



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

BACON AND HONEY BAKED BRIE

Melted brie with bits of crispy bacon, dried cranberries, apples, local organic honey, crostini 16

SPITADA DE CAMARÃO

Jumbo shrimp grilled on a skewer served in a lemon vinaigrette. 16

LUMACHE TRASTEVERE

Snails baked with parsley and garlic butter, crostini 16

PIADINA SALMONE AFFUMICATTO

Flatbread, smoked salmon, cream cheese, red onions, capers, fresh dill, lemon 18

PICADAS DE BIFE @

Filet mignon tips, garlic, extra virgin olive oil, salt, pepper, parsley, hydro-bib lettuce, port wine reduction 16

BARRIGA DE PORCO ASSADA @

Slow braised crispy pork belly, Hickory Smoked Three Cheese polenta, orange, apple, fennel slaw, fig compote, quail egg 16

BRICK OVEN OYSTERS ROCKEFELLER

Brick oven baked oysters topped with spinach, bread crumbs, and bacon 18

CARMELLO'S CALAMARI FRITTI 16

SOUPS

SOPA DE ABÓBORA COM MEL @

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

BISQUE DE LAGOSTA @

Lobster meat, onions, garlic, seafood stock, heavy whipping cream, chili powder, coriander, sour cream, cilantro 12

SALADS

SALADA DO OUTONO @

Autumn mixed greens, apples, pears, roasted pumpkin seeds, feta cheese, balsamic 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 12

APPLE & BRIE SALAD @

Hydro bibb lettuce, grapes, apples, nut crusted brie, smoked apple truffle vinaigrette 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 28

RAVIOLI CON CASTANHAS E CARNE

House made ravioli, roasted chestnuts, filet tips, prosciutto, onion, apples, mascarpone cheese, parmesan, sage cream rose sauce 43

FILETE DE PEIXE PROVENÇALE

Pan seared fresh filet of rockfish, topped with jumbo lump crab, parmesan risotto with mushroom and spinach 45

PAELHA VALENCIANA

Red peppers, peas, lobster, mussels, clams, shrimp, scallops, chicken, chouriço, saffron rice 49

FILETTO DI PESCE ALLA CLEOPATRA

A fresh filet of salmon with baby shrimp, spring onions, tomatoes, artichoke heart, mushroom, over capellini with capers, in champagne lemon butter sauce 40

LINGUINE AL FRUTTA DI MARE

A combination of mussels, clams, shrimp, scallops, calamari and diced fish served over linguine in a garlic olive oil and white wine sauce 48

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 39

COSTOLETTE DI MANZO

Slow cooked beef short ribs served over pumpkin risotto with caramelized bacon, roasted brussels sprouts, topped with crispy onions 45

PERNIL DE PORCO

All natural Duroc pork shank served with sweet potato mash, asparagus, roasted red pepper with hazelnut gremolata 45

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 48

SCALLOPINI DI VITELLO

Breaded veal scallopini, oyster mushrooms, shallots, capers in lemon butter sauce, gnocchi in gorgonzola cream sauce, roasted brussels sprouts with bacon 48

TORNEDÓ CON QUESO

7oz filet mignon topped with brie cheese in Barolo demi-glace, served with smashed red potatoes and grilled asparagus 50

COSTELÃO DE VACA

32oz bone-in prime rib, shitake mushrooms, roasted red pepper in barolo demi-glace served with roasted garlic, goat cheese mashed potatoes, broccolini 68

PATO ASSADO

Crispy half partially deboned duck, port wine sauce, orange zest, couscous, exotic mushrooms, grilled asparagus 45

*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 Past

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