



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

Snails Baked with Parsley and Garlic Butter 15

POLVO GRELHADO

Grilled Octopus, Red Onions, Bell Peppers, Parsley, Olive Oil, Red Wine Vinegar 14

VIEIRAS SALTEADAS COM COGUMELOS

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

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

CARMELLO'S CRISPY 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 8.75

INSALATA CARMELLO'S

Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.75

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 Crab, Scallops, Shrimp, Tomato Rice 46

TROTA ALMONDINI

Pan Seared Fresh Rainbow Trout, Almond Crusted, White Wine Lemon Butter, Tomato Rice, Roasted Parsnips, Carrots, Sweet Potatoes, Butternut Squash, & Chestnuts 33

VIERAS DO MINHO

Shrimp, Scallops, Artichokes, White Wine Garlic Sauce, Tomato Rice 35

LINGUINE FRUTTI DI MARE

Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Clam Sauce 38

POLLO GRANCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Asparagus, Melted Mozzarella, Fettuccine, White Wine Lemon Sauce 32

VITELLO ERBE

Sautéed Veal Medallions, Shallots, Lump Crab Meat, Broccolini, Four Cheese Rissoto, Herbs De Provence, Balsamic White Wine Sauce 35

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 CARMELLO'S

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

COSTÉLAS DE CORDEIRO

Double Cut Lamb Chop, Roasted Brussels Sprouts, Cream Of Grits, Fresh Mint, Balsamic Reduction 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**