

Sunday Brunch - September 26

11.30 am to 2.30 pm

Brunch Only \$49.99 · with Bottomless Bubbles \$68

Bottomless Taittinger \$98 · Kids \$25

+ 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. 24 hours' notice recommended.

BREAKFAST SPREAD

Baked Breakfast Pastries
Banana Bread · Muffins
Pancakes · Waffles · Baked Beans
Eggs Benedict · Scrambled Eggs
Crispy Smoked Bacon · Breakfast Sausage
Seasonal Fresh Fruit

SEAFOOD & RAW BAR

Fresh Blue Point Oysters
Assorted Sushi & Nigiri
Wahoo Carpaccio in Salmoriglio Dressing
Seafood Cocktail · House-cured Salmon
Poached Jumbo Shrimp
Marinated Conch Ceviche
Creamy Cod Mousse over Bruschetta
Tuna Poke · Marinated Conch Ceviche
Yellowfin Tuna Crispy Tacos

COLD APPETIZERS

Italian Classic Cold Cuts
International Variety of Cheese
Marinated Vegetables
Burrata, Avocado & Tomato Salad
Sunday Brunch Chef's Salad
Veal Carpaccio Creamy Tuna Sauce

HOMEMADE PASTA

Gnocchi Bolognese
Classic Italian Lasagna
Pumpkin Ravioli
Lobster Ravioli
Zucchini & Eggplant Parmigiana
Ricotta Filled Zucchini Blossoms

CHEF'S CORNER

Pulled Pork Bao Buns w/ Lettuce, Carrots
Lobster Dumplings
Seafood Fish Cake Tartar Sauce
Blackened Mahi Mahi Soft Tacos
Vietnamese Spring Rolls

LIVE CARVING STATION

Bone-in Short Rib + Yorkshire Pudding
Smoked Brisket · Crispy Pork Belly
BBQ Baby Back Ribs
Stuffed Roasted Lamb · NZ Rack of Lamb

HOT SIDES

Lobster & Shrimp "Buba" Style
Queen Red Snapper Lemon Caper sauce
Leek & Truffle Scalloped Potatoes
Roasted Vegetables
Broccoli & Cauliflower Mornay Sauce
Rosemary & Garlic Fingerling Potatoes
Basmati Rice

DESSERT EXTRAVAGANZA

Coffee Frappe · Black Forest Cake
Tiramisu · Eclair with Custard
Churros · White Chocolate Mousse
Amarula Crème Brûlée · Mango Parfait
Cannoncini with Coffee Pastry Cream
Sicilian Canoli · Nestle Milo Cake
Pastel de Nata · Chocolate Tuile
Soursop & Mango Panna Cotta