

# Ristorante Pappagallo

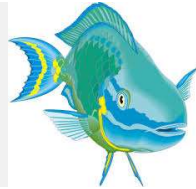
Phone 345-949119

***For current prices please email [Info@pappagallo.ky](mailto:Info@pappagallo.ky)***

*Feel free to create your menu by mixing and matching items from different menus.*

*To provide excellent service: for groups over 150, choices may be limited.*

## Menu 1 Parrot Fish



### *Choice of Appetizer*

#### **Our Caesar Salad,**

Signature Caesar dressing, flakes of parmesan, herbs focaccia croutons

or

#### **Pappagallo Famous Cracked Conch Chowder**

or

#### **Pumpkin filled Ravioli.**

Sage butter, parmesan shaving, candied tomatoes

or

#### **Confit Duck Spring Rolls Asian Salad BBQ sauce**

### *Choice of Main Course*

**Sautéed local catch** Chef choice of preparation.

or

#### **Herbed Chicken Breast**

Creamy mushrooms forest sauce roasted red bliss potatoes and roasted vegetables.

or

#### **Slow braised Certified Black Angus Beef short rib**

Chianti-rosemary reduction, celeriac whipped potatoes, seasonable greens. .

or

#### **Seafood Pasta Vodka Sauce**

Mamma rosa Vodka -pink sauce, lobster shrimp, and scallops.

or

### *Vegetarian Selection*

### *Choice of Dessert*

**Chef's Selection of 3 Desserts**

or

**Select 2 from the Dessert Selection + 1 chef selection.**

# Menu 2

## La Tartaruga



### *Choice of Appetizer*

#### **Baby spinach salad**

Craisins, spicy walnuts, grape tomatoes, gorgonzola cheese  
heart of palm and walnut vinaigrette

or

#### **Baked prosciutto wrapped baby brie.**

Organic greens, mango chutney, toasted almond, ciabatta crostini

or

#### **Lobster bisque with paprika grissino**

or

#### **Market Fish Ceviche**

### *Choice of Main Course*

#### **Grilled Certified Black Angus Steak**

Truffle Demi, rosemary and sea-salt roasted bliss potatoes, seasonal greens.

or

#### **Blackened Mahi -Mahi**

Spaghetti Squash gratin, candied cherry tomatoes, tropical fruit salsa  
spiced coconut cream

or

#### **Porcini and Truffle Triangles**

Sage butter, shaved parmesan touch of cream

or

#### **Chicken Francese,**

Parmesan and egg-coated chicken medallions.

Marsala sauce, pesto whipped potatoes, seasonal greens.

### *Choice of Dessert*

#### **Chef's Selection of 3 Desserts,**

or

**Select 2 from the Dessert Selection + 1 chef selection.**

# Menu 3

## Silver Thatch



### *Choice of Appetizer*

#### **Chef Salad**

Baby arugula, quinoa, mango, sweetie, avocado, feta cheese, sweetie drops.  
grilled corn, garlic-oregano vinaigrette

or

#### **Market Fish Ceviche**

or

#### **Grilled portobello mushroom napoleon,**

melted mozzarella, pearl onion with red wine sauce truffle oil.

or

#### **Lobster-filled ravioli.**

Crustacean sauce

### *Choice of Main Course*

#### **Pan-seared Red Snapper.**

Asparagus, French beans, Pommes nature roasted tomato and ginger sauce

or

#### **Chicken Piccata**

White wine-lemon sauce with capers and artichoke, with herbed fettuccine

or

#### **Steak Diane**

In a mushrooms-brandy cream sauce, calypso whipped potatoes.

or

#### **Cavatelli sautéed with Lobster and shrimp,**

Diced tomato, mushroom, and scallions in a flaming brandy cream sauce.  
touch of pepperoncino

### *Choice of Dessert*

#### **Chef's Selection of 3 Desserts**

or

**Select 2 from the Dessert Selection + 1 chef selection.**

# Menu 4

## White Marlin



(Pappagallo Classic)

