



RISTORANTE PAPPAGALLO

Dinner Menu

Address: Barkers

Phone: 1 (345) 949 1119

Cuisine: Italian/Caribbean

INSALATE AND ZUPPE

Caesar Salad	CI\$10.5
Parmesan cheese, brioche croutons, hard boiled eggs, bacon bits, creamy garlic dressing	
Beet and Cucumber Salad <input type="checkbox"/>	CI\$10.00
Marinated yellow and red beets, served with cucumber, walnuts, horseradish and mascarpone sauce	
Spinach Leaves	CI\$9.5
Hearts of palm, tomato, blue cheese, raisins, roasted pumpkin, spicy walnuts, walnut vinaigrette,	

ANTIPASTI

Crudo di Mare	
(Market Price) Ceviche or Tartare of the day	
Foie Gras	CI\$26.00
4oz seared, celery-fennel-apple compote, toasted pecan, Port and grape sauce, pan brioche	
Octopus	CI\$15.50
Potato garlic cream, chorizo-tomato marmalade, fava beans, fried capers, oregano oil	
Carpaccio Cipriani	CI\$14.75
Local raw beef tenderloin, rucola, capers, organic parmesan, original Cipriani dressing	
Shrimp Cocktail	CI\$14.00
Housemade cocktail sauce	

PASTA AND RISOTTO

Limoncello Fettuccine <input type="checkbox"/>	CI\$27.00
Shrimp, scallops, clams, mussels, calamari, garlic, red grape tomatoes, olive oil, white wine	

Lobster Ravioli	CI\$25.00
Pasta filled with lobster in a creamy lobster bisque sauce	
Oxtail Ravioli	CI\$25.00
Morel sauce, celeriac root	
Gnocchi <input type="checkbox"/>	CI\$22.00
4 cheese sauce also available with tomato fresh basil sauce and Bolognese	
Spaghetti Meatball	CI\$22.00
Housemade marinara sauce, parmesan cheese & savory meatballs	
Pappardelle	CI\$22.00
Housemade Bolognese ragout	

SAPORI DI MARE

Chilean Sea Bass	CI\$38.50
Pan-fried, asparagus, tomato-honey ginger sauce	
Lobster & Shrimp	CI\$36.00
Buba style: touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions, brandy-tarragon cream sauce, "casereccie" pasta, frazzled leeks	
Pan-Seared Faroe Island Salmon	CI\$25.00
Baby bok choy, candied cherry tomatoes, spiced coconut cream sauce	

LA FATTORIA

12-14 oz New Zealand Rack of Lamb	CI\$37.00
Cauliflower and raisins couscous, pumpkin puree, Port wine sauce	
Ossobuco Milanese	CI\$36.00
Slow braised veal ossobuco over saffron risotto topped with gremolada	
CAB Beef Short Rib	CI\$29.00
Green kale, mash potatoes, caramelized pearl onion, Chianti wine sauce	
Veal Milanese	CI\$26.00
Breaded veal, lemon buerre blanc, crunchy sauteed vegetables, baby corn chestnut, soya	

KIDS MENU

Fettuccine Alfredo	CI\$10.5
Penne/Tomato or Butter Sauce	CI\$10.5
Chicken Tenders & French Fries	CI\$12
Grilled 4oz Beef Tenderloin with French Fries	CI\$18
Little Caesar	CI\$5
Pizza (Mozzarella, Tomato Sauce)	CI\$11.00

CONTORNI

Lobster Mac & Cheese	CI\$8.50
Roasted Local Pumpkin	CI\$7.00
Sautéed Bok Choy	CI\$7.50
Garlic Mashed Potatoes	CI\$7.00

VEGAN SELECTION

Cream of Carrot, Ginger and Oregano Oil Vegan	CI\$9
Vegetable Medley Vegan	CI\$13
Braised asparagus, broccoli, fava beans, brussels sprouts, spring onions, black truffle	

DESSERTS

Creme Brulee	CI\$8.5
Baileys, caramelized sugar crust	
Tiramisu	CI\$8
Kahlua flavored with mascarpone cheese and chocolate sponge	
Key Lime Tart	CI\$8
Tropical fruit, coconut meringue	

Chocolate Lava Cake	CI\$8.75
Vanilla ice cream	
Chocolate Peanut Butter Pie	CI\$8
Milk chocolate sauce	
Dulce de Leche Cheesecake	CI\$8.75
Cheesecake marbled and layered with pockets of caramel, wrapped in a flaky tortilla pastry, chocolate ice cream	
Apple Phyllo Tartlet	CI\$9
Touch of cinnamon, macadamia nut crumble, vanilla ice cream, caramel sauce	
Ice Cream	CI\$7
Vanilla, chocolate, and strawberry	

Last updated: Wed 13 Oct, 2021