

Fine Dining Focus: The Green Parrot



Chef Keith Piuma sat down to talk to us about his pairing of Bassetts Mango Apricot Sorbet and Cheesecake.

using Bassetts Ice Cream.

This Month's Fine Dining Focus takes a trip over to the Green Parrot in Newtown, PA. The Green Parrot serves up delicious classic pub fare like baby back ribs, burgers, and other savory goodies. We at Bassetts get really excited about the dessert menu, and Chef Keith Piuma does not disappoint. Pictured is our Mango Apricot Sorbet paired with a cheese cake. Chef Piuma likes to rotate ice cream flavors and is always trying new things on his dessert menu.

Chef Piuma is a top graduate of the Restaurant School in Philadelphia, and sharpened his skills at the Cafe Antonio's in Morrisville for 20 years. Chef Piuma recently revamped the menu at The Green Parrot to include tasty new additions like, Buffalo Shrimp, Lamb Burgers, and Seafood Bruschetta.



Opened 7 years ago, The Green Parrot prides itself on not only delicious food, but food that is wholesome. "Using only the freshest ingredients in every dish we serve. Our fish arrives straight from the dock within hours of being caught, our beef is Certified Angus. We use only top produce available from local suppliers." Not to mention the fact that they are



The Green Parrot

Most of the cooking done at Green Parrot is done in a one-of-a-kind wood fired oven. Check out Green Parrot's website [Green Parrot](#) for more information.