

Appetizers and Salads

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 CAPRISE 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

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. ♯ VEGETARIAN.
PLEASE INQUIRE YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS.
ROYAL CARIBBEAN INTERNATIONAL GALLERY AND REST ROOM ALLERGEN-FREE ENVIRONMENTS.

Pastas

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

COSTOLETTE DI AGNELLO ALLE ERBE* #§
Grilled lamb chops, baby vegetable caponata, sautéed spinach and Merlot reduction.

BISTECA DI MANZO ALLA GRIGLIA, PATATE FRITTE ALL'OLIO AGLIATO,
SALSA AL BAROLO O BURRO DI GORGONZOLA* #
9 ounces of grilled NY strip steak, served with garlic fries and your choice of Barolo reduction or Gorgonzola butter.

FILETTO DI POLLO RIPIENO DI RICOTTA E FUNGHI, SALSINA ALLA SALVIA E CHARDONNAY #
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 #§
Veal ossobuco au jus, with tomatoes, mushrooms, cheese polenta and sautéed green beans.

FILETTI DI SOGLIOLA #§
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, SALSINA AL TARTUFO NERO #
Veal tenderloin parcels filled with porcini mushrooms, provolone cheese and ham, with sautéed asparagus, black truffle sauce and veal jus.