

*~Our menu focuses on elevating Portuguese & Italian dishes by offering a taste of the classic favorites with contemporary flavors of the season~*

***APPETIZERS***

*VIEIRAS SALTEADAS COM COGUMELOS *

*pan seared sea scallops, truffle grilled asparagus, creamed Shitake mushrooms, herb aioli 15*

*SALADA DE POLVO Icon

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*grilled octopus, red onions, bell peppers,* parsley, olive oil, red wine vinegar 15

TARTARE DE ATUM

tuna cubes, ginger, sesame oil, sriracha, rice vinegar, cucumber, mango, cilantro, avocado, micro greens 15

*QUEIJO QUENTE*

*baked Brie, roasted walnuts, flambé Kahlua, local wildflower honey, crostini 15*

*FOIE GRAS COM COGUMELOS*

*Foie Gras, garlic, thyme, mushrooms, banana shallots, butter, Madeira wine 14*

*bolinho de abobrinha e quinoa *

*quinoa, zucchini, sun-dried tomato, feta, chopped dill, breadcrumbs, egg, garlic, extra virgin olive oil w/Greek yogurt sauce 14*

PICADAS DE BIFE 

filet mignon tips, garlic, extra virgin olive oil, hydro-bib lettuce, port wine reduction 15

*CARMELLO’S CALAMARI FRITTI AVAILABLE UPON REQUEST 14*

*BRICK OVEN OYSTERS ROCKEFELLER AVAILABLE UPON REQUEST 16*

***SOUPS***

Bisque De Camarao 

*baby shrimp, heavy cream, brandy, herbs, crème fraiche 10*

*CRÈME DE EspargoS *

*grilled asparagus, chicken broth, heavy cream, onions, garlic 9.75*

***SALADS***

*INSALATA CESARE  *

*grilled Romaine wedge, gorgonzola, walnuts, apples w/house made Caesar dressing 10*

*salada De Betteraba*

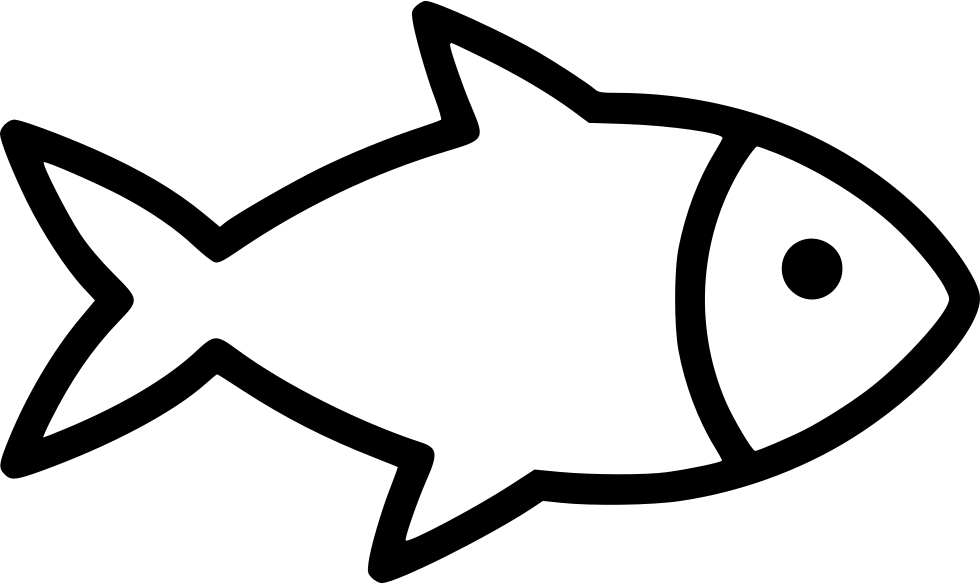
*heirloom beets, arugula, candied walnuts, goat cheese w/orange vinaigrette 10*

*INSALATA CARMELLO’S *

*chopped iceberg lettuce, corn, tomatoes, pancetta, cheddar, crispy onions w/buttermilk ranch 10  
  
