

## 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

### Local Queen Red Snapper

onion and parmesan baked zucchini red beetroot mousse 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 beurre 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

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

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**