



## RISTORANTE PAPPAGALLO MENU SELECTION

### SOUPS AND SALADS

**Soup Of The Night** (priced accordingly)

**Caesar Salad**

with a creamy garlic dressing, Parmesan-Reggiano cheese, herbed focaccia croutons  
8

**Spinach Leaves**

Tossed with walnut vinaigrette, hearts of palm, crumbled gorgonzola, crispy pancetta and spicy candied walnuts 9

**My Favorite Chopped Salad**

Boston lettuce and radicchio with chopped tomatoes, chickpeas, cucumber, pickled onions, Monterey Jack cheese, and a mustard vinaigrette 9

**Arugula Salad**

with roasted butternut squash, sun-dried cranberries, walnuts, sprinkled with Parmesan and a warm apple cider vinaigrette 8

**Assorted Heirloom Tomato Salad**

Sliced fresh tomatoes with pickled baby onions, extra virgin olive oil and 10 year gran riserva balsamic vinegar and Cayman sea salt 12.50

**Beet And Cucumber Salad**

with horseradish mascarpone, olive oil & lemon dressing, chopped walnuts and parsley  
9

### APPETIZERS

**Fresh Burrata Mozzarella Cheese**

with yellow pepper sauce, roasted onion, drizzled with pesto (contains pinenuts) extra virgin olive oil 12.50

**Wagyū Beef Carpaccio**

Thinly sliced raw Wagyū beef with a tangy mustard sauce, arugula, fried capers, sun-dried tomatoes, and shaved Pecorino cheese 12.75

**Smoked Wahoo Carpaccio**

Salmoriglio style with an olive oil, lemon, garlic and oregano dressing with an arugula salad 10

**Tuna Tataki Salad**

Crusted with ginger and pepper, seared rare with mixed lettuce, grilled watermelon, daikon radish, crumbled wasabi peas, and a lime-avocado dressing 14

### **Calypso Calamari**

Fried with zucchini and pickled scotch bonnet tartar sauce 9.75

### **Almond Crusted Robiola Cheese**

Served warm over baby lettuce with raspberry vinaigrette, fig chutney and roasted garlic 9

## **PASTA APPETIZERS**

### **Potato & Spinach Gnocchi**

with four cheese cream sauce and topped with shredded spinach 9

### **Penne**

with roasted chicken, cherry tomato and a rosemary cream sauce 10

### **Spaghettini Alle Vongole Veraci**

steamed with clams, cherry tomatoes, parsley in a white wine sauce 12

### **Fettucine Pomodoro**

Tossed with diced tomatoes in a tomato-basil sauce 9

### **Cocoa Agnolotti**

pasta filled with braised beef, prosciutto and lettuce sautéed with butter, sage, poppy seeds, and topped with smoked Gouda 9.75

### **Duck Raviolo**

Spinach pasta filled with roasted duck, with a porcini mushroom cream sauce, toasted pinenuts 12

## **RISOTTI AND PASTA**

### **Seafood Risotto**

Sautéed with shrimp, scallops, calamari, clams and mussels in extra virgin olive oil, diced tomato, herbs and white wine 25

### **Risotto con Asparagi**

Arborio rice sautéed with fresh asparagus, shallots, white wine, butter and fontina cheese 22

### **Risotto di Zucca**

Sautéed with butternut squash, hazelnuts, sage, olive oil and parmesan cheese 23

### **Black And Yellow Linguine**

Sautéed with shrimp, scallops, garlic, chopped tomatoes, basil, olive oil and white wine 24

### **Lobster Ravioli**

Creamy brandy-lobster essence and fine diced tomatoes 22

### **Linguine Bolognese**

Long flat pasta served with a hearty meat and tomato sauce 20

### **Fusilli alla Chioggiana**

Sautéed with sausage, radicchio, diced tomato, shallots, garlic, red wine and a touch of tomato

sauce 20

## **Whole wheat Pappardelle**

Sautéed with cauliflower, sun-dried tomatoes, scallions, garlic, olive oil, herbs & breadcrumbs 19

## **SEAFOOD**

### **Fresh Fish Your Choice : Market Price**

- ◇ *Crusted with sun-dried tomatoes, garlic and herbs, drizzled with a honey & balsamic glaze, cauliflower mash and sautéed spinach*
- ◇ *Pan seared with a homemade jerk marinade, a handful of mixed lettuces, mango, avocado, fried Vidalia onion, and a creamy mustard & honey dressing*
- ◇ *Mediterranean sautéed with cherry tomatoes, black and green olives, capers, garlic, basil, pinenuts served on a bed of chick peas*
- ◇ *Grilled with olive oil, lemon and herbs, over garlic whipped potatoes, asparagus, citrus buerre blanc*

### **Lobster And Shrimp Buba Style**

Sprinkled with a touch of cayenne pepper, sautéed with garlic, diced tomatoes, mushrooms, scallions, in a flaming brandy-tarragon cream sauce over "Trecce dell Orto" pasta and topped with frazzled leeks 35

### **Tiger shrimp**

Marinated with chipotle, mustard and lemon, grilled in the shell and served with pineapple salsa, black rice and a green onion-cilantro sauce 24

## **LAND FAVORITES**

### **New Zealand Rack Of Lamb**

Oven roasted rack with a honey-mustard crust, fontina cheese & arugula risotto, black currant-rosemary sauce 37

### **Veal Chop Milanese**

Pounded thin and breaded, sautéed with olive oil, served with a touch of lemon buerre blanc, and an arugula and cherry tomato salad 26

### **Veal Scallopine**

Thinly sliced veal sautéed with olive oil, garlic, and mushrooms in a white wine-cream sauce, and served with garlic roasted potatoes 27

### **Veal Limone**

Veal sliced thin and sautéed with capers, parsley in a lemon sauce, potato croquette 26

### **Chicken Scallopine**

Thinly pounded chicken sautéed with pink peppercorn in a gorgonzola cream sauce and served with buttered linguine 20

## Our Certified Angus Beef Selection

Abundantly flavorful. Incredibly tender. Naturally juicy.  
That's the Certified Angus Beef Brand-  
Angus beef at it's best



### **Certified Angus Beef Tenderloin**

Wrapped with smoked bacon and grilled, topped with  
vidalia onion jam, crumbled gorgonzola, a roasted  
shallot-Merlot demi sauce, and garlic whipped potatoes

8 Ounce.....	35
10 Ounce.....	39

### **Spice-Crusted Certified Angus Beef 18oz Grilled Beef Bone-In Ribeye Steak**

Lick your plate with this grill classic, served with  
crispy shoestring potatoes, and Chimmi churri sauce 39.50

## Our Niman Ranch Selection

Chef-Inspired Gourmet Natural  
Raised on Enviromentally Sustainable Ranches  
No Antibiotics or Hormones-Ever!



### **Jerked Niman Ranch Pork Center Chop**

Pan seared, and flamed with a "Jack Daniels" sauce, mango & lime salsa, yuca chips, sour  
cream- mashed Potatoes and a griddle corn cake 27

## Side Dishes

*Tuscan style "organic" cauliflower  
roasted with olive oil, garlic & breadcrumbs 8*

*Lobster mashed potatoes 7*

*Shoestring Fries  
with Cayman sea salt, and truffle oil 6*

*Sauteed Spinach Siciliana style  
with sherry vinegar, raisins and pinenuts 7*

*Mushrooms and onions  
sautéed with olive oil 7*

*Local Pumpkin Oven Roasted  
with olive oil, garlic and bacon 7*

*Grilled Asparagus  
with green peppercorn vinaigrette 7*

*No Substitutions*