

# Carmelo's

RESTAURANT



SUMMER 2010 [Revised 28 June]

:: appetizers ::

**Soup Au Pistou**

vegetables / beans / basil-parsley pesto 3/5

**Ruby Red Beet & Shaved Fennel Salad**

goat cheese / candied walnuts / grapefruit citronette 7

**Red Leaf Lettuce Salad**

spicy garbanzo beans / ricotta salata / meritage wine dressing 6

**Baby Arugula Salad**

gorgonzola cheese / yam sticks / basil-balsamic vinaigrette 6

**Prince Edward Island Steamed Mussels**

pinot gris garlic broth / parsley / garlic crouton 8

**Crispy Squid Salad**

fried lemons / wild arugula / chili-lime & honey vinaigrette 9

**Pan-Seared Bigeye Ahi Tuna**

crispy risotto cake / citrus-soy sauce / seaweed-cabbage salad 15/23

**Local Grass Fed Beef Burger w/Ciabatta Bun**

c-sauce / texas chow chow relish / pomme frites 9  
ny artesian cheddar 1 T-Meadow farm crispy bacon 1

:: entrées ::

**Squid Ink Tagliatelle**

rock shrimp / sea scallops / guanciale / mint / "fra diavolo" sauce 19

**Penne Rigate**

sea scallops / gorgonzola cream sauce / pignole nuts 18

**Homemade Ricotta Gnocchi**

t-meadow farm pork sausage ragu 9/16

**Pappardelle**

bolognese sauce - veal, pork & house cured pancetta 9/16

**Penne Alla Vodka**

basil pesto / tomato cream sauce 7/12

**O'Brien Heritage Chicken Cutlet Milanese**

romaine lettuce / black pepper-parmesan dressing / pickled onions 15

**Bacon Wrapped & Grilled 8oz Filet Mignon**

h2gro tomato risotto / balsamic-blueberry compote 27

**Grilled bavette steak (butchers best kept secret)**

creamed corn / herb roasted Portobello mushrooms  
Shallot Puree / Natural jus 18

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**Our Philosophy** is to source the best ingredients from the Niagara Region and surrounding area. Carmelo's is a showcase for farmers and the food that they raise and grow. When developing our menu, we believe that eating the freshest seasonal ingredients heightens your awareness of the bounty our region offers and our remarkable four-season weather. It is always an adventure, and we hope that you will enjoy the taste sensations of this season, while looking forward to the next.