

Sunday Brunch August 1st

Brunch Only \$49.99 with Bottomless bubbles \$68
with Bottomless Taittinger Champagne \$96

15 % service added to final bill

FOR RESERVATIONS, PLEASE CALL 949-1119 OR EMAIL FRANCO@PAPPAGALLO.KY

Taxi Shuttle available /10 \$ PP Min 4 PP Need min 24 hours' notice

BREAKFAST SPREAD

Baked Breakfast Pastries
Banana Bread · Muffins
Pancakes & Waffles + all the fixings
Eggs Benedict · Scrambled Eggs
Crispy Smoked Bacon · Breakfast Sausage
Fresh Fruit

SEAFOOD & RAW BAR

Fresh Blue Point Oysters
Assorted Sushi, & Sashimi
Swordfish Carpaccio (arugula, salmoriglio dressing)
Smoked Salmon · House-cured Salmon
Poached Jumbo Shrimps
Marinated Conch Ceviche
Yellowtail Tiradito

COLD APPETIZERS

Italian Classic Cold Cuts
International Variety of Cheese
Marinated Vegetables
Burrata, Avocado & Tomato Salad
Sunday Brunch Chef's Salad
Yellowfin Tuna Crispy Tacos

HOMEMADE PASTA

Short Rib Ravioli
Tomato & Basil Gnocchi
Seafood Cannelloni
Nidi di Rondine

CHEF CORNER

Pulled Pork Bao Buns
Potato, Speck & Smoked Provola Bundles
Lobster Dumplings
Assorted Pokē Salad
Tomato & Mozzarella Panzerotto

LIVE CARVING STATION

Short Rib Bone-in Yorkshire Pudding
Crispy Pork Belly
NZ Rack of Lamb
Whole Baked Red Snapper

HOT SIDE

Lobster, Scallops & Shrimp Thai Curry
Leek & Truffle Scalloped Potatoes
Fried Plantain
Balsamic-glazed Roast Mixed Vegetables
Broccoli & Cauliflower in Mornay Sauce
Oven-roasted Rosemary & Garlic
Fingerling Potatoes

DESSERT EXTRAVAGANZA

Prosecco Bavarian · Pine Nut Butter Cake
Cannoli Siciliani · Pineapple Upside Down
Strawberry Sable Tart · Lavender Crème Brûlée
Coffee Panna Cotta · Baklava
Toffee, Apple & Marshmallow Kebab
Torro de Gema Cremada
Black Forrest Cake
Pistachio Mousse & Raspberry Gel