CAESAR

Grilled Romaine, Caesar Dressing, Anchovies, Shaved Parmesan Cheese, Crostini 10

ENTRÉES

AGNOLOTTI CON FORMAGIO

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

GAMBERI GRIGLIA GENOVESE

Marinated Jumbo Shrimp, Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Pesto White Wine 34

FILETE DE BRONZINI

Pan-Seared Fresh Italian Rockfish, Quinoa Black Bean Avocado Salad, Broccolini 35

FILETTO DI PESCE ALLA MESSINESE

Fresh Filet of Salmon, Baby Shrimp, Spring Onions, Tomatoes, Capers, Mushrooms, White Wine Lemon Butter Sauce 36

VIEIRAS

Shrimp, Scallops, Artichokes, White Wine, Garlic, Parsley, Capellini 36

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

GRILHADOS MISTOS

5oz Grilled Sword Fish Filet, King Prawn, Jumbo Sea Scallop, Parmesan, Italian Herb Risotto, Grilled Asparagus 39

PATO ASSADO

8oz Roasted Duck Breast, Orange Zest, Thyme, Blackberries, Raspberries, Port Wine, Glazed Carrots, Ginger Feta Orzo 35

COSTELAS DE CORDEIRO

Grilled Double Cut Lamb Chops, Garlic, Olive Oil, Potatoes Au Gratin, Chianti Demi-Glace, Asparagus, Fresh Mint Coulis 39

VITELLO CON PANCETTA

Veal Medallions Wrapped in Bacon, Sundried Tomatoes, Oyster Mushrooms, Cognac Demi-Glace, Bucatini, Garlic Olive Oil 38

COSTELA DE PORCO

12oz Bone-In Pork Chop, Smashed Red Bliss Potatoes, Portobello Mushroom, Madeira Wine 33

LOMBO DE VACA

8oz Filet Mignon, Red Bliss Basil Mashed Potatoes, Asparagus, Foie Gras, Balsamic, Onion, Port Demi-Glace 40

COSTELAO DE VACA

32oz Bone-in Prime Rib, Shitake Mushrooms, Roasted Red Peppers, Barolo Demi-Glace, Roasted Garlic Mashed Potatoes, Grilled Broccolini 52

*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**