

Restaurant Week at Carmello's

Prix Fixe Menu

ANTIPASTI

Calamari Fritti

Lightly floured, fried, Served with Marinara sauce.

Grilled Portobello Mushroom

Balsamic vinegar Marsala wine butter sauce.

Mozzarella e Pepperoni arostiti

Fresh mozzarella cheese and roasted peppers, vinaigrette

Mediterranean Seafood Chowder

Caesar Salad

ENTRADA

Scallopini ai Porcini

Medallions of Veal sautéed with porcini mushrooms, demi-glace and cream.

Capasante

Pan seared sea scallops served over vermicelli pasta in a lobster cream saffron sauce.

Ravioli Cardinale con Aragosta

Homemade Lobster Ravioli in a crema rosa sauce. Garnished with red and black caviar or jumbo lump crabmeat.

Petti di Pollo Angelica

Chicken breasts sautéed with cognac, thyme, mushrooms and cream.

Pesce di Giorno

Fresh Filet of Fish, sautéed in a white wine lemon butter sauce with baby shrimp, mushrooms, capers, diced tomato and spring onions.

DOLCI

Tiramisu

Sorbet

Mango or passion fruit.

N.Y. style Cheesecake

Served with berry puree

Vegetarian options available upon request

(\$25.00 +\$1 to Blue Ridge Food bank)