

APERITIVI

Ciao Venezia Aperol, Pineapple Juice, Rosemary, Soda	\$9.95
Viva Sicilia Averna, Red Wine, Pineapple Juice, Orange Bitters	\$9.95

ANTIPASTI & ZUPPA

Carpaccio di Manzo* Thinly Sliced Beef Tenderloin, Parmigiano-Reggiano, Arugula, Lemon-Infused Extra Virgin Olive Oil	\$4.99
Mozzarella di Bufala Caprese Tower of Fresh Buffalo Mozzarella, Vine-Ripened Tomatoes, Basil, Extra Virgin Olive Oil Emulsion	\$3.99
Involtini di Melanzane alla Ghiotta Sautéed Eggplant, Roasted Veal Stuffing, Pomodoro Sauce	\$4.99
Fritto di Calamari con Salsa Marinara Lightly Breaded Baby Calamari, Marinara Sauce	\$5.99
Minestrone alla Genovese Ligurian Vegetable Soup, Potatoes, Pesto	\$2.99

PASTE & RISOTTO

Also available in entrée portions. An additional \$5 charge will apply.

Gnocchi di Patate al Pesto Hand-Rolled Potato Dumplings, Creamy Pesto Sauce	\$7.99	Risotto agli Asparagi Mantecato al Provolone e Tartufo Asparagus Risotto, Provolone Cheese, Black Truffle	\$9.99
Vulcano di Capelli d'Angelo alla Sorrentina Angel Hair Pasta, Fresh Mozzarella, Herb-Infused Pomodoro Sauce	\$6.99	Lasagne Ortolana Grilled Zucchini, Potatoes, Spinach, Roasted Bell Peppers, Mushrooms, Marinara Sauce	\$7.99
Tortelloni di Ricotta e Spinaci al Burro Fuso, Salvia e Cuore di Pomodoro Spinach & Ricotta Tortelloni, Sage Butter, Roma Tomatoes	\$7.99	Lasagne di Manzo al Forno Beef Bolognese, Béchamel, Parmigiano-Reggiano, Mozzarella	\$8.99
Linguine Cioppino Linguine, Littleneck Clams, Shrimp, Black Mussels, Calamari, Monkfish, Light Pinot Grigio & Cherry Tomato Sauce	\$9.99	Rigatoni con Polpette Rigatoni, Tomato Basil Sauce, House-Made Beef & Veal Meatballs	\$8.99

INSALATE

Insalata Mista Fresh Field Greens, Roma Tomatoes, Cucumbers, Aged Modena Balsamic Vinaigrette	\$3.99
Insalata Caesar Classica Hearts of Romaine, House-Made Caesar Dressing, Anchovies, Croutons, Shaved Parmigiano-Reggiano	\$3.99

SECONDI

Filetto di Manzo alla Fiorentina con Crosta al Gorgonzola* Filet Mignon with Gorgonzola Crust, Brunello Red Wine Sauce, Sautéed Garlic Spinach, Grilled Polenta	\$18.99
Osso Buco alla Milanese Oven-Braised Milk-Fed Veal Shank, Porcini-Enhanced Stock, Saffron-Infused Risotto	\$14.99
Scaloppine di Vitello al Marsala Sautéed Veal Medallions, Aged Marsala Wine Sauce	\$17.99
Costolette d'Agnello Avvolte in Pancetta Toscana* Pancetta-Wrapped Rack of Lamb, Garlic & Rosemary Roasted Potatoes	\$17.99
Suprema di Pollo Arrotolato con Prosciutto di San Daniele Free-Range Chicken Breast, Prosciutto di San Daniele, Balsamic Jus, Spinach, Crushed Potatoes	\$12.99
Filetto di Branzino Dorato con Limoni e Capperi Pan-Seared Mediterranean Sea Bass, Lemon Caper Emulsion, Grilled Vegetables, Roasted Potatoes	\$15.99
Bistecca Fiorentina* Grilled T-Bone Steak, Arugula Salad, Cherry Tomatoes	\$19.99
Scampi alla Griglia Grilled Garlic Shrimp, Roasted Mediterranean Vegetables, Sweet Red Pepper Pesto	\$15.99
Aragosta Fra Diavolo Cold Water Lobster, Fettuccine, Spicy Tomato Sauce, Basil	\$24.99

CONTORNI – SIDE DISHES

The following side dishes are always available:

- Garlic Mashed Potatoes
- Steamed Vegetable of the Day
- Sautéed Green Asparagus & Shallots
- Sautéed Spinach, Mushrooms & Garlic
- Grilled Vegetables
- Rigatoni al Pomodoro
- Spaghetti all'Olio
- Grilled Polenta & Creamy Mushroom Sauce
- Parmesan-Dusted Fries

Your check may reflect an additional tax for certain ports or itineraries. An 18% gratuity, beverage and specialty service charge will be added to your check. Prices are subject to change. If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.