



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

APPETIZERS

VIERAS SALTEADAS COM COGUMELOS

Pan seared sea scallops, truffle grilled asparagus, creamed Shitake mushrooms, herb aioli 16.5

SPITADA DE CAMARÃO

Jumbo shrimp grilled on a skewer served in a lemon vinaigrette. 16.5

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, aged white cheddar polenta, orange, apple, fennel slaw, fig compote, quail egg 16

FOLHADOS DE BIFE

Filet mignon tips, shitake mushrooms, shallots, wrapped in a puff pastry, light dijon sambuca sauce 16

BOLINHOS DE ABBOBRINHA E QUINOA

Quinoa, zucchini, sun dried tomatoes, feta cheese, chopped dill, beadcrumbs, eggs, garlic, salt, pepper, extra virgin olive oil, greek yogurt sauce 15

BRICK OVEN OYSTERS ROCKEFELLER

Brick oven baked oysters topped with spinach, breadcrumbs, and bacon 18

CARMELLO'S CALAMARI FRITTI AVAILABLE UPON REQUEST 16

SOUPS

CHICKEN CAULIFLOWER

Cauliflower, cream, chicken, thyme, olive oil, toasted hazelnuts 11

BISQUE DE LAGOSTA

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

SALADS

SALADA DE BETTERABA

Heirloom beets, arugula, candied walnuts, goat cheese, orange vinaigrette 11.5

INSALATA CARMELLO'S

Chopped iceberg lettuce, corn, tomatoes, pancetta, cheddar, crispy onions, buttermilk ranch 11.5

INSALATA DI PORTABELLO

Grilled portobello, baby spinach, dried cherries, candied walnuts, goat cheese, balsamic vinaigrette 12

INSALATA CESARE

Grilled Romaine wedge, gorgonzola, walnuts, apples with house made Caesar dressing 11.5

** 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 29

AGNOLOTTI CARDINALE CON FORMAGIO

House-made agnolotti filled with ricotta, lobster, burrata, fontina and parmesan cheeses with lobster crema rosa sauce 45

VIERAS DO MINHO

Shrimp, scallops, artichokes, white wine garlic sauce served over capellini 48

PAELHA VALENCIANA

Red peppers, peas, lobster, mussels, clams, shrimp, scallops, chicken, chouriço, saffron rice 48

FILETTO DI PESCE ALLA MESSINESE

A fresh filet of Norwegian salmon broiled and served in a lemon butter white wine sauce, baby shrimp, spring onions, tomatoes, capers and mushrooms over house made spinach fettuccini 45

PETTO DI POLLO ALLA PIEDMONTSE

Chicken breast, spicy Italian sausage, roasted red peppers, pine nuts, tomatoes, mushrooms, light creamer rose sauce, four cheese orzo 39

PATO ASSADO

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

ALL NATURAL SLOW BRAISED BEEF SHORT RIBS

Slow cooked beef short ribs, sweet potato mash, caramelized bacon, roasted brussels sprouts, topped with crispy onions 45

PERNIL DE PORCO

All natural Duroc pork shank served with creamy polenta, 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 50

SCALLOPINI DE VITELLO

Breaded veal scallopini, oyster mushrooms, shallots, capers in lemon butter sauce, gnocchi in gorgonzola cream sauce, roasted brussels sprouts with bacon 49

TORNEDO ROSSINI

7oz Grilled filet mignon wrapped in bacon, mushrooms, chives, sherry wine sauce, garlic, rosemary, roasted red potatoes, grilled asparagus 50

*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

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