

Prices are subject to change without notice.

A P P E T I Z E R S

ANTIPASTO IMPERIAL.....\$ 8.95
Clams, scallops, shrimp and crabmeat in an onion and pimento spicy sauce.

CARPACCIO DI SALMONE\$ 8.95
Thin slices of smoked salmon topped with olive oil, capers, onions, tomatoes and provolone cheese.

BRAZILIAN STYLE ESCARGOTS\$ 7.95
Escargots with shallots and green olives, served in a white wine lemon sauce.

BAKED BRIE CHEESE\$ 7.95
Breaded with almonds, served with strawberry puree.

SHRIMP LA RIOS\$ 5.95
Shrimp sautéed in white wine, garlic, onions, fresh tomatoes and herbs.

MUSSELS PARATI.....\$ 6.95
Mussels sautéed with garlic and spinach, in a thyme-white wine sauce.

PALMITO GRATINADO.....\$ 7.95
Hearts of palm sautéed in a parmesan cream sauce, broiled to perfection.

SHRIMP COCKTAIL.....\$ 10.95
Jumbo shrimp served with cocktail sauce.

S O U P S A N D S A L A D S

SOPA DE FEIJAO PRETO\$ 2.95
Black bean soup.

SALADA BRASILIA.....\$ 8.95
Hearts of palm, artichokes, tomatoes and olives added to fresh greens.

SOPA DE CAMARAO\$ 5.95
Shrimp bisque.

**SALADE CÉSAR
AUX FRUITS DE MER\$ 13.95**
Caesar salad topped with shrimp and lump crabmeat.

SOUP OF THE DAY

CAESAR SALAD.....\$ 4.95

SMALL CAESAR SALAD\$ 2.95

ADDITIONAL CHARGE FOR SPLIT ENTREE \$4.00
All dinner selections are served with market salad and warm bread.

P O U L T R Y

FRANGO BAIANO \$ 16.95
Sautéed breast of chicken with jumbo shrimp in a spicy Brazilian sauce with and bell peppers; served with pasta and vegetables.

POLLO SALTIMBOCCA \$ 14.95
Breast of chicken stuffed with Italian prosciutto and topped with provolone cheese in an onion marsala wine sauce; served with pasta and vegetables.

FRANGO TROPICAL \$ 13.95
Sautéed breast of chicken with pineapple, papaya and apples; served with fried bananas and rice.

POLLO LATINO \$ 13.95
Sautéed breast of chicken with bell peppers and onions in a light spicy tomato sauce; served with pasta and vegetables.

CHICKEN AND SHRIMP SCAMPI \$ 16.95
Sautéed breast of chicken and shrimp in a white wine and garlic sauce; served with pasta and vegetables.

CHICKEN PICCATA \$ 14.95
Sautéed breast of chicken with capers in a white wine lemon sauce; served with pasta and vegetables.

FRANGO MINEIRO \$ 14.95
Sautéed breast of chicken with okra and bell peppers in a light spicy sauce; served with rice and black beans.

POLLO AL BASILICO \$ 14.95
Sautéed breast of chicken with mushrooms and fresh basil in a white wine sauce; served with pasta and vegetables.

CHICKEN ARTICHOKE \$ 17.95
Sautéed breast of chicken with artichokes, in a brie cheese cream sauce; served with pasta and vegetables.

M E A T S

VEAL PICCATA \$ 21.95
Provini veal tenderloin sautéed with capers in a white wine lemon sauce; served with pasta and vegetables.

VEAL MARSALA \$ 21.95
Provini veal tenderloin sautéed with mushrooms in a marsala wine sauce; served with potatoes and vegetables.

VEAL AND SHRIMP \$ 24.95
Provini veal tenderloin and shrimp sautéed with fresh garlic in a lemon and white wine sauce; served with pasta and vegetables.

BRAZIL 2001 \$ 21.95
Beef, pork, kielbasa sausage and chicken in a garlic Merlot wine sauce with rice, black beans and collard greens accompanied with fried bananas.

FILET MIGNON Market Price
Grilled to perfection then sautéed with mushrooms and onions in a sherry wine sauce; served with potatoes and vegetables.

BIFE ACEBOLADO Market Price
Grilled Premium New York Strip with onions and tomatoes in a sherry wine sauce; served with black beans and rice.

BLUE CHEESE STRIP Market Price
Grilled Premium New York Strip topped with blue cheese sauce; served with potatoes and vegetables.

PORCO JARDINEIRO \$ 16.95
Grilled pork tenderloin with fresh herbs; served with rice, black beans and fried bananas.