### *Choice of Appetizer*

#### **Tropical Salad**

Baby field greens, papaya, mango, grapefruit segments grape tomatoes  
Lime-honey dressing

or

#### **Chianti braised beef short rib, candy shaped pasta**

browned butter crispy pancetta shaved parmesan

or

#### **Tuna -Avocado tartare**

Oriental glaze, Wakame salad

Or

#### **White Conch Chowder**

clementine and saffron

### *Choice of Main Course*

#### **Lobster and shrimp,**

sautéed with tomato mushrooms and scallions in a flaming brandy, tarragon cream  
sauce, over braids of pasta, topped with frazzled leeks.

or

#### **Grilled Certified Angus Beef Tenderloin**

Truffle scalloped potatoes, grilled asparagus, bordelaise sauce.

or

#### **Pan-seared Queen Red Snapper.**

Asparagus, French beans, pommes noisette, olives, cherry tomatoes  
Mediterranean sauce.

or

#### **Pumpkin Filled Ravioli**

Sage Butter and parsley pesto

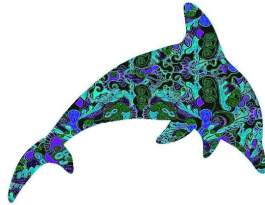
### *Choice of Dessert*

#### **Chef's Selection of 3 Desserts**

or

**Select 2 from the Dessert Selection + 1 chef selection.**

# Menu 5 IL Delfino



## *4 Courses Gourmet*

### *Starter (for everyone)*

**A trio of seasonable tapas**

### *Choice of Second course*

**Portobello and burrata napoleon**

or

**Limoncello Pasta**

Prosecco wine sauce with clams, mussels, scallops, shrimp, grape tomatoes

### *Choice of Main Course*

**Pan Roasted Black Grouper**

Green asparagus, grilled watermelon, roasted tomato ginger sauce.

or

**Surf and Turf**

**Grilled Center Cut Beef Tenderloin and Broiled Caribbean Lobster Tail**

Zucchini-potato fritters, red wine shallot sauce, and garlic butter

or

**Grilled double lamb chops**

Mint and herbs pesto, cumin-dusted shoestring fries.

or

**Porcini Mushroom and Truffle Risotto**

### *Choice of Dessert*

**Chef's Selection of 3 Desserts**

or

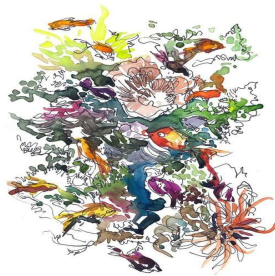
**Select 2 from the Dessert Selection + 1 chef selection.**

+

**Homemade Gelato**

Please note, items are subject to change, due to seasonal availability and quality control,  
an alternative selection will be offered if the case arises.

**All prices are in Cayman Island Dollars 16 % gratuity, charged on food and beverage total.**



## **Dessert Selection (Choose 2)**

### **Tropical Rum Trifle**

toasted macadamia nuts

### **Vanila Crème Brûlée**

caramelized sugar crust

### **Mango Crepe**

Pasion fruit gelato

### **Italian Tiramisu'**

### **Chocolate Lava Cake**

berry sauce, candied orange, vanilla ice cream

### **White Chocolate Cheesecake**

fresh raspberry coulis

### **Apple Phyllo Tarte**

vanilla ice cream and macadamia crumble

### **White Chocolate & Banana Pie**

dark chocolate shavings

### **Berries Pannacotta**

Chantilly cream

### **Hazelnut-Chocolate Tarte**

### **Sticky Toffee Pudding**

caramel sauce, Homemade Gelato

### **Apple Strudel**

vanilla ice cream

### **Black Forest Cake**

Devils Chocolate Cake Layered with Cream and Bing cherries.

### **Ice Cream**

vanilla, chocolate, strawberry

### **Fruit Sorbet**

zesty lemon, mango, raspberry, strawberry