



## RISTORANTE PAPPAGALLO

### Dinner Menu

Address: Barkers

Phone: 1 (345) 949 1119

Cuisine: Italian/Caribbean

## INSALATE AND ZUPPE

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

## ANTIPASTI

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

## PASTA AND RISOTTO

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

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

## SAPORI DI MARE

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

## LA FATTORIA

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

## KIDS MENU

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

## CONTORNI

<b>Lobster Mac &amp; Cheese</b>	<b>CI\$8.50</b>
<b>Roasted Local Pumpkin</b>	<b>CI\$7.00</b>
<b>Sautéed Bok Choy</b>	<b>CI\$7.50</b>
<b>Garlic Mashed Potatoes</b>	<b>CI\$7.00</b>

## VEGAN SELECTION

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

## DESSERTS

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

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

Last updated: Wed 13 Oct, 2021