



~Happy Valentine's Day~

APPETIZERS

BOLINHOS DE ABOBRINHA E QUINOA

Quinoa, zucchini, sundried tomatoes, feta cheese, chopped dill, breadcrumbs, eggs, garlic, salt, pepper, extra virgin olive oil, Greek yogurt sauce 15.5

FOLHADOS DE BIFE

Puff pastry with filet mignon tips and mushrooms served with demi-glace 16.5

MOZZARELLA SPADINI

Fresh mozzarella, sundried tomatoes, prosciutto, basil, balsamic reduction 16

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, truffle grilled asparagus, creamed maitake, herb aioli 16.5

OYSTERS ROCKEFELLER

Oysters on a half shell, baked with spinach, prosciutto, garlic, and breadcrumbs 18

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 16

SOUPS

CREAM OF ASPARAGUS

Asparagus tips pureed with heavy cream, chicken broth, salt, pepper, garlic and olive oil 11.5

BISQUE DE LAGOSTA

Lobster, brandy, herbs, and heavy cream 13

SALADS

INSALATA CARMELLO'S

Chopped iceberg 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 12.5

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, mushrooms, onions, ricotta, mozzarella, parmesan, garlic, olive oil, and tomato sauce 29

RAVIOLI DE MARISCO

House-made lobster and shrimp ravioli, topped with lobster meat in a limoncello cream sauce 52

FILETTO DI PESCE ALLA MESSINESE

A fresh filet of Norwegian salmon, broiled, and served in a lemon butter white wine sauce, with baby shrimp, spring onions, tomatoes, capers, mushrooms, and house-made spinach fettuccini 48

PAELHA VALENCIANA

Mussels, clams, shrimp, scallops, chicken, chouriço, red pepper and peas with saffron tomato rice 52

ALL NATURAL SLOW BRAISED BEEF SHORT RIBS

Slow cooked beef short ribs, sweet potato mash, caramelized bacon, roasted brussels sprouts, topped with crispy onions 48

PERNIL DE PORCO

Duroc pork shank served with creamy polenta, asparagus, roasted red pepper with hazelnut gremolata 45

MARE E TERRA

Grilled 5 oz filet mignon, shrimp and scallops, green beans, garlic mashed potatoes, served with Béarnaise sauce 55

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 52

LOMBO DE VACA

7oz pan-seared bacon-wrapped filet mignon, gorgonzola, garlic butter roasted potatoes, grilled asparagus 55



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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

 **GLUTEN-FREE**  **HEALTHIER OPTIONS**  **VEGETARIAN OPTION**  **PESCATARIAN**