



## 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 shavings, croutons, hard boiled eggs, bacon bits, creamy garlic dressing	
<b>Blackened Shrimp Wedge Salad</b>	<b>CI\$15.5</b>
Crispy iceberg lettuce and creamy blue cheese dressing, topped with blackened shrimp, tomatoes, scallions	
<b>Cracked Conch Chowder</b>	<b>CI\$11</b>
Orange and saffron	
<b>Beet &amp; Cucumber Salad</b> <span>v</span>	<b>CI\$12</b>
Marinated yellow and red beets, cucumber, walnuts, horseradish and mascarpone sauce	
<b>Arugula Salad</b> <span>v</span>	<b>CI\$13</b>
Arugula, grilled corn, quinoa, mango, sweetie drops, avocado, feta, garlic and oregano vinaigrette	

## ANTIPASTI

<b>Tuna Poke</b>	<b>CI\$16.5</b>
Soy and chilli sauce marinated tuna over crushed avocado topped with seaweed salad, sesame seeds and teriyaki glaze	
<b>Octopus</b>	<b>CI\$18.5</b>
Leeks and potato veloute, candied plum tomato, parsley oil	
<b>Carpaccio Cipriani</b>	<b>CI\$15</b>
Grass fed beef loin, rucola, caper berries, organic parmesan, original Cipriani dressing	
<b>Crispy Pork Belly</b>	<b>CI\$15.5</b>
Miso sauce, tomato-onion brunoise, fried pork skin	
<b>Calamari</b>	<b>CI\$14</b>
Fried zucchini, pickled scotch bonnet tartar sauce	

<b>Foie Gras</b>	<b>CI\$35</b>
4oz seared, celery-fennel-apple compote, toasted pecan, port and grape sauce, pan brioche	
<b>Pan-Seared Scallops</b>	<b>CI\$24</b>
Smoked pumpkin purée, crispy bacon crumbs, squid ink tuile	
<b>Ravioli Alla Anatra</b>	<b>CI\$15</b>
Spinach pasta filled with roasted duck, mushroom cream sauce, toasted pine nuts	
<b>Fresh Burrata</b>	<b>CI\$16.5</b>
Parma ham, heirloom tomato, fresh basil	
<b>Homemade Gnocchi</b>	<b>CI\$14.5</b>
Creamy white truffle paste, porcini and local blue oyster mushrooms	

## VEGAN SELECTION

<b>Cream of Carrot Soup</b>	<b>CI\$9</b>
Ginger and oregano oil	
<b>Mushroom Risotto</b>	<b>CI\$27.5</b>
Carnaroli rice, forest mushrooms, extra virgin olive oil	
<b>Cauliflower Steak</b>	<b>CI\$16</b>
Garlic chickpea purée, chimichurri dressing, balsamic glazed	

## PASTA AND RISOTTO

<b>Risotto allo Scoglio</b>	<b>CI\$33</b>
Carnaroli rice, shrimp, scallops, clams, mussels, garlic, diced tomatoes, basil, olive oil, white wine	
<b>Lobster Ravioli</b>	<b>CI\$29</b>
Lobster filled pasta, creamy lobster bisque	
<b>Bucatini Cacio &amp; Pepe</b>	<b>CI\$28.5</b>
Roman pecorino and black pepper	
<b>Fettuccine Alla Aragosta</b>	<b>CI\$34</b>
Sautéed lobster in tomato crustacean sauce	
<b>Limoncello Linguine</b>	<b>CI\$31</b>
Shrimp, scallops, clams, mussels, calamari, garlic, red grape tomatoes, olive oil, white wine	

<b>Short Ribs Fusilli</b>	<b>CI\$28</b>
Slow braised beef short rib ragout and forest mushrooms, parmesan shaves	
<b>Pappardelle</b>	<b>CI\$28</b>
Homemade bolognese ragoût	
<b>Tortelli Alla Mantovana</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$28.5</b>
Pumpkin filled pasta with mostarda di frutta, amaretto, white beans sauce, black summer truffle	
<b>Classic Italian Lasagna</b>	<b>CI\$28</b>
Baked with bolognese sauce, bechamel and parmigiano reggiano	

## SAPORI DI MARE

<b>Chilean Sea Bass</b>	<b>CI\$54</b>
Pan-fried, sautéed spinach, cauliflower purée, tomato-honey ginger sauce	
<b>Grilled or Blackened Mahi</b>	<b>CI\$34</b>
Spaghetti squash gratin, pickled beets, mango and papaya salsa, orange gastrique	
<b>Lobster &amp; Shrimp</b>	<b>CI\$39</b>
Buba-style: touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions, brandy-tarragon cream sauce, "casereccie" pasta, frazzled leeks	
<b>Pan-Seared Faroe Island Salmon</b>	<b>CI\$34</b>
Bok choy, roasted pepper, garlic, lime, ginger, coconut, cilantro sauce	

## LA FATTORIA

Add on: 6 jumbo shrimp CI\$15 / 5oz lobster tail CI\$16

<b>12-14oz New Zealand Rack of Lamb</b>	<b>CI\$49</b>
Crushed chimichurri potato, sauteed rainbow chard, port wine sauce	
<b>Veal Piccata</b>	<b>CI\$29</b>
Thinly sliced veal, lemon caper sauce, mashed potatoes, orange glazed carrots	
<b>Chicken Parmigiana</b>	<b>CI\$28</b>
Spaghetti tomato and basil sauce	

<b>Ossobuco Milanese</b>	<b>CI\$47.5</b>
Slow braised veal ossobuco, saffron risotto topped with gremolada	
<b>Veal Milanese</b>	<b>CI\$29</b>
Breaded veal, lemon beurre blanc, arugula and tomato salad	
<b>Chicken Scarpariello</b>	<b>CI\$28</b>
Chicken and Italian sausage sautéed with garlic, cherry peppers, tomatoes, de-glazed with balsamic vinegar, roasted garlic mash potatoes	

## CERTIFIED ANGUS BEEF

<b>Bone-In Ribeye (22oz)</b>	<b>CI\$69</b>
Fried yuca chips, charred broccoli, peppercorn sauce	
<b>Centre Cut Beef Tenderloin (8oz)</b>	<b>CI\$58</b>
Shallot crusted, sweet potato mash, green asparagus, bordelaise sauce	
<b>NY Steak (14oz)</b>	<b>CI\$44</b>
Sautéed potatoes, mushrooms and onion, Café de Paris sauce	
<b>Short Rib</b>	<b>CI\$35</b>
slow cooked for 72 hours, with pomegranate glazed Brussels sprouts, mashed potatoes, caramelised onion, chianti sauce	

## CONTORNI

<b>Truffle Mac &amp; Cheese</b>	<b>CI\$10.5</b>
<b>Sautéed Spinach</b>	<b>CI\$9.5</b>
<b>Mushrooms &amp; Onions</b>	<b>CI\$9.5</b>
<b>Truffle &amp; Parmesan Fries</b>	<b>CI\$9</b>
<b>Charred Broccoli</b>	<b>CI\$9.5</b>
<b>Grilled Green Asparagus</b>	<b>CI\$9.5</b>
<b>Garlic Mashed Potatoes</b>	<b>CI\$6</b>

Last updated: Tue 18 Mar, 2025