



# *Carmelo's Restaurant*

Serving Houston for 25 years!

*Planning for luncheons, dinners, weddings, business meetings and cocktail receptions at Carmelo's is easy with the following information.*

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## *Event Rooms*

### **Wine Room East**

Cozy and intimate for a small group of 8-12 people, an antique mirror from the early 1900's sets the scene with wines, "Revelers" and Italian ceramics known as "porcellini" or piglets. Their happy, content and satisfied faces set the tone— bringing joy to everyone who sees them.

### **Wine Room**

This private dining room, surrounded by lit wine displays, welcomes parties up to 18 people. It represents an experience in which everything is personalized— similar to having a butler in your home.

### **Wine Room South**

Tucked in the back of the restaurant, this beautiful wine room seats 20 people. Paintings by one of Carmelo's favorite artists add to the intimate atmosphere.

### **Tara Room**

Piazza Tara features a wall-to-wall bas-relief collection of buildings recreating the Italian village of Taormina, Sicily, where Carmelo was born. This room holds up to 50 people or may be split in half for smaller parties on either side.

### **Luisa Room**

This room seats 160 people at a time. Columns and hanging lamps help transform the room into a stunning rendition of the Sicilian village where Carmelo grew up— complete with a freestanding wall of glowing cutouts representing homes surrounding an Italian piazza. This room may also be divided in half to accommodate smaller groups on each side.

# Menus

These menus are suggestions of our restaurant's specialties and may be altered to suit your needs. We are happy to meet any special dietary requests. Please note that the prices for both food and beverage do not include the 8.25% sales tax. A gratuity of 18% will be applied to any private dining functions. All prices and menu items are subject to change. Personalized menus are printed especially for your dinner or luncheon at \$1 per menu.

## *Hors d'oeuvres*

*Passed or Displayed Items*

*Priced per piece with a minimum of 25 pieces per order*

Jumbo Shrimp Cocktail  
Jumbo Grilled Shrimp  
Crabmeat Stuffed Mushrooms  
Miniature Crab Cakes  
Fried Scallops with Tartare Sauce  
\$3.25

Crostini with Eggplant and Buffalo Mozzarella  
Smoked Salmon Filled with Cucumbers, Mango and  
Crabmeat Mousse  
\$2.25

Crostini with Avocado Relish and Tuna Loin  
Oysters with Champagne Sauce  
\$2.00

Salsiccia di Calamari  
\$1.75

Toasted Potato with Smoked Salmon and Corn Relish  
Corn Cake with Smoked Salmon  
Crostini with Gorgonzola Soufflé  
Crostini with Roasted Artichoke Mousse  
Crostini with Celery Mousse  
Spicy Veal Meatballs  
Homemade Italian Sausage  
Toasted Tortellini  
Arancini with Gorgonzola  
Small Pizza  
Pollo with Garlic and White Wine  
Stuffed Mushrooms with Artichoke Hearts  
Bocconcino  
\$1.25

Fried Zucchini  
Fried Mushrooms  
\$.75

# Dining Menu

*Groups of 25 or more are asked to pre-select a menu based from the following selections.*

## First Course

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*Please select up to two of the following:*

Lobster Bisque \$9

Calamari Fritti \$10

Grilled Shrimp with lime honey mustard sauce \$12

Smoked Salmon served with onions and horseradish cream \$11

Carpaccio served with parmigiano, lemon and virgin olive oil \$11

Escargot Mauro sautéed in garlic and fresh herbs \$9

Avocado with Seafood served with a medley of shrimp, crabmeat and scallops \$13

Fried Oysters in Champagne Sauce \$11

Crab Cakes Carmelo \$12

## Salad Course

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*Please select one:*

Caesar Salad \$6

Torre di Pisa— a base of tomatoes followed by avocado, onions, artichokes, with a vinaigrette caper dressing \$6

