

***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 ****A black outline of a fish

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

*CAMARÃO RECHEADAA black circle with letters in it

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*Jumbo shrimp stuffed with salmon and crab, served in a light sauce of Sambuca romana, with a cold bean salad 16*

*Lumache Trastevere*

*Snails baked with parsley and garlic butter, crostini 15*

PIADINA SALMONE AFFUMICATTO ***A black outline of a fish

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Flatbread, smoked salmon, cream cheese, red onions, capers, fresh dill, lemon 17

*PICADAS DE BIFE* A black circle with letters in it

Description automatically generated **A heart with a fork and knife

Description automatically generated**

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

*BARRIGA DE PORCO ASSADA****A black circle with letters in it

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*Slow braised crispy, pork belly, aged white cheddar polenta, orange, apple, fennel slaw, fig compote, quail egg 16*

*Birck Oven Oysters rockefeller*

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

*CARMELLO’S CALAMARI FRITTI AVAILABLE UPON REQUEST 14* ***A black outline of a fish

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***SOUPS***

*SOPA DE ABÓBORA COM MELA black circle with letters in it

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*Garlic, pumpkin, local honey, coriander, crème fraîche, chicken stock, roasted pumpkin seeds* 11

*BISQUE DE CAMARAO* *A black circle with letters in it

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Shrimp, onions, garlic, chicken stock, heavy whipping cream, chili powder, coriander, sour cream, ciilantro 10.5

***SALADS***

*SALADA DO OUTONO   *

*Autumn mixed greens, apples, pears, roasted pumpkin seeds, feta cheese, smoked truffle oil, apple cider vinaigrette 11*

*salada De Betteraba*

*Heirloom beets, arugula, candied walnuts, goat cheese, orange vinaigrette 11*

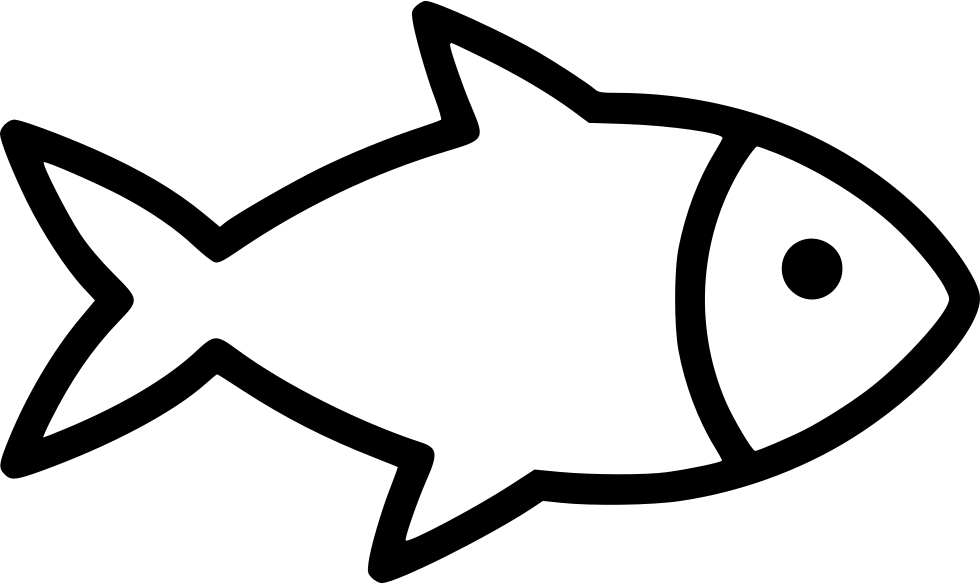
*INSALATA CARMELLO’S*

*Chopped iceberg lettuce, corn, tomatoes, pancetta, cheddar, crispy onions, buttermilk ranch 11*

*APPLE & BRIE SALADA black circle with letters in it

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*Hydro bibb, grapes, apples, nut crusted brie, smoked apple truffle vinaigrette 11*