FELJOADA.....\$ 15.95
*A traditional dish of black beans simmered with sausage, pork and beef;
served with rice and collard greens. A Brazilian delight.*

S E A F O O D

CAMARAO PAULISTA\$ 15.95
*Sautéed jumbo shrimp in white wine and garlic;
served with rice and vegetables.*

SCALLOPS A LA “MARY”.....\$ 18.95
*Scallops sautéed in a marinara sauce; served with
pasta and vegetables.*

SCALLOPS AU GRATIN.....\$ 18.95
*Sautéed scallops in a sherry wine cream sauce;
served with pasta and vegetables.*

**SCALLOPS WITH
SUN DRIED TOMATOES\$ 19.95**
*Sautéed scallops with artichokes and sun dried
tomatoes in a light tarragon sauce; served with
angel hair pasta and vegetables.*

MOQUECA MINEIRA\$ 17.95
*Shrimp, clams and white fish in a spicy Brazilian
sauce with onion; served over a bed of rice.
A house favorite.*

PAELLA VALENCIANA\$ 19.95
*Clams, scallops, shrimp, chicken and kielbasa
sausage, prepared with saffron rice and herbs.*

SALMON TARRAGON.....\$ 16.95
*Grilled Atlantic salmon with tarragon and lemon;
served with rice and vegetables.*

FILET OF FRESH SALMON\$ 16.95
*Filet of Atlantic salmon with fresh tomatoes in a
white wine caper sauce; served with potatoes and
vegetables.*

LAGOSTA BAIANA\$ 27.95
*Maine lobster tail and jumbo shrimp in a spicy
Brazilian sauce; served with pasta and vegetables.*

LOBSTER AND SHRIMP SCAMPI\$ 27.95
*Maine lobster tail and jumbo shrimp in a white
wine and garlic sauce; served with pasta and
vegetables.*

LOBSTER TAIL.....\$ 21.95
*Maine lobster tail with garlic butter; served with
rice and vegetables.*

SEAFOOD PARATI.....\$ 29.95
*Lobster tail, scallops, shrimp, mussels and thyme in
a light cream sauce; served over pasta.*

CARLOS’ SURF & TURF.....Market Price
*Broiled Maine lobster tail with grilled 8 oz. filet mignon finished with
the chef’s choice of sauce; served with potatoes and collard greens.*

P A S T A S

SHRIMP AND SCALLOPS.....\$ 17.95
*Shrimp and scallops sautéed with tomatoes and
spinach in a white wine garlic sauce over angel
hair pasta.*

LINGUINI COM CAMARAO\$ 15.95
*Shrimp, spinach and diced tomatoes over linguini
finished in a garlic light cream sauce.*

PASTA COM GALINHA.....\$ 11.95
Chicken, hearts of palm and sun dried tomatoes over angel hair pasta.

SEAFOOD IMPERIAL.....\$ 17.95
Scallops, shrimp and clams in a light spicy sauce with onions, served over linguini.

V E G E T A R I A N

PASTA TROPICANA\$ 11.95
Angel hair with hearts of palm, sun dried tomatoes and mushrooms in a white wine sauce.

BRAZIL MESTIÇO\$ 9.95
Rice, black beans and collard greens. Unique and delicious.

PASTA WITH ARTICHOKE.....\$ 11.95
Angel hair pasta with artichokes, fresh tomatoes, spinach and basil in a light cream sauce.

VEGETARIAN PAELLA.....\$ 12.95
Saffron rice prepared with artichokes, hearts of palm, mushrooms, fresh tomatoes, peas and blended with savory herbs.

H O M E M A D E D E S S E R T S

FLAN\$ 3.95

KEY LIME PIE.....\$ 5.95

TIRAMISÙ\$ 5.95

CHEESE CAKE.....\$ 5.95

CHOCOLATE MADONA CAKE.....\$ 5.95

**FRIED BANANAS IN A
GRAND MARNIER SAUCE
TOPPED WITH ICE CREAM.....\$ 5.95**

C O F F E E S

ESPRESSO\$ 2.50

ESPRESSO ESPECIAL\$ 5.95
Espresso coffee accompanied with a chocolate cordial and cookie.

CAPPUCCINO.....\$ 3.50

CAPPUCCINO ESPECIAL\$ 6.95
Cappuccino accompanied with a chocolate cordial and cookie.

CAPPUCCINO AMARETTO\$ 6.95

BRAZILIAN CAFE\$ 6.95
Combination of hazelnut, almond and coffee liqueurs topped with whipped cream and orange brandy.

B E V E R A G E S

**SOFT DRINKS - Coke, Diet Coke, Sprite,
Mello Yello, Pibb Extra, Ginger Ale, Pink Lemonade.....\$ 1.75**

COFFEE, HOT TEA, ICE TEA\$ 1.75

GUARANA Brazilian Soft Drink\$ 2.50

S. PELLEGRINO WATER 1 L.....\$ 4.50

S. PELLEGRINO SMALL BOTTLE\$ 2.50

SIDE ORDERS

COLLARD GREENS	\$ 2.25	GARLIC BREAD	\$ 2.00
FRIED BANANAS	\$ 2.25	FAROFA	\$ 2.50

BON APPÉTIT