

Ristorante Pappagallo

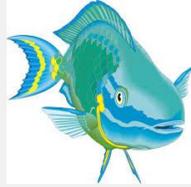
Phone 345-949119 Email Papa@candw.ky

Feel free to create your menu by mix and match items from different menus.

Price will be quoted accordingly.

In order to provide excellent service: for groups over 150, choices maybe limited.

Menu 1 Parrot Fish



3 Courses

Choice of Appetizer

Tropical Salad,

Mix green salad, papaya, mango, red grape tomato, basil lime- honey vinaigrette

or

Lobster Filled Ravioli with Crustacean Sauce

or

Seasonable soup

Choice of Main Course

Sautéed local catch Mediteranneo

roasted cheery tomatoes, capers, olives, parsley pesto served with crispy fingerling potatoes

or

Slow Braised Certified Black Angus Beef Short Rib

Chianti-rosemary reduction, celeriac whipped potatoes seasonable greens

or

Pennete with Shrimps and Vodka sauce

Tricolor Pennette pasta sautéed with peppered vodka in a tomato –cream sauce

Choice of Dessert

Chef's Selection of 3 Desserts

or

Select 2 from Dessert Selection

Menu 2 Turtle



3 Courses

Choice of Appetizer

Arlecchino Salad

Mix green leaves, red grape tomato, fresh blueberries, dried apple chips, sun flower seeds, raspberry vinaigrette

or

Shrimp Bisque with Paprika Grissini

or

Carpaccio of Local Beef Tenderloin

Arugola salad , shave organic parmigiano , fried capers , tangy mustard sauce

or

Tortello Pasta Filled with ricotta and local pumpkin

Sage butter and candy tomatoes

Choice of Main Course

Pistachio Crusted Rack of Lamb

Blueberry port wine sauce , truffle potatoes , roasted cipollini and candied tomatoes

or

Pan seared Day Boat Catch

Tabouli cauliflower, pickled red onion, parsley-Pernod sauce

or

Local Suckling pig

Puffed rice crusted and pan-fried, apple sorrel pure, roasted shallots, glazed rainbow carrots

or

Cavatelli sautéed with Lobster and shrimp,

Diced tomato mushrooms and scallions in a flaming brandy cream sauce with a touch of peperoncino

Choice of Dessert

Chef's Selection of 3 Desserts

or

Select 2 from Dessert Selection

Menu 3

Silver Thatch



3 Courses

Choice of Appetizer

Brie Milanese

Yellow pepper sauce, onion- orange marmelade
or

Day Boat Catch Carpaccio or Ceviche

Chef choice of condiments
or

Homemade Ravioli

Filled with crab , sun dried tomato, saffron-fennel sauce, crustacean bisque

Choice of Main Course

Black Olive Crusted Day boat catch

Pappa al pomodoro, garlic comfit sauce, roasted shallots, zucchini pearl
or

Grilled Rib Eye Steak

Potatoes fondue, zucchini quenelle, Stilton hollandaise sauce
or

Niman Ranch Pork Tenderloin

with roasted butternut squash, red apple, blueberries sauce
or

Seasonal Risotto

Choice of Dessert

Chef's Selection of 3 Desserts

or

Select 2 from Dessert Selection

Menu 4

Blue Marlin



3 Courses (Pappagallo Classic)

Choice of Appetizer

Arlecchino Salad

Mix green leaves, red grape tomato, fresh blueberries, dried apple chips, sun flower seeds, raspberry vinaigrette

or

Homemade Caramelle

Filled with veal and chicken , sage butter and crispy guanciale

or

Tuna tartare

Teriyaki glazed, avocado, seaweed salad

or

Pappagallo Famous Cracked Conch Chowder

clementine and saffron

Choice of Main Course

Lobster and shrimp,

sautéed with tomato mushrooms and scallions in a flaming brandy, tarragon cream sauce, over braids of pasta, topped with frazzled leeks

or

Grilled Certified Angus Beef Tenderloin

Caramelized red onion, roasted shallot-port wine sauce, Bacon-mushroom potato Lyonnais, carrots quenelle

or

Pan Roasted day boat catch

Sautéed white asparagus, French beans, red grape tomato, black-green olives, Citrus Beurre Blanc

or

Porcini Mushrooms Risotto (vegetarian / gluten free)

Choice of Dessert

Chef's Selection of 3 Desserts

or

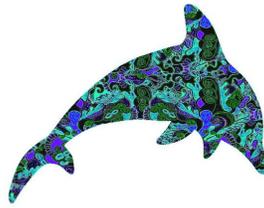
Select 2 from Dessert Selection

or

Homemade Fresh Fruit Sorbet

Menu 5

IL Delfino



4 Courses

Starter

Mediterranean Salad

Mix green lettuce, cocktail tomato, Kalamata olives, caper berries, red onion, croutons, Italian pickles
tomato vinaigrette

Choice of Second Course

Cocoa Ravioli

filled with braised beef, spinach sauce, petals of roasted red onion,
or

Cannellini bean coconut veloute soup

or

Fresh lobster

Fruit aspic, crunchy fennel, green bloody Mary

Choice of Main Course

Pan Roasted Chilean Seabass

Jerusalem artichoke pure, spring vegetable spaghetti, red wine sauce
or

Fresh water grilled prawns

Marinated in ginger –lemongrass, lemon –raisins cous cous, frisse salad with orange vinaigrette,
tomato chutney

or

Pistachio crusted lamb loin

Roasted spring onion, phillo pastry wrapped truffle potatoes, blueberry dark chocolate sauce
or

Porcini mushroom risotto and truffle

Choice of Dessert

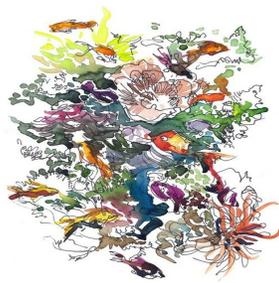
Chef's Selection of 3 Desserts

or

Select 2 from Dessert Selection

Please note, items are subject to change, due to seasonal availability and quality control,
an alternative selection will be offered if the case arise

For current prices please email papa@candw,ky



Dessert Selection

Warm Apple Philo strudel

Flavored with Cinnamon, Raisins, Almonds, served with Vanilla ice cream

Lemon grass crème Brulee

Caramelized sugar crust

Vanilla bean pannacotta

Fresh berries

Fruit tartlet

Pastry cream, crème anglaise

Chocolate Lava Cake

Berry sauce, Candied orange, Vanilla ice cream

Strawberries Cheese Cake

Fresh Strawberries and Strawberries coulis

Duo Chocolate Slice

Dark Chocolate Sponge Layered with White Chocolate Mousse

Black figs Mission baked yogurt

With almonds biscotti

Cream Caramel

Coffee Flavored Baked Custard, Bourbon Chantilly

Choco Tiramisu

Kahlua flavored Mascarpone cheese laired with Devils Chocolate Sponge & Lady fingers

Coconut Bavarian

Grilled Pineapple carpaccio, caramel sauce, coffee

Cay Lime Pie with Italian Meringue

Cold forest millefeuille

Layered puff pastry with crème Chantilly and berries

Dessert Trio (Single Selection)

Tiramisu, fruit tartlet, coconut bavarian

ICE CREAM

Vanilla, chocolate and strawberry

FRUIT SORBETS

Zesty lemon, mango, raspberry and strawberry