

Sunday Brunch

11.30 am to 2.30 pm

Brunch Only \$68 • Kids \$30

with bottomless Prosecco \$79

with bottomless Taittinger \$125

+ 15% service added to final bill

FOR RESERVATIONS, PLEASE CALL 949-1119 OR EMAIL manager@pappagallo.ky

BREAKFAST SPREAD

Baked Breakfast Pastries • Banana Bread
Scrambled Eggs • Eggs Benedictine
Grilled Tomatoes • Mushrooms
Crispy Smoked Bacon • Breakfast Sausage
Seasonal Fresh Fruit

SEAFOOD & RAW BAR


Fresh Blue Point Oysters • Poached Jumbo Shrimp
Assorted Sushi & Sashimi • Tuna Tataki
Lion Fish Ceviche • Local Conch Ceviche
Smoked Wahoo Mousse + Yucca Chips
Yellowfin Tuna Crispy Tacos • Tuna Pokē
Italian Seafood Salad • House-cured Salmon
Wahoo Carpaccio • Tuna Carpaccio - Savoury
Croissant Octopus-Potato-Olive Carpaccio

COLD APPETIZERS

Italian Classic Cold Cuts • Avocado Toast
Variety of International Cheese
Grilled Vegetables • Deviled Eggs
Chef Sunday Salad • Caesar Salad
Roast Beef - Beet & Cucumber Salad
Tomato & Mozzarella Salad
Assorted Italian Bruschetta

HOMEMADE PASTA & SOUP

Potato Gnocchi Al Pesto Corto
Pumpkin & Mussels Risotto
Short Ribs Ravioli
Ricotta & Spinach Baked Cannelloni
Sweet Potato & Coconut Soup



CHEF'S CORNER

Lobster Dumplings • Chicken Tacos
Baked Brie in Puff Pastry - Shrimps Rangoon
Panzerotti • Vegetarian Spring Rolls
Radicchio Pumpkin Gorgonzola Quiche
Lorienne

LIVE CARVING STATION

Slow Cooked Beef Brisket
Baby Back Ribs • Crispy Pork Belly
Roasted Lamb • N.Z Lamb Rack

CHAFERS

Lobster & Shrimps West Bay Lawyer
Red Snapper Mediterranean Sauce
Italian Meatballs • Fish Cakes
Goat Curry - Basmati Rice
French Beans - Grilled Truffle Polenta
Garlic & Herb Red Bliss Potatoes
Garlic Whipped Potatoes
Roasted Vegetables

DESSERT EXTRAVAGANZA

Lemon Cupcakes • Choco Brownies
Tonka Bean Panna Cotta - Tiramisu'
Tres Leches • English Trifle
Pumpkin Spiced Cheesecake • Pavlova
Vanilla Crème Brûlée • Fruit Tart
Sicilian Ricotta Cannoli
Churros • Pecan Pie
Ricotta Pear & Raisins
Black Forest Cake-Key Lime Pie