SALADA DE QUINOA* ****

hydro-bibb lettuce, quinoa, strawberries, avocado,

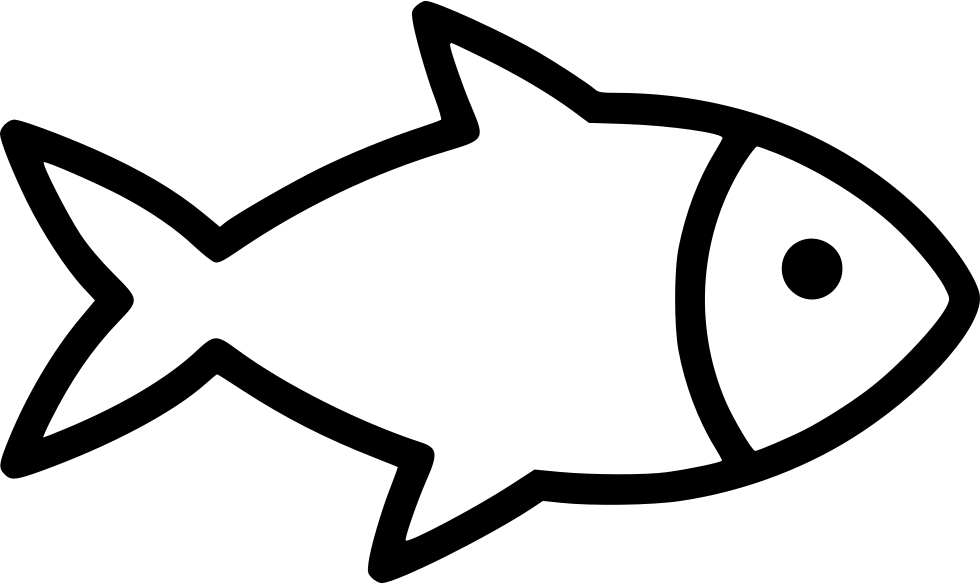
candied pecans, crusted goat cheese, smoked truffle oil, aged apple cider vinaigrette 10

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

***ENTREES***

*Lasagna Vegetariana*

*pasta layered with fresh spinach, baby kale, mushrooms, onions, ricotta, mozzarella, parmesan, garlic, olive oil, tomato sauce 25*

*Agnolotti Cardinalle CON FORMAGIO*******

*house-made agnolotti filled with ricotta, lobster, burrata, fontina and parmesan cheeses w/lobster crema rosa sauce 38*

Gamberi Griglia Genovese

marinated grilled jumbo shrimp, capellini, julienned vegetables, sundried tomatoes, pine nuts, pesto white wine sauce 36

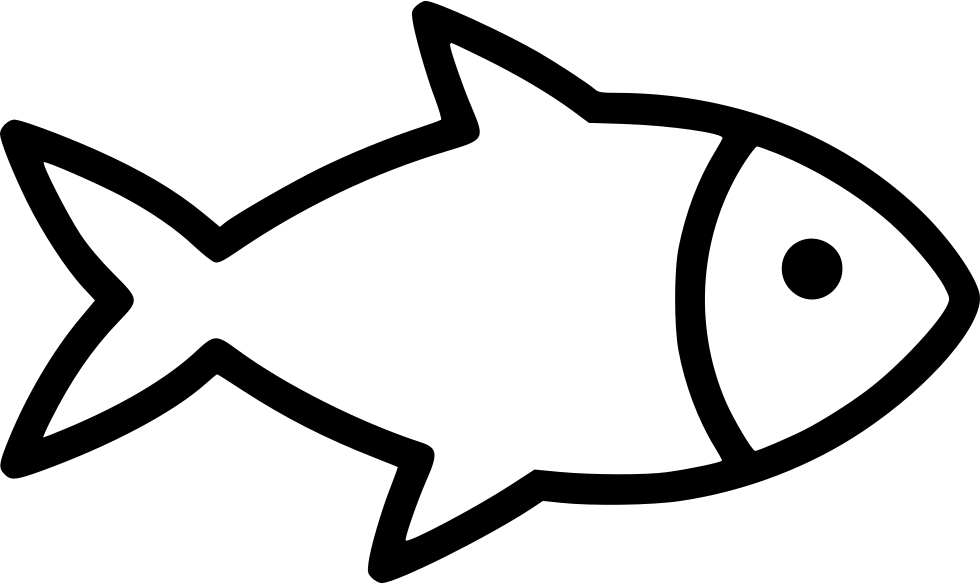
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*fresh filet of codfish, celery, carrots, bay leaves, saffron, sliced potatoes with garlic parmesan bread 38*

