

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

***APPETIZERS***

***FRESH STRAWBERRY BRUSCHETTA*A green v with a leaf

Description automatically generated**

*Lemon Crème Fraîche, Toasted Almonds, Basil, Crostini, Balsamic Reduction 14*

***VIEIRAS SALTEADAS COM COGUMELOS ***

*Pan seared sea scallops, truffle grilled asparagus, creamed Shitake mushrooms, herb aioli 16*

***SALADA DE POLVO Icon

Description automatically generatedA picture containing text, clipart, vector graphics

Description automatically generatedShape, arrow

Description automatically generated***

*Grilled octopus, red onions, bell peppers,* parsley, olive oil, red wine vinegar 16

***Salmone AffumicatoShape, arrow

Description automatically generated***

Smoked Norwegian salmon with capers, egg whites, Bermuda onions, Dill Crème Fraiche, Crostini 15

***PORTUGUESE CRAB CAKESShape, arrow

Description automatically generated***

Jumbo Lump Crab, Chourico, Bread Crumbs, Lemon Butter 16

***FOIE GRAS COM COGUMELOS***

*Foie Gras, garlic, thyme, mushrooms, banana shallots, butter, Madeira wine,* crostini *15*

***PICADAS DE BIFE ***

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

***Brick oven oysters rockefeller***

*Brick oven baked oysters topped with spinach, bread crumbs, and bacon 16*

***CARMELLO’S CALAMARI FRITTI AVAILABLE UPON REQUEST 14***

***SOUPS***

***Bisque De Camarao ***

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

***CRÈME DE EspargoS*** **

*Grilled asparagus, chicken broth, heavy cream, onions, garlic 10*

***SALADS***

***INSALATA CESARE  ***

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

***salada De Betteraba***

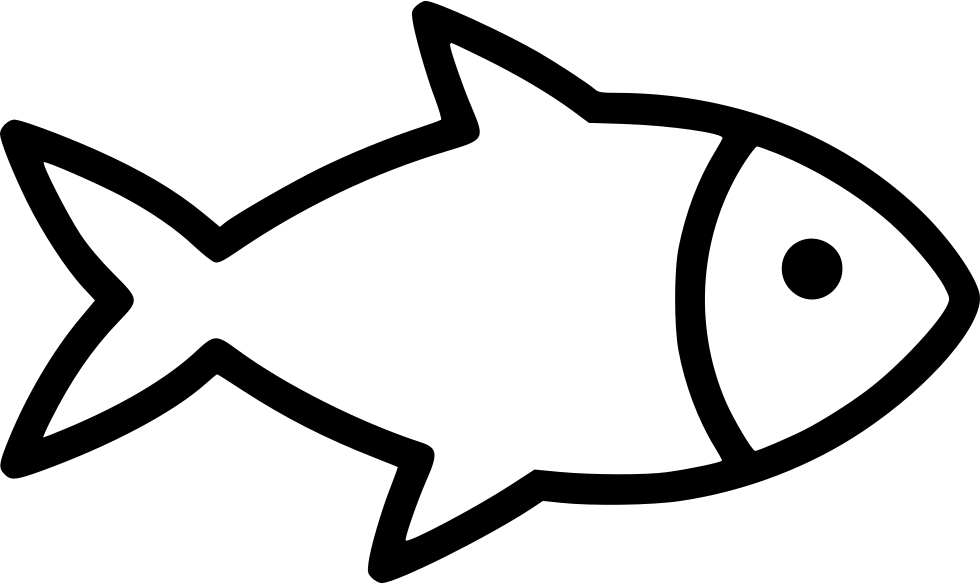
*Heirloom beets, arugula, candied walnuts, goat cheese w/ orange vinaigrette 10*

***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,

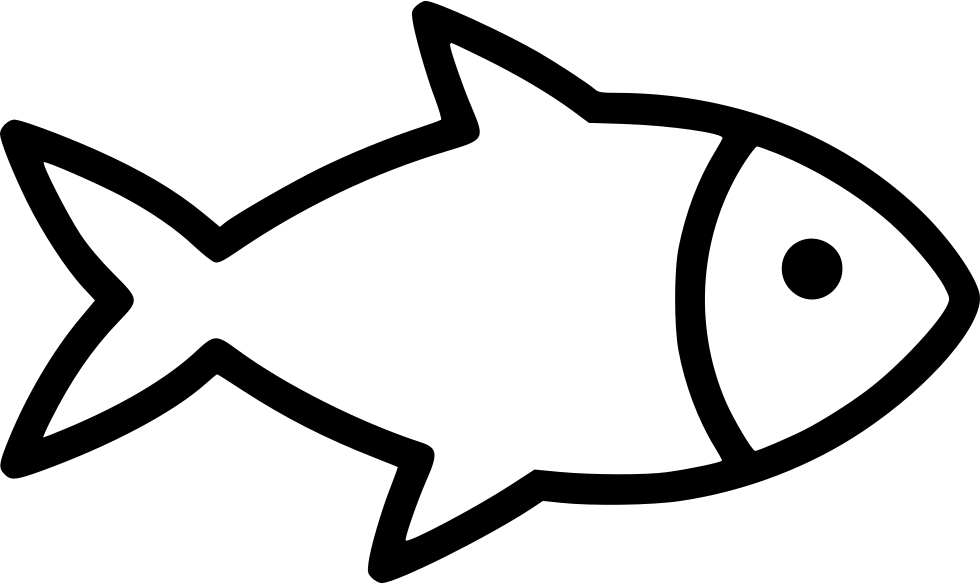
Candied pecans, crusted goat cheese, smoked truffle oil, aged apple cider vinaigrette 10

***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*

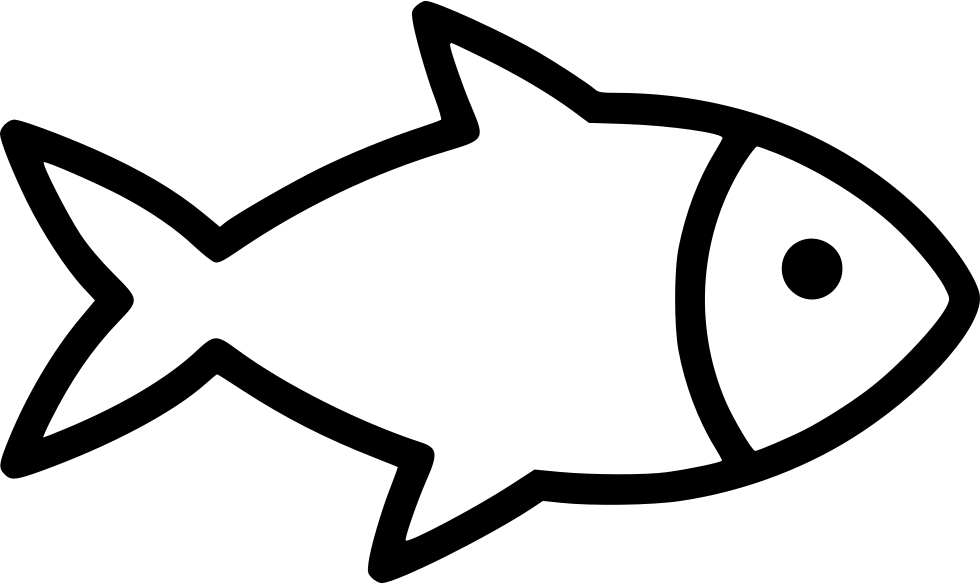
***Agnolotti Cardinalle CON FORMAGIO***

*House-made agnolotti filled with ricotta, lobster, burrata, fontina and parmesan cheeses with lobster crema rosa sauce 39*

***Gamberi Griglia GenoveseA black outline of a fish

Description automatically generated***

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

***Salmao fiorentina  ***

*Pan seared salmon filet topped with 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 48*

***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 35*

***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*

***Medaglioni De VITELLO***

*Two 3oz Veal medallions, oyster mushrooms, shallots, capers in a lemon butter sauce, gnocchi in gorgonzola cream sauce, roasted brussel sprouts with bacon 45*

***PERNIL DE PORCO***

*All natural duroc pork shank served with creamy polenta, asparagus, roasted red pepper with hazelnut gremolata 39*

***BIFE PIMENTA Icon

Description automatically generated***

*7oz Filet mignon sautéed in port wine sauce with green peppercorns, smashed red potatoes, grilled zucchini and yellow squash 46*

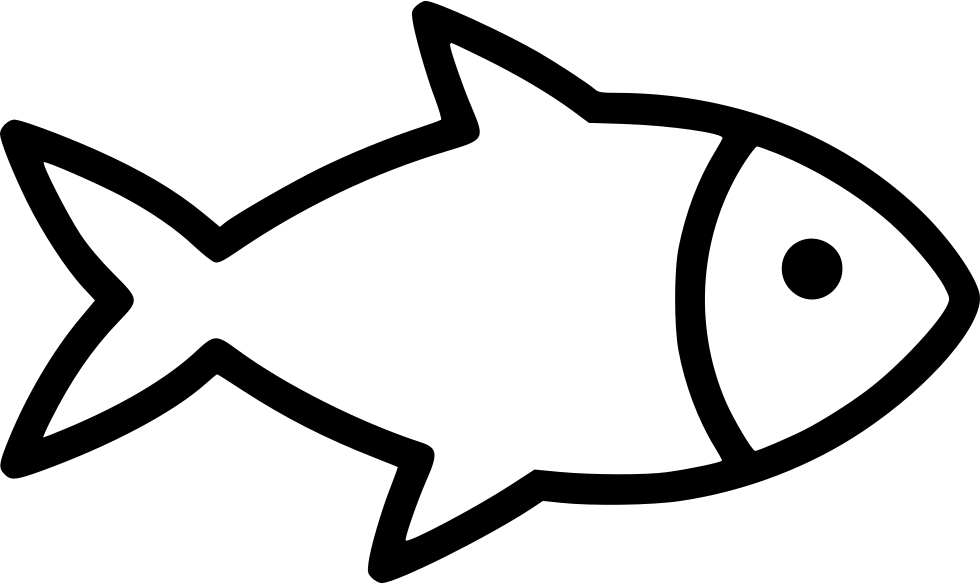
***Costelao De Vaca Icon

Description automatically generated***

*32oz bone-in prime rib, shitake mushrooms, roasted red pepper in Barolo demi-glace served with roasted garlic mashed potatoes and grilled broccolini 65*

*\*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**