

Italian Dinner

Ruby Princess

Appetizers

Herb & Sea Salt Marinated Seafood Antipasto*
shrimp, squid and black mussels with creamy lemon emulsion

Prosciutto Crudo con Melone
dry-cured ham with sweet cantaloupe melon

- (V) Melanzane alla Parmigiana
grilled eggplant topped with tomato sauce, mozzarella cheese
and basil leaves

Always Available

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

- (V) Classic Caesar Salad
crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Balsamic Reduction*
market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*
marinated choice American beef, slow roasted, served medium-well
with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger with Bacon Wrapped Shrimp
and Bearnaise Sauce*
ground fresh daily, cooked to order and served with gourmet fries

- (V) Vegetarian

If you have any food related allergies or special dietary requirements, please
make sure to contact only your Headwaiter or the Maitre d'Hôtel.

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.

Soups and Salad

Pasta e Fagioli
simmered red bean and pasta soup with ham hocks and parsley

(V) Minestrone all' Ortolana
traditional Italian vegetable soup with pesto crouton

(V) Iced Peach Bellini Soup
combination of peach pureé and sparkling prosecco

Mixed Greens and Baby Spinach with Crisp Bacon
Pecorino Cheese and Pine Nuts
choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Spaghetti con Polpette in Salsa di Pomodoro Fresco
spaghetti with meatballs in fresh tomato sauce

(V) Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Filetto di Mahi Mahi alla Griglia
grilled mahi mahi filet with herb butter, garlic-sautéed Swiss chard and caponata of bell pepper, onion & eggplant, saffron-infused potatoes

Capesante e Gamberi Gratinati
gratinated sea scallops and shrimp in light cream sauce crowned with floppy potato mash

Scaloppine di Vitello al Marsala
pan-fried veal scaloppini with marsala wine sauce, green beans, cherry tomatoes and creamy mashed potatoes

Brasato di Manzo al Barolo
beef pot roast braised in barolo wine with all the trimmings
Tuscan vegetable batons and grilled cornmeal cakes

Home-Style Cuisine: Saltimbocca di Pollo
pan-seared chicken breast topped with Parma ham and sage
chicken gravy, spinach and roast potatoes

(V) Zucchini Ripieni Gratinati
baked zucchini with cheese and onion stuffing, cannellini bean ragout