

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

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

Vico favorite crispy tacos

Fresh tuna, red cabbage, avocado, sweet chili mango, chili threads 15.00

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

Crispy fried pork belly tacos

Crunchy coleslaw, yum yum sauce 13.50

Homemade vegetarian pot stickers

Asian dipping sauce 12.00

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

Oxtail ravioli

Morel sauce, celeriac root 25.00

Baked short ribs cannelloni

Creamy tomato bechamel 24.00

Penne al salmone

Sauteed with salmon in a tomato vodka cream sauce 22.00

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

Ristorante Pappagallo

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

Risotto Porcini & Chestnut V

Carnaroli rice, porcini, chestnut, olive oil, white wine 22.00

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

Chicken & sausage scarpariello

Sauteed with garlic, banana peppers, tomatoes, balsamic vinegar, garlic mash potato, roasted broccoli 20.00

Chicken Milanese

Breaded chicken, fettuccine in a spicy arrabbiata sauce 20.00

Sides v

Lobster Mac and Cheese 9.75

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-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**