



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.
WELCOME TO THE HEART OF CARNIVAL BREEZE.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL BREEZE
WAS BORN IN ITALY. BUILT IN THE FINCANTIERI SHIPYARD
IN THE PORT OF MONFALCONE, HER ITALIAN ROOTS RUN
FROM BOW TO STERN.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE
LINES' PROUD HERITAGE BY RECREATING SOME OF THE
RECIPES OUR ITALIAN CAPTAINS AND OFFICERS GREW UP
ON. WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE,
TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND
USE ONLY THE FINEST INGREDIENTS, LIKE VINE-RIPENED
TOMATOES, FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL.
CUCINA LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME,
AND WHEN YOU'RE WITH US, WE TREAT YOU LIKE FAMILY,
DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC
ATMOSPHERE WHERE EVEN THE CHILDHOOD PHOTOS ON THE
WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS. IT'S
OUR OWN LITTLE ONBOARD SLICE OF LA DOLCE VITA.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF
THE NIGHT, YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY"
-DELIZIOSO.



Antipasto / Zuppa / Insalate

(APPETIZERS, SOUPS & SALADS)

ANTIPASTI

Marinated Olives, Tomato and Zucchini Tartar, Sicilian Fig Olive Basil Tapenade, Eggplant Caponata, Roasted Pepper alla Nonna, Cured Prosciutto, Mushrooms and Marinated Vegetables, Served with Grilled Italian Bread



IL CAPITANO'S SIGNATURE ARANCINI

Fried Risotto Balls, Piled High with Baby Arugula and Shaved Parmesan Cheese, Served over Tomato Sauce

PARMIGIANA DI MELANZANE

(Eggplant Parmigiana)

Breaded Eggplant, Baked with Fresh Mozzarella and Anchovy Tomato Sauce, Served with Shaved Parmesan, Cherry Tomatoes and Fried Basil (Also available as an entrée)

CALAMARI FRITTI

Crispy Calamari Rings, Topped with Cured Tomatoes, Charred Lime and Sea Salt, Served with Marinara Sauce

NONNA'S MEATBALLS (Grandma's Recipe)

Hand made with Olive Oil Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served over the Captain's Tomato Sauce

MINISTRONI

Vegetable Soup with Beans and Rustic Spices, Served with Mascarpone Cream and Drizzled with Pesto Sauce

INSALATA CAPRESE (Tomato, Mozzarella, Basil)

The Colors of Italy, Sliced Tomato and fresh Mozzarella, Served with Cracked Peppercorn, Basil, Pesto Purée, Balsamic Vinaigrette and Extra Virgin Olive Oil



IL CAPITANO'S FAVORITE

INSALATA DI RUCOLA

Traditional Italian Salad, Baby Arugula, Cherry Tomatoes and Parmesan Cheese, in a Sorrento Lemon Limoncello Dressing

INSALATA CAESAR

Our Signature Caesar Salad - Crispy Hearts of Romaine Tossed in Traditional Dressing, Served with Anchovy Fillet, Freshly Made Croutons and Shaved Parmesan Cheese



FAVORITO DEL CAPITANO

- Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Secondo / Pasta

(ENTREES & PASTAS)

PIATTO DELLA NONNA ('NONNA'S DISH')

Inspired by the Grandma of Carnival Breeze Inaugural Captain Vincenzo Alcaras - a Legendary Chef in her own right - this Penne Pasta Dish is a Delectable Combination of Crispy Shrimp and Prosciutto Tossed in a Vodka Cream Sauce made with San Marzano Tomatoes.

NONNA'S LINGUINE & MEATBALLS

(Grandma's Recipe)

Hand Made with Olive Oil-Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served Over Linguine al Dente with the Captain's Tomato Sauce



SPAGHETTI CARBONARA

One of Our Most Highly Requested Dishes, First Served by Carnival Nearly 40 Years Ago Aboard the TSS Mardi Gras in the Flamingo Dining Room - Spaghetti al Dente Tossed with Cream, Diced Pancetta Bacon, Onion and Garlic, Served with Fried Oregano and Shaved Parmesan Cheese

POLLO PARMIGIANA DELLA CUCINA

(Chicken Parmigiana)

Cucina's (Our Kitchen's) Favorite - Breaded Young Chicken Breast, Baked with Mozzarella Cheese in Marinara Sauce

BISTECCA ALLA GRIGLIA*

Italian Expression of the Classic New York Sirloin Steak, Seared and Served with Grilled Tomato, Pearl Onions, Garlic Confit, Fried Thyme and Parsley



BRASATO AL BAROLO

From Our Port of Livorno, Piedmont's own Braised Short Ribs in Rich Red Barolo Wine Sauce, Topped with Crusted Almond's and Olive Oil Cream

GAMBERETTI ALLA PIZZAIOLA

(Grilled Shrimp)

Grilled Shrimp with Stewed Mushrooms and Peppers, Served over the Captain's Tomato Sauce, topped with Garlic Foam, Charred Lemon and Parsley

SALMONE ALLA GRIGLIA

Hand-Trimmed Grilled Salmon Fillet Served with Roasted Potatoes, Endive, Charred Tomato and Lemon

Contorni (SIDES)

HERBED ZUCCHINI & TOMATOES

ROSEMARY POTATOES

SPAGHETTI WITH CAPTAIN'S TOMATO SAUCE

BROCCOLI WITH PEPPERONATA

Vini

RED WINES

CUCINA CHIANTI

A full-bodied dry wine with a fruity bouquet. Served from the barrel
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

BARBERA D'ASTI, CASTELLO DEL POGGIO, PIEMONTE, ITALY
Fresh and fruity, with hint of bright red cherries and a long finish
GLASS \$6.75 BOTTLE \$26.00

NERO D'AVOLA, PRINCIPI DI BUTERA, SICILIA, ITALY
Dry and well-structured, this wine offers very complex
fruit flavors on the palate
GLASS \$8.25 BOTTLE \$32.00

CHIANTI CLASSICO RISERVA, MELINI, TOSCANA, ITALY
Aromas of bright cherries and vanilla followed by a firm and
velvety finish
GLASS \$9.50 BOTTLE \$37