



~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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HEALTHIER OPTIONS



VEGETARIAN OPTION



PESCATARIAN