



CARMELLO'S
RESTAURANT & WINE BAR

www.carmellosrestaurant.com



UVA Graduation 2016 Menu

ANTIPASTI

CLAMS CASINO \$12

Baked stuffed clams.

CALAMARI FRITTI \$11

Ringlets of Squid, floured and fried. Served with Lemon Aioli and Marinara Sauce

CARCIOFFI FRITTI \$10

Three Artichoke hearts; stuffed with fresh mozzarella, lightly breaded and fried. Served on a bed of tomato sauce

ARAGOSTA BISQUE \$10

Bowl of Lobster bisque, garnished with lobster meat

ARINCINI \$9

Risotto Balls stuffed with prosciutto, mozzarella cheese and peas, served with Spicy tomato sauce

INSALATA CAPRESE \$10

House made mozzarella cheese, vine ripe tomatoes, extra virgin olive oil, and balsamic reduction

COZZE DI CARMELLO \$9

PEI mussels in white wine sauce or red sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Congratulations Graduates!

ENTRADA

All entrees are served with bread and butter and a house salad with our homemade house dressing!

RACK OF LAMB \$40

Full New Zealand rack of lamb, seasoned with Italian herbs, broiled to perfection, served with mascarpone mash potato and olive oil dressed asparagus

FILETTO ALLA PEPPEVERDE \$36

8 oz Filet mignon, served in a green peppercorn sauce, with mascarpone mash potato and olive oil dressed asparagus

PESCE DI GIORNO \$35

Fresh Chilean seabass filet, Putanesca sauce, tomato risotto, olive oil dressed asparagus

PAPPARDELLE CON PESCE \$31

Homemade Pappardelle pasta, tossed with lobster meat, bay scallops and jumbo shrimp in a lobster champagne cream sauce

COSTOLLETTE DI MANZO \$30

8 oz. Braised Short Rib, citrus rosemary jus, served with mascarpone mash potato and olive oil dressed asparagus

OSSO BUCCO MILANESE \$30

Veal Shanks, braised, served with saffron risotto in a red wine demi-glace.

SCAMPI GAMBERI \$27

Jumbo shrimp sautéed in butter, parsley, lemon, garlic and white wine. Piled on a bed of linguini pasta

SCALLOPINI DI VITELLO SALTIMBOCA ALLA ROMANA \$27

Medallions of Veal, topped with prosciutto di Parma, crispy sage, house made mozzarella cheese and served in demi-glace

SCAMPI ALLA PARMIGIANA \$26

Jumbo shrimp lightly breaded; topped with tomato sauce and Mozzarella cheese, then baked to perfection

VITELLO ALLA PARMIGIANA \$23

Veal cutlet lightly breaded; topped with tomato sauce and Mozzarella cheese, then baked to perfection

PETO DI POLLO ALLA PARMIGIANA \$22

Chicken Breast lightly breaded; topped with tomato sauce and Mozzarella cheese, then baked to perfection

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