

## 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, raisins, roasted pumpkin, spicy walnuts, walnut vinaigrette 9.50

### Chef Salad V

Arugula, grilled corn, quinoa, sweetie drops, avocado, feta cheese, garlic & oregano dressing 9.00

## 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

### Foie Gras

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

### Octopus

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

### Carpaccio Cipriani

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

### Shrimp Cocktail

Homemade cocktail sauce 14.00

### Crispy Pork Belly

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

### Fresh Burrata

Toasted ciabatta, heirloom tomato, basil pesto, Parma ham (subject to availability) 13.50

### Calamari

fried zucchini, pickled scotch bonnet tartar sauce 11.00

## Pasta

### Limoncello fettuccine

Shrimp, scallops, clams, mussels, calamari, garlic, red grape tomatoes, olive oil, white wine 27.00

### Ravioli all' Anatra

Spinach pasta filled with roasted duck, mushroom cream sauce, toasted pinenuts 27.00

### Lobster ravioli

Lobster filled pasta, creamy lobster bisque 25.00

### Spaghettoni al conch Bolognese

Spaghettoni sauteed with conch ragout 25.00

### 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, truffle red beets mousse 36.00

### Lobster & Shrimp

touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions, brandy-tarragon cream sauce, "casereccie" pasta, frazzled leek 35.00

### Pan - Seared Faroe Island Salmon

Baby bok choy, candied cherry tomatoes, spiced coconut cream sauce 26.00

### Boneless Rib Eye

Garlic mash, mushroom and onions, Bordelaise sauce 16oz 39.75

### Grilled CAB Beef Tenderloin

Baked potato, charred broccoli, Caffe de Paris butter 8oz 36.00

### NY Steak

Pumpkin, bok choy, Diana sauce 14oz 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

<b>Lobster Mac and Cheese</b>	9.75
<b>Sautéed bok choy</b>	7.50
<b>Charred Broccoli</b>	7.50
<b>Sautéed Spinach</b>	7.00
<b>Roasted Local Pumpkin</b>	7.00
<b>Garlic Mash Potatoes</b>	7.00
<b>Garlic Bread</b>	7.00

## For Kids

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

## Dessert

### Apple Phyllo Tartlet

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

### Tiramisu

Kahlua-espresso 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



**Ristorante  
Pappagallo**