BUCATINI FRUITI DI MARE 

jumbo shrimp, clams, calamari, mussels, scallops, bucatini, white wine and garlic sauce 35

*Salmao fiorentina * ********

*pan seared salmon filet topped w/jumbo lump crab meat, braised spinach, lemon butter/white wine sauce w/leek potato cake 39*

*PAELHA VALENCIANA  
lobster, mussels, clams, shrimp, scallops, chicken, chourico, saffron tomato rice w/red peppers and green peas 45*

*Petto di Pollo alla Piedmontese *

*chicken breast, spicy Italian sausage, roasted red peppers, pine nuts, tomatoes, mushrooms with white wine lemon butter sauce, saffron rice and grilled broccolini 34*

*PETTO DI POLLO GRANCIOLA*

*chicken breast w/jumbo lump crabmeat, melted mozzarella, broccoli,* asparagus tips and parmesan risotto *36*

*PATO ASSADO *

*8 oz roasted duck breast, thyme and Grand Marnier demi-glace, served with glazed baby carrots, parsnip potato puree, orange zest 38*

*COSTELLAS DE CORDEIRO *

*grilled rack of lamb with garlic olive oil and chianti demi-glace served with potatoes au gratin, grilled broccolini, topped with fresh mint 45*

*ScalLopinI De VITELLO*

*breaded veal scallopini, oyster mushrooms, shallots, capers in lemon butter sauce, gnocchi in gorgonzola cream sauce, roasted brussel sprouts with bacon 38*

*PERNIL DE PORCO*

*all natural Duroc pork shank served with creamy polenta, asparagus, roasted red pepper w/hazelnut gremolata 37*

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*two petite filet mignon sautéed in porto wine sauce with green peppercorns, smashed red potatoes, grilled zucchini and yellow squash 42*

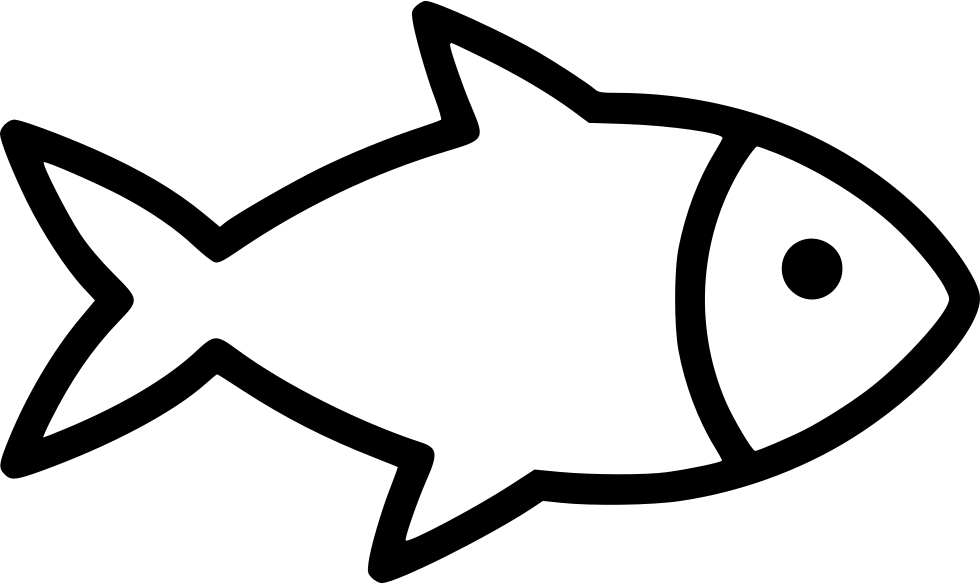
*Costelao De Vaca Icon

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*32oz bone-in prime rib, shitake mushrooms, roasted red pepper in Barolo demi-glace served with roasted garlic mashed potatoes and grilled broccolini 62*

*\*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.*

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