

***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 16*

***CAMARÃO RECHEADA***

*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 16*

***PICADAS DE BIFE*** ****

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

***BARRIGA DE PORCO ASSADA***

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

***FOLHADOS DE BIFE***

*Filet mignon tips, shitake mushrooms, shallots, wrapped in a puff pastry, light dijon sambuca sauce 16*

***BOLINHOS DE ABBOBRINHA E QUINOA*** ****

 *Quinoa, zucchini, sun dried tomatoes, feta cheese, chopped dill, beadcrumbs, eggs, garlic, salt, pepper, extra virgin olive oil, greek yogurt sauce 13*

***Brick oven oysters rockefeller***

*Brick oven baked oysters topped with spinach, bread crumbs, and bacon 17*

**CARMELLO’S CALAMARI FRITTI AVAILABLE UPON REQUEST 14*****5
SOUPS***

***Chicken cauliflower***

*Cauliflower, cream, chicken, thyme, olive oil, toasted hazelnuts 10.5*

***TOMATO BASIL BISQUE***

*Roasted tomatoes basil, crème fraiche, herbs, croutons 10.5*

***SALADS***

***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*

***INSALATA Di PORTABELLO***

*Grilled portobello, baby spinach, dried cherries, candied walnuts, Goat Cheese, Balsamic Vinaigrette 11.5*

***INSALATA CESARE***

*Grilled Romaine wedge, gorgonzola, walnuts, apples w/house made Caesar dressing 11*

*\*\** *If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards, checks, or cash*

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

***ENTREES***

***FETTUCCINE ANGLIO DE OLEO*****

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

***AGNOLOTTI CARDINALLE CON FORMAGIO***

House-made agnolotti filled with ricotta, lobster, burrata, fontina and parmesan cheeses w/lobster crema rosa sauce 4*0*

***VIERAS DO MINHO*******

*Shrimp, Scallops, Artichokes, White Wine Garlic Sauce, bucatini lemon sauce 35*

***PAELHA VALENCIANA*** ****

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

**FILETTO DI PESCE ALLA SABATINO**

Fresh Mahi- Mahi grilled and served in a lemon, butter, white wine sauce lump crab, artichoke hearts, spring

onions, tomatoes, asparagus*,* parmesan risotto 40

***FILETTO DI PESCE ALLA MESSINESE***

*A fresh filet of Norwegian salmon broiled and served in a lemon, butter, white wine, baby shrimp, spring onions, tomatoes, capers and mushrooms house made spinach fettuccini 40*

***Petto di Pollo alla Piedmontese***

*Chicken breast, spicy Italian sausage, roasted red peppers, pine nuts, tomatoes, mushrooms, light cream rose sauce, four cheese orzo 36*

***ALL NATURAL SLOW BRAISED BEEF SHORT RIBS***

*Slow cooked beef short ribs, sweet potato hash, caramelized bacon, roasted brussels sprouts, topped with crispy onions 40*

***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 Rossini* **

 *7oz Grilled filet mignon wrapped in bacon, mushrooms, chives sherry wine sauce. garlic, rosemary roasted red potatoes, grilled asparagus 49*

***Costelao De Vaca*******

*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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