



September 13, Sunday Brunch

CHOICE OF STARTERS

Pappagallo's breakfast platter

grilled tomato, mushrooms, bacon, poached egg, avocado on ciabatta toast hollandaise sauce
or

Sushi plate

shrimp tempura roll salmon nigiri
tuna and avocado roll
or

Parma ham, melon and burrata, balsamic reduction

or

Iceberg wedge salad

hard boiled eggs, crispy pancetta, cherry tomatoes, blue cheese dressing

CHOICE OF FIRST COURSE

Red beet gnocchi

creamy gorgonzola sauce, candied pear, crumbled pecans
or

Lamb ravioli

Brown butter, crispy sage, shaved parmesan
or

Crispy octopus

chorizo- tomato marmalade, garlic sauce, fava beans
or

Pearl barley soup, shitake mushroom

CHOICE OF MAIN COURSE

Salmon wellington

sautéed spinach grain mustard-champagne sauce
or

Lamb rump tagliata style

saffron risotto, basil pesto
or

Surf and turf

lemon grass & garlic marinated grilled shrimp
grilled beef striploin
roasted potatoes, asparagus
or

Vegetable strudel

butternut squash, kale, mushrooms, sweet potatoes, cauliflower velouté

DESSERT

Assorted miniature desserts
or

Artisan cheese platter

Brunch \$42 with prosecco \$60 Brunch cocktails \$5 each