

La Cucina

APERITIVI

Bellini \$10.95
Prosecco, Peach Puree, Peach Slice

Negroni \$10.95
Prairie Organic Gin, Campari, Cinzano
Sweet Vermouth, Orange Slice



ANTIPASTI & ZUPPA

Carpaccio di Manzo* \$5.99
Thinly Sliced Beef Tenderloin, Parmigiano-Reggiano, Arugula,
Lemon-Infused Extra Virgin Olive Oil

Mozzarella di Bufala Caprese \$3.99
Fresh Buffalo Mozzarella, Vine-Ripened Tomatoes,
Basil, Extra Virgin Olive Oil Emulsion

Involtini di Melanzane alla Ghiotta \$4.99
Sautéed Eggplant, Roasted Veal Stuffing, Pomodoro Sauce

Fritto di Calamari con Salsa Marinara \$4.99
Lightly Breaded Baby Calamari, Marinara Sauce

Minestrone alla Genovese \$2.99
Ligurian Vegetable Soup, Potatoes, Pesto



PASTA & RISOTTO

Available in entrée-size portions for an additional \$5.

Gnocchi di Patate al Pesto \$7.99
Hand-Rolled Potato Dumplings, Creamy Pesto Sauce

Vulcano di Capelli d'Angelo alla Sorrentina \$6.99
Angel Hair Pasta, Fresh Mozzarella,
Herb-Infused Pomodoro Sauce

**Tortellini di Ricotta e Spinaci al Burro Fuso,
Salvia e Cuore di Pomodoro** \$7.99
Spinach & Ricotta Tortellini, Sage Butter, Roma Tomatoes

Linguine Cioppino \$9.99
Linguine, Littleneck Clams, Shrimp, Black Mussels, Calamari,
Monkfish, Light Pinot Grigio & Cherry Tomato Sauce

Risotto agli Asparagi Mantecato al Provolone e Tartufo \$9.99
Asparagus Risotto, Provolone Cheese, Black Truffle

Lasagne Ortolana \$8.99
Grilled Zucchini, Potatoes, Spinach, Roasted Bell Peppers,
Mushrooms, Marinara Sauce

Lasagne di Manzo al Forno \$8.99
Beef Bolognese, Béchamel, Parmigiano-Reggiano, Mozzarella

Rigatoni con Polpette \$8.99
Rigatoni, Tomato Basil Sauce, House-Made Beef
& Veal Meatballs



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Rigatoni con Polpette \$8.99
Rigatoni, Tomato Basil Sauce, House-Made Beef
& Veal Meatballs



INSALATE

Insalata Mista \$3.99
Fresh Field Greens, Roma Tomatoes, Cucumbers,
Aged Modena Balsamic Vinaigrette

Insalata Caesar Classica \$3.99
Hearts of Romaine, House-Made Caesar Dressing,
Anchovies, Croutons, Shaved Parmigiano-Reggiano



SECONDI

Filetto di Manzo con Crosta al Gorgonzola* \$18.99
Filet Mignon with Gorgonzola Crust, Brunello Red Wine Sauce,
Sautéed Garlic Spinach, Grilled Polenta

Bistecca Fiorentina* \$21.99
Grilled T-Bone Steak, Arugula Salad, Cherry Tomatoes

Osso Buco alla Milanese \$17.99
Oven-Braised Milk-Fed Veal Shank, Porcini-Enhanced Stock,
Saffron-Infused Risotto

Scaloppine di Vitello al Marsala \$17.99
Sautéed Veal Medallions, Aged Marsala Wine Sauce

Costolette d'Agnello Avvolte in Pancetta Toscana* \$17.99
Pancetta-Wrapped Rack of Lamb, Garlic & Rosemary
Roasted Potatoes

Suprema di Pollo Arrocolato con Prosciutto di San Daniele \$12.99
Free-Range Chicken Breast, Prosciutto di San Daniele,
Balsamic Jus, Spinach, Crushed Potatoes

Filetto di Branzino Dorato con Limoni e Capperi \$15.99
Pan-Seared Mediterranean Sea Bass, Lemon Caper Emulsion,
Grilled Vegetables, Roasted Potatoes

Scampi alla Griglia \$15.99
Grilled Garlic Shrimp, Roasted Mediterranean Vegetables,
Sweet Red Pepper Pesto

Aragosta Fra Diavolo \$24.99
Cold Water Lobster, Fettuccine, Spicy Tomato Sauce, Basil

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CONTORNI

Enhance your entrée with any of the following
complimentary side dishes.

Rigatoni al Pomodoro

Spaghetti all'Olio

Grilled Polenta & Creamy Mushroom Sauce

Parmesan-Dusted Italian Fries

Garlic Mashed Potatoes

Sautéed Green Asparagus & Shallots

Sautéed Spinach, Mushrooms & Garlic

Steamed or Grilled Vegetable of the Day



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Your check may reflect an additional tax in certain ports or itineraries.
An 18% gratuity, beverage and specialty service charge will be added to your check.
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.

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