

## *Appetizers and Salads*

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### FOCACCIA DELLA CASA 🌿

Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

### CARPACCIO DI MANZO\* 🌿 🥚

Thinly sliced seared beef tenderloin, crispy lettuces, shaved fennel, julienned sundried tomatoes, crispy garlic chips and herb-oil drizzle

### ANTIPASTI PER DUE 🌿 🥚

Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

### INSALATA CAPRESE PER DUE 🌿

A salad of vine ripe tomatoes and bocconcini mozzarella for two

### MOZZARELLA IN CARROZZA ALLA GIOVANNI

Warm mozzarella and prosciutto bake, crispy ciabatta, mixed greens and Dijon mustard drizzle

### CAPELANTE AL FORNO 🌿

Oven baked, almond crusted scallops with red bell pepper pesto

### MELANZANE ALLA PARMIGIANA 🌿

Baked eggplant parmigiana Italian style

### INSALATA ALLA CESARE 🌿 🥚

Romaine lettuce tossed with Caesar dressing and herb croutons

## *Soups*

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### ZUPPA DI LENTICCHIE ALLA CONTADINA 🌿 🥚

Vegetarian lentil and root vegetables soup finished with egg pasta

### CIOPPINO CON PESCE MISTO 🌿 🥚

Fennel scented seafood-tomato stew and a garlic-herb crostini

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

🌿 GLUTEN-FREE AVAILABLE   🥚 LACTOSE-FREE AVAILABLE   V VEGETARIAN

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS.  
ROYAL CARIBBEAN INTERNATIONAL GALLEYS ARE NOT FOOD ALLERGEN-FREE ENVIRONMENTS.

## Pastas

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GNOCCHI DI PATATE CON CREMA AL GORGONZOLA O SUGO D'AGNELLO  
Potato gnocchi tossed in light bleu cheese sauce or thyme-scented baby lamb  
and root vegetable sauce (also available for two)

PAPPARDELLE ALLA CREMA DI RADICCHIO E PANCETTA  
Pappardelle pasta in a radicchio cream and pancetta

RISOTTO AI FUNGI TRIFOLATI  
Traditional risotto made of Arborio rice and forest mushrooms,  
finished with porcini and truffle mushroom tapenade

PENNE AL BRANDY, CREMA DI GAMBERETTI E SALMONE  
Penne pasta, baby shrimp and smoked salmon in a brandy sauce

CRESPELLE DI RICOTTA E SPINACI  
Baked ricotta and spinach crêpes served with your choice of Pomodoro sauce  
or with bolognese sauce

RAVIOLI DI POLPA DI GRANCHIO  
Maryland crab ravioli with sweet corn and crab meat sauce

## Entrées

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COSTOLETTE DI AGNELLO ALLE ERBE\* #1  
Grilled lamb chops, baby vegetable caonata, sautéed spinach and Merlot reduction

FILETTO DI MANZO ALLA GRIGLIA, PATATE FRITTE ALL'OLIO AGLIATO,  
SALSA AL BAROLO O BURRO DI GORGONZOLA\* #1

8 ounces of grilled beef tenderloin, served with garlic fries  
and your choice of Barolo reduction or Gorgonzola butter

FILETTO DI POLLO RIPIENO DI RICOTTA E FUNGHI, SALSA ALLA SALVIA E CHARDONNAY #1  
Chicken breast filled with ricotta and mushroom, wrapped in prosciutto  
and served with Chardonnay-sage sauce

GAMBERONI AL FORNO, PATATE AGLIATE, ASPARAGI E ZUCCHINE  
Baked jumbo shrimp, garlic tossed potatoes, baby zucchini and asparagus

OSSOBUCO ALLA PIEMONTESE #1  
Veal ossobuco au jus, with tomatoes, mushrooms, cheese polenta and sautéed green beans

FILETTI DI SOGLIOLA #1  
Pan seared sole filets over parmesan roasted potatoes, with sautéed artichokes,  
green olive tapenade and red bell pepper beurre blanc

FAGOTTINI DI VITELLA RIPIENI AI FUNGHI PORCINI, PROVOLONE E  
PROSCIUTTO COTTO, SALSA AL TARTUFO NERO #1  
Veal tenderloin parcels filled with porcini mushrooms, provolone cheese and ham,  
with sautéed asparagus, black truffle sauce and veal jus