



## RISTORANTE PAPPAGALLO

### Dinner Menu

Address: Barkers

Phone: 1 (345) 949 1119

Cuisine: Italian/Caribbean

## INSALATE AND ZUPPE

<b>Caesar Salad</b>	<b>CI\$12</b>
Parmesan cheese, croutons, hard boiled eggs, bacon bits, creamy garlic dressing	
<b>Beet &amp; Cucumber Salad</b> <input type="checkbox"/>	<b>CI\$11</b>
Marinated yellow and red beets, served with cucumber, walnuts, horseradish and mascarpone sauce	
<b>Spinach Leaves</b> <input type="checkbox"/>	<b>CI\$11</b>
Hearts of palm, tomato, blue cheese, raisins, roasted pumpkin, spicy walnuts, walnut vinaigrette,	
<b>Cracked Conch Chowder</b>	<b>CI\$9.5</b>
Orange and saffron	

## PASTA AND RISOTTO

<b>Limoncello Fettuccine</b>	<b>CI\$30</b>
Shrimp, scallops, clams, mussels, calamari, garlic, red grape tomatoes, olive oil, white wine	
<b>Lobster Ravioli</b>	<b>CI\$29</b>
Lobster filled pasta, creamy lobster bisque	
<b>Gnocchi</b> <input type="checkbox"/>	<b>CI\$26</b>
Four-cheese sauce	
<b>Pumpkin &amp; Amaretto Ravioli</b> <input type="checkbox"/>	<b>CI\$25</b>
Butter, shaved parmesan, roasted almonds, fresh sage gel	

## SAPORI DI MARE

<b>Chilean Sea Bass</b>	<b>CI\$53</b>
Pan-fried, asparagus, tomato-honey ginger sauce	

**Lobster & Shrimp** **CI\$42**

Buba-style: touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions, brandy-tarragon cream sauce, "casereccie" pasta, frazzled leeks

**Pan-Seared Faroe Island Salmon** **CI\$31**

Baby bok choy, candied cherry tomatoes, spiced coconut cream sauce

## LA FATTORIA

**12-14oz New Zealand Rack of Lamb** **CI\$49**

Broccolini, roasted red bliss potatoes, port wine sauce

**Ossobuco Milanese** **CI\$45**

Slow braised veal ossobuco over saffron risotto topped with gremolada

**CAB Beef Short Rib** **CI\$31**

72-hour slow cooked "low temp", pomegrante glazed Brussels sprouts, mashed potatoes, caramelised onion, chianti wine sauce

**Veal Milanese** **CI\$28**

Breaded veal, lemon buerre blanc, rucola and tomato salad

This is a sample menu. Prices and dishes may change at any time.

Last updated: Wed 01 Mar, 2023