



## RISTORANTE PAPPAGALLO

### Dinner Menu

**Address:** Barkers

**Phone:** 1 (345) 949 1119

**Cuisine:** Italian/Caribbean

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

## 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\$12</b>
Marinated yellow and red beets, served with cucumber, walnuts, horseradish and mascarpone sauce	
<b>Spinach Leaves</b> <input type="checkbox"/>	<b>CI\$12</b>
Hearts of palm, tomato, blue cheese, dried cranberries, roasted pumpkin, spicy walnuts, walnut vinaigrette,	
<b>Cracked Conch Chowder</b>	<b>CI\$9.75</b>
Orange and saffron	

## ANTIPASTI

<b>Fresh Burrata</b>	<b>CI\$16.5</b>
Parma ham, heirloom tomato, fresh basil	
<b>Crispy Pork Belly</b>	<b>CI\$15.5</b>
Miso sauce, tomato onion brunoise, fried pork skin	
<b>Crispy Octopus</b>	<b>CI\$17.5</b>
Fingerling potatoes, chorizo sauce, chimichurri verde	
<b>Shrimp Cocktail</b>	<b>CI\$19</b>
Homemade cocktail sauce	

## PASTA AND RISOTTO

<b>Limoncello Fettuccine</b>	<b>CI\$31</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>Pumpkin &amp; Amaretto Ravioli</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$26</b>
Butter, shaved parmesan, roasted almonds, fresh sage gel	
<b>Mushroom Risotto</b> <span style="border: 1px solid green; padding: 0 2px;">Vegan</span>	<b>CI\$27.5</b>
Carnaroli rice, forest mushrooms, extra virgin olive oil	

## SAPORI DI MARE

<b>Chilean Sea Bass</b>	<b>CI\$54</b>
Pan-fried, asparagus, tomato-honey ginger sauce	
<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	

## LA FATTORIA

<b>12-14oz New Zealand Rack of Lamb</b>	<b>CI\$49</b>
Broccolini and cauliflower gratin, roasted fingerling potatoes, port wine sauce	
<b>CAB Beef Short Rib</b>	<b>CI\$32</b>
72-hour slow cooked "low temp", pomegranate glazed Brussels sprouts, mashed potatoes, caramelised onion, chianti wine sauce	

## CERTIFIED ANGUS BEEF

<b>Bone-In Ribeye</b>	<b>CI\$69</b>
French beans, roasted fingerling potatoes, peppercorn sauce	
<b>NY Steak</b>	<b>CI\$44</b>
Parmesan truffle fries, broccolini, Diane sauce	

Last updated: Tue 17 Dec, 2024