



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

VIEIRAS SALTEADAS COM COGUMELOS

Pan-Seared Sea Scallops, Truffle Grilled Asparagus, Creamed Shitake Mushrooms, Herb Aioli 16

FRESH STRAWBERRY BRUSCHETTA

Lemon Crème Fraîche, Toasted Almonds, Basil, Crostini, Balsamic Reduction 15

PRESUNTO CON QUEIJO E FRUTAS

Thin Slices of Prosciutto, Local Fresh Peaches, Roasted Almonds, Ricotta Cheese, Microgreens, Port Wine Reduction 16

LUMACHE TRASTEVERE

Snails baked with Parsley and Garlic Butter, Crostini 16

SPITADA DE CAMARÃO

Jumbo shrimp grilled on a skewer and served in a Lemon, Dijon Mustard Sauce 16

SALMONE AFFUMICATO

Smoked Norwegian salmon with capers, egg whites, Bermuda onions, Dill Crème Fraîche, Crostini 16

PICADAS DE BIFE

Filet Mignon Tips, Garlic, Extra Virgin Olive Oil, Salt, Pepper, Parsley, Hydro-Bib Lettuce, Port Wine Reduction 16

BRICK OVEN OYSTERS ROCKEFELLER

Brick oven baked oysters topped with spinach, breadcrumbs, and bacon 17

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 15

SOUPS

BISQUE DE CAMARAO

Shrimp, Onions, Garlic, Heavy Whipping Cream, Chili Power, Coriander, Sour Cream, Cilantro 12

PORTUGUESE GAZPACHO

Tomatoes, Peppers, Onions, Cucumber, Avocado, Crème Fraîche, Crostini 11

SALADS

SALADA DE QUINOA

Hydro-Bibb Lettuce, Quinoa, Strawberries, Avocado, Candied Pecans, Crusted Goat Cheese, Smoked Truffle Oil, Aged Apple Cider Vinaigrette 11

SALADA DE BETTERABA

Heirloom Beets Arugula, Candied Walnuts, Goat Cheese, Orange Vinaigrette 12

INSALATA CARMELLO'S

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

INSALATA CAPRESE

Fresh Heirloom Tomatoes, Burrata Cheese, Balsamic Vinaigrette, Fresh Basil 13

ENTREES

FETTUCCINE ANGLIO DE OLEO

Burrata Cheese, Spinach Fettuccine, Sliced Zucchini, Cherry Tomatoes, Garlic Olive Oil 28

MELANZANA GRILIATO

Grilled Aubergine, Red Bell Peppers, Coriander, Garlic, Ginger, Onion, Toasted Sesame Seeds, Port Wine, Fresh Turmeric 32

AGNOLOTTI CON FORMAGGIO

House-made Agnolotti, Ricotta, Burrata, Fontina, & Parmesan Cheeses, Lobster and Crab Meat, Lobster Cream Rose Sauce 43

BACALHAU NO TACHO

Fresh Filet Of Cod Pan-Seared Truffle. Asparagus, Smoked Bacon, Pamesan Risotto, Red Pepper Coulis 42

SALMÃO FIORENTINA

Pan-Seared Salmon Filet Stuffed with Crab Meat, Braised Spinach, Leek Potato Cake, Lemon Butter White Wine Sauce 45

VIEIRAS

Shrimp, Scallops, Lobster, Artichokes, Fresh Crab Meat, White Wine, Capellini, Garlic, Parsley 46

LINGUINE PESCATORE

Jumbo Shrimp, Clams, Calamari and Mussels, Linguine White Clam Sauce 46

POLLO PRINCIOLA

Grilled Chicken Breast, Jumbo Lump Crabmeat, Broccolini, Melted Mozzarella, Pappardelle, White Wine, Lemon Butter 48

PATO ASSADO

Half Duck Partially Deboned, Crispy, Port wine sauce, Roasted Peaches, Couscous, Exotic Mushrooms, Sugar Snaps 43

COSTELLAS DE CORDEIRO

Grilled Rack of Lamb, Garlic, Olive Oil, Potatoes Au Gratin, Grilled Broccolini, Chianti Demi-Glaze, Fresh Mint 47

SCALOPPINE DE VITELLO

Breaded Veal Scaloppine, Oyster Mushrooms, Shallots, Capers, Lemon Butter, Gorgonzola Stuffed Gnocchi, Grilled Asparagus 46

LOMBO DE VACA

7oz Prime Filet Mignon Pan-Seared, Portobello Mushrooms, Barolo Red Wine Sauce, Goat Cheese Mashed Potatoes Grilled Zucchini 48

COSTELAO DE VACA

32oz Bone-in Prime Rib, Shitake Mushrooms, Roasted Red Pepper, Port Wine Demi-Glaze, Smashed Red Potatoes Garlic Olive Oil, 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