

Our menu focuses on elevating traditional Portuguese & Italian dishes by offering a taste of the classic favorites and a view of the contemporary flavors of the season.

***APPETIZERS***

***FRESH STRAWBERRY BRUSCHETTA***

*Lemon Crème Fraîche, Toasted Almonds, Basil, Balsamic Reduction 15****CAMARÃO A ALHO * *****Jumbo Shrimp, Garlic, White Wine, Fresh Lemon Juice, Extra Virgin Olive Oil 15****BARRIGA DE PORCO ASSADA*** *Slow braised crispy, pork belly, aged white cheddar polenta, orange, apple, fennel slaw, fig compote, quail egg 16****VIEIRAS SALTEADAS COM COGUMELOS *** *Pan-Seared Sea Scallops, Asparagus, Creamed Shitake Mushrooms, Pomegranate Seeds,
Herb Aioli 16****PIADINA SALMONE AFFUMICATTO ***Flat Bread, Smoked Salmon, Cream Cheese, Red Onions, Capers, Fresh Dill, Lemon 17
 ***Lumache Trastevere*** *Snails Baked with Parsley and Garlic Butter with Crostinis 16****PICADAS DE BIFE *** *Filet Mignon Tips, Garlic, Extra Virgin Olive Oil, Salt, Pepper, Parsley, Hydro-Bib Lettuce, Port Wine Reduction 16****MOZZARELLA SPADINI****Broiled Fresh Mozzarella, Sun-Died Tomatoes, Prosciutto, Basil, Balsamic Reduction 15****Brick oven oysters rockefeller****Brick oven baked oysters topped with spinach, breadcrumbs, and bacon 17*

***CALAMARI AVAILABLE UPON REQUEST*** 15

***SOUP***

***CREAM OF ASPARAGUS***

*Asparagus Tips, Onions, Salt, Pepper, Garlic, Olive Oil, Heavy Cream 11*

***BISQUE DE LAGOSTA***

*Lobster, Brandy, Herbs, Heavy Cream 12*

***SALADS***

***INSALATA MEDITERRAINA  ***

*Baby Field Greens, Artichoke Hearts, Sundried Tomatoes, Pine Nuts, Chickpeas, Capers, Mushrooms, Balsamic Vinaigrette 11*

***Salada De Beterraba***

*Brick Oven Roasted Red & Gold Heirloom Beets, Pistachios, Fennel, Green Apples, Clementine Sections, Goat Cheese Citrus Vinaigrette 12*

 ***INSALATA CARMELLO’S***

*Chopped Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 11*

***SALADA DE QUINOA ***

*Hydro-Bib Lettuce, Quinoa, Strawberries, Avocado,*

*Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 11*

***ENTREES***

***Fettuccine Primavera ***

*House-made Fettuccine, Julienne Vegetables, Asparagus, Mushrooms, Garlic White Wine Pesto Sauce, Pine Nuts 28*

***AGNOLOTTI CON FORMAGIO***

*House-made Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster Meat, Lobster, Grilled Jumbo Shrimp Cream Rose Sauce 43*

***CIOPPINO***

*Linguini, Mussels, Clams, Shrimp, Scallops, Calamari, Diced Fish, Garlic White Wine Saffron Broth 48*

***SALMÃO FIORENTINA ***

*Pan-Seared Salmon Fillet Toped with Jumbo Lump Crab Meat, Artichoke Hearts, Braised Spinach, Leek Potato Cake, Lemon Butter White Wine Sauce 45*

***Branzino DI PESCE ALLA MESSINESE***

*A Fresh Filet European Sea Bass Broiled and served in Lemon Butter White Wine Sauce with Baby Shrimp, Spring Onions, Tomatoes, Capers and Mushrooms, Parmesan, Mushroom Risotto, Sauteed spinach 42****PAELHA VALENCIANA NO FORNO****Red Peppers, Peas, Lobster, Mussels, Clams, Shrimp, Scallops, Chicken, Chouriço, Saffron Rice 48*

***Petto di Pollo della Nonna***

*Boneless Chicken Marsala Brown Sauce Wild mushrooms, Black Olives and Artichoke Hearts. Asparagus 38****VITELLO RAFAELO*** *Veal Medallions, Prosciutto, Fontina Cheese. Gnocchi Gorgonzola Cheese Sauce, Grilled Asparagus 46****COSTELLAS DE CORDEIRO ****2 Double Cut Lamb Chops, Garlic, Olive Oil, Potatoes Au Gratin, Broccolini, Chianti Demi-Glace, Fresh Mint 46****BIFE PIMENTA *** *7oz Filet Mignon Sautéed in a Porto Wine Sauce with Green Peppercorns, Roasted Fingerling Potatoes, Grilled Zucchini and Yellow Squash 48*

***Costelao De Vaca ***

*32oz Bone-in Prime Rib, Shitake Mushrooms, Roasted Red Peppers, Barolo Demi-Glace, Roasted Garlic Mashed Potatoes, 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*

*\*\*\** *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**