Tomato Caprese- Tomatoes topped with fresh Buffalo Mozzarella, olive oil and fresh basil \$8

Dinner Salad- Lettuce, tomatoes and cucumbers in a vinaigrette dressing \$5

## Main Course

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*Please select your entrées from the following suggestions. The Chef will prepare accompanying dishes based on the availability of the freshest, seasonal product available. Please refer to our current dinner menu for examples of entrée presentations.*

*For parties of 25 people or more, please select up to three entrées:*

Grilled Filetto of Beef \$29

Pollo Carmelo \$21

Grilled Double Lamb Chops \$32

Salmone Fresco \$25

Red Snapper Mango \$27

Gamberi Ripieni \$26

Halibut \$26

## Dessert Course

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*Please select up to two desserts:*

Lemon Torte

Pecan Pie

Chocolate Mousse

New York Style Cheesecake

Italian Bread Pudding

Tiramisu \$6.50

# *Buffet Menu*

*Buffets are available for groups of 50 people or greater.*

*Please select one:*

Caesar Salad  
Torre di Pisa  
Dinner Salad

*Please select two:*

Grilled Sirloin Strip  
Pollo Ricotta and Prosciutto  
Salmone Fresco

*Please select one:*

Mashed Potatoes  
Roast Potatoes  
Capelli d'Angelo alla Genovese

*Please select one:*

Fresh seasonal vegetables  
Fresh Spinach  
Grilled Asparagus

*Please select one:*

Pecan Pie  
Lemon Torte  
Chocolate Mousse  
NY Style Cheesecake  
Italian Bread Pudding

*\$40/person*

# Wine Menu

## Champagne and Sparkling Wine

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Perrier-Jouet NV "Gran Brut", France	\$75
Moet Chandon NV "White Star", France	\$69
Asti Spumante, Martini & Rossi, Italy	\$29

## Chardonnay

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Sterling, Napa 2002	\$47
Chardonnay, Fontanelle, Banfi, Tuscany 2002	\$38
Chateau St. Jean, Sonoma 2002	\$33
J. Lohr, Paso Robles 2002	\$30
Chardonnay, Cavit Collection, Trentino- Alto Adige 2002	\$25

## Pinot Grigio

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Robert Mondavi "La Famiglia" Pinot Grigio, Napa 2001	\$44
Pinot Grigio, Santa Margherita, Trentino- Alto Adige 2002	\$38
Pinot Grigio, San Angelo, Tuscany 2003	\$33
Pinot Grigio, Cavit Collection, Trentino- Alto Adige 2003	\$25

## Cabernet Sauvignon

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Cabernet Sauvignon D.O.C.G Oddero '97	\$85
J. Lohr, Monterey 1999	\$36
Dry Creek, Sonoma 2000	\$49
Cabernet Sauvignon, Mezzacorona 2001	\$25

## Chianti

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Chianti Classico, San Felice 2001	\$35
Chianti Classico Riserva, Castello Banfi 2000	\$40

## Merlot

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Groth, Napa 1998	\$75
Merlot, Villa Frattina 2002	\$30
Merlot, Vigna Del Re 2002	\$26

*This is an abbreviated wine list for private functions. A full selection is also available.  
Vintages are subject to change.*

# *Private Party Beverage Menu*

Well liquor	\$7.00
Premium brand liquor	\$8.00 <i>and up</i>
Cognac	\$9.50 <i>and up</i>
After dinner drink	\$8.50 <i>and up</i>
Domestic bottled beer	\$4.00
Imported bottled beer	\$4.50
Wine by the glass	\$7.00 <i>and up</i>
House Champagne	\$7.50
Sodas	\$2.50
Juices	\$3.75
Coffee/Tea	\$2.50
Capuccino	\$4.00
Espresso	\$3.50
San Pelligrino	\$6.00
Panna	\$6.00

*All drinks are charged on a consumption basis.  
Prices are subject to 18% gratuity and 8.25% Texas sales tax.*

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