

Salad

Caesar Salad

Parmesan cheese, croutons, hard boiled
eggs, bacon bits, creamy dressing 10.50

Beet and Cucumber salad **V**

Marinated yellow and red beets, served with
cucumber, walnuts, horseradish &
mascarpone sauce 10.00

Spinach Leaves **V**

Hearts of palm, tomato, blue cheese, craisins,
roasted pumpkin, spicy walnuts,
walnut vinaigrette 9.50

Soup

Cracked Conch Chowder 8.50
orange & saffron

Minestrone **V** 7.00
classic vegetable soup

Starters

Crudo di Mare

Ceviche or Tartare of the day M/P

Octopus

Potato garlic cream, chorizo-tomato
marmalade, fava beans, fried capers, oregano
oil 15.50

Shrimp cocktail

Homemade cocktail sauce 14.00

Calamari

fried zucchini, pickled scotch bonnet tartar
sauce 11.00

Foie Gras

4oz seared, celery-fennel-apple compote,
toasted pecan, Port and grape sauce, pan
brioche 26.00

Carpaccio Cipriani

Local raw beef tenderloin, rucola, capers,
organic parmesan, original Cipriani dressing
14.75

Crispy Pork Belly

Miso sauce, tomato-onion brunoise,
fried pork skin 13.50

Pasta

Spaghetti

Lobster, tomato sauce, touch pepperoncino,
grape tomatoes, herb crumble 28.00

Tagliatelle Mare

shrimp, scallops, clams, mussels, calamari,
garlic, red grape tomatoes, olive oil, white
wine 26.00

Ravioli all' Anatra

Spinach pasta filled with roasted duck,
mushroom cream sauce, toasted pinenuts
26.00

Gnocchi **V**

4 cheese sauce also available with tomato
fresh basil sauce and Bolognese 22.00

Pappardelle, homemade Bolognese ragout

22.00

Spaghetti meatball

Homemade marinara sauce, parmesan
cheese & savory meatballs 22.00

Traditional Lasagna

Bolognese, béchamel & parmesan 20.00

Pumpkin & Amaretto Ravioli **V**

Butter, shaved parmesan, roasted almonds,
fresh sage gel 20.00

Risotto Scoglio

Carnaroli rice, shrimp, scallops, clams,
mussels, garlic, diced tomatoes, basil, olive
oil, white wine 28.00

Main Course

Chilean Sea Bass

Pan-fried, lemon and parsley skillet roasted potatoes, sautéed spinach, tomatillo salsa 36.00

Lobster & Shrimp

touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions, brandy-tarragon cream sauce, "casereccie" pasta, frazzled leek 32.00

Queen Red Snapper Escabeche

Pepper, onion, fennel, carrot in pickling vinegar, fried potato 29.50

Pan - Seared Faroe Island Salmon

Baby bok choy, candied cherry tomatoes, spiced coconut cream sauce 25.00

CAB Boneless Rib Eye

16 oz cast iron pan seared, roasted potato, grilled vegetable, Bordelaise sauce 38.00

8 oz Grilled CAB Beef Tenderloin

Scalloped potatoes, charred broccoli, carrot puree, Caffe de Paris butter 36.00

12-14oz New Zealand Rack of Lamb

Cauliflower and raisin couscous, pumpkin puree, Port wine sauce 36.00

Ossobuco Milanese

Slow braised veal ossobuco over saffron risotto topped with gremolada 35.00

CAB short rib 72 hour slow cooked "low temp"

Green kale, mash potatoes, caramelized pearl onion, Chianti wine sauce 28.00

Veal Milanese

Breaded veal, lemon buerre blanc, mixed greens & cherry tomato salad 26.00

Veal Piccata

Thinly sliced veal, butter, garlic, parsley, capers, lemon sauce, mashed potatoes 26.00

Chicken Parmigiana

Green zucchini salad tossed with scallions, pine nuts, shaved parmesan, basil, citrus vinaigrette 20.00

Sides

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| Truffled Mac and Cheese | 8.75 |
| Sautéed bok choy | 7.50 |
| Charred Broccoli | 7.50 |
| Sautéed Spinach | 7.00 |
| Roasted Local Pumpkin | 7.00 |
| Garlic Mash Potatoes | 7.00 |
| Garlic Bread | 7.00 |

For Kids

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| Little Caesar | 5.00 |
| Penne/Tomato or Butter Sauce | 10.50 |
| Fettuccine Alfredo | 10.50 |
| Chicken Tenders & Fries | 12.00 |
| Kid Pizza, Mozzarella, Tomato sauce | 13.00 |
| Grilled 4oz Beef Tenderloin & Fries | 18.00 |

Dessert

Apple Phyllo Tartlet

touch of cinnamon, macademia nut crumble, gelato al torroncino, caramel sauce 9.00

Tiramisu

Kahlua-espreso flavored mascarpone cheese, chocolate sponge 8.00

Cay-Lime Pie

Coconut frosting, mango coconut macaroons 8.00

Chocolate Lava Cake

Vanilla bean 9.00

Chocolate Peanut Butter Pie

Milk chocolate sauce 8.00

Sticky Toffee Pudding

Caramel sauce, Guinness Ice cream 9.00

Cinnamon Sugar Dusted Churros

caramel & chocol

**Ristorante
Pappagallo**