

C A R M E L O ' S
COAT OF ARMS
- EST. 1980 -

dinner
spring 2024

Small Plates

THE MEATBALL beef tenderloin & pork, tomato sauce, parm 16
CHICKEN LIVER PATE crostini, cornichons, orange marmalade, frisée 14
SWISS CHARD PANCAKE whipped horseradish ricotta 13
ASPARAGUS SALAD frisée endive, roasted tomato, lemon vinaigrette, parm 15
CARMELO SALAD market greens, yam sticks, gorgonzola, balsamic vinaigrette 14
CAESAR little gem lettuce, anchovy vinaigrette, lemon/garlic breadcrumbs 15
CRISPY CALAMARI SALAD mixed greens, smoked peanuts, chili/lime vinaigrette 21
CRISPY POTATO grated Parmigiano Reggiano, garlic-truffle aioli 10

Large Plates

PAN-ROASTED FILET MIGNON creamy polenta, braised carrots, blueberry gastrique 55
SHRIMP & POLENTA guanciaie, roasted tomato, garlic, ramps, vegetable stock 36
CHICKEN FRANCESE egg battered, lemon-butter white wine sauce, asparagus 34
ICELANDIC COD MILANESE artichoke hearts, tomato vinaigrette, olive tapenade 33
MAFALDA zucchini sauce, garlic, lemon, pecorino 26
GNOCCHI bay scallops, asparagus, peas, basil pesto 32
ORECCHIETTE lamb bolognese, ricotta/horseradish 28
RIGATONI alla VODKA pecorino romano 25

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illness

*Please notify your server for any food allergies