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

***ENTREES***

*FETTUCCINE ANGLIO DE OLEO*A green v with a leaf

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*Burrata cheese, spinach fettuccine, sliced zucchini, cherry tomatoes, garlic olive oil* 26

*RAVIOLI CON CASTANHAS E CARNE*

*House made ravioli, roasted chestnuts, filet tips, prosciutto, onion, apples, mascarpone cheese, parmesan,   
and sage cream* 39

*FILETE DE Bronzini PROVENÇALEIcon

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Pan seared fresh filet of euro seabass topped with spinach, shrimp, lobster meat, olive oil, lemon, fresh herbs, roasted sweet potatoes, root vegetables 40

*PAELHA VALENCIANA* A heart with a fork and knife

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*Red peppers, peas, lobster, mussels, clams, shrimp, scallops, chicken, chouriço, saffron rice 48*

*Filetto di Pesce Alla Cleopatra* ***A black outline of a fish

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A fresh filet of samon with baby shrimp, spring onions, tomatoes, artichoke hearts and mushrooms served over capellini, cappers, lemon champagne sauce 40

*LINGUINE AL FRUTTA DI MARE* ***A black outline of a fish

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A combination of mussels, clams, shrimp, scallops, calamari and diced fish served over linguine in a garlic olive oil and white wine sauce 46

*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 36*

*ALL NATURAL SLOW BRAISED BEEF SHORT RIBS*

*Slow cooked beef short ribs served over pumpkin risotto with caramelized bacon, roasted brussels sprouts, topped with crispy onions 39*

*PENIL DE PORCO*

*All natural Duroc pork shank served with creamy polenta, asparagus, roasted red pepper w/hazelnut gremolata 40*

*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 46*

*ScalLopinI De VITELLO*

*Breaded veal scallopini, oyster mushrooms, shallots, capers in lemon butter sauce, gnocchi in gorgonzola cream sauce, roasted brussels sprouts with bacon 45*

*Tornedo Con Queso *

*8oz filet mignon topped with brie cheese in Barolo demi-glace, served with smashed fingerling potatoes and grilled asparagus 48*

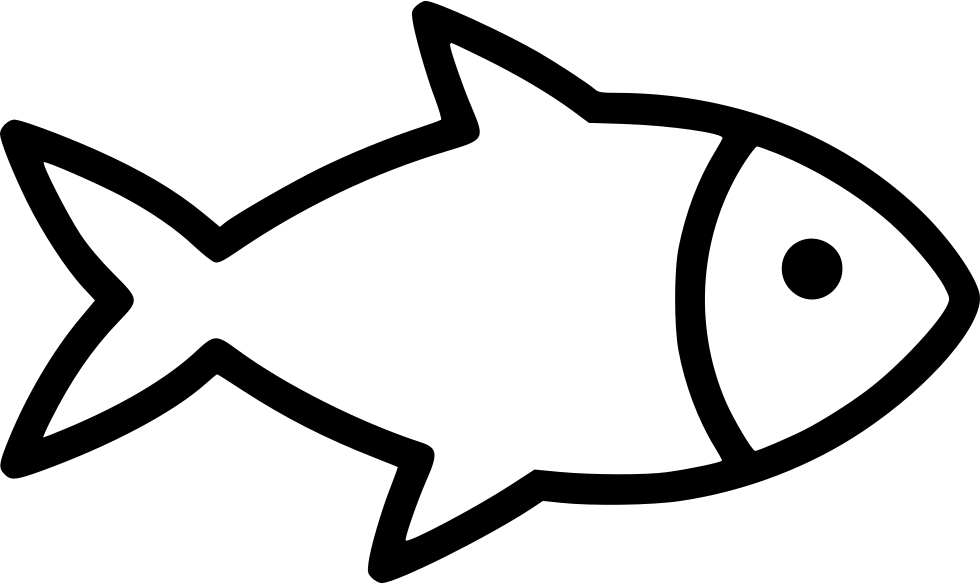
*Costelao De Vaca Icon

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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 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.*

*\*\*\* Ask to Sub Gluten-Free Penne Pasta*

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