

**~Happy Valentines Day~**

***APPETIZERS***

***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 15*

***FOLHADOS DE BIFE***

*puff pastry with filet mignon tips and mushrooms served with demi-glace 16*

***MOZZARELLA SPADINI***

fresh mozzarella, sun-dried tomato, prosciutto, basil, balsamic reduction 15

***FOIE GRAS COM COGUMELOS***

*Foie Gras, garlic, thyme, mushrooms, banana shallots, butter, Madeira wine,* crostini *16*

***BARRIGA DE PORCO ASSADA***

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

***VIEIRAS***

*pan-seared jumbo sea scallops served over polenta, quail egg, with port wine reduction 16.5*

***OYSTERS ROCKEFELLER***

*Oysters on the Half Shell Baked with Spinach, Prosciutto, Garlic, and Breadcrumbs 16.5*

CARMELLO’S CALAMARI FRITTI AVAILABLE UPON REQUEST 15

***SOUPS***

***CREAM OF ASPARAGUS ***

asparagus tips pureed with heavy cream, chicken broth, salt, pepper, garlic and olive oil 11

 ***BISQUE DE LAGOSTA***

*Lobster, Brandy, Herbs, Heavy Cream 12*

***SALADS***

***INSALATA CARMELLO’S ***

*chopped iceburg lettuce, corn, tomatoes, pancetta, cheddar, crispy onions tossed with buttermilk ranch 12*

***INSALATA ALLA CAESAR* **

*traditional caesar salad, house made caesar dressing served with crostini 12*

***SALADA DE BETERRABA No forno * **

*roasted red & gold beets, green apples, clementine segments, pistachios with
citrus vinaigrette 12*

***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* *HEALTHIER OPTIONS**VEGETARIAN OPTION  PESCATARIAN***

***ENTREES***

***Lasagna Vegetariana*****

*pasta layered with fresh spinach, baby kale, mushrooms, onions, ricotta, mozzarella, parmesan, garlic, olive oil, tomato sauce 28*

***Ravioli de marisco***

*house-made lobster and shrimp ravioli with 7oz lobster tail limoncello cream sauce 52*

***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*

**Paelha valenciana ****

mussels, clams, shrimp, scallops, chicken, chouriço, red pepper and peas with saffron tomato rice 48

***VITELLO CARMELLO’S***

*veal medallions, purple smashed potatoes, sugar snaps, shitake mushrooms, sundried tomatoes,
brandy demi glace 45*

***PERNIL DE PORCO***

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

***mare e terra***

*grilled 5 oz filet mignon, 7oz lobster tail, green beans and garlic mashed potatoes, served with
Béarnaise sauce [Market Price]*

***COSTELLAS DE CORDEIRO***

*grilled rack of lamb with garlic olive oil and chianti demi-glace served with potatoes au gratin, broccolini, topped with fresh mint 48*

***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*

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*\*\*\** *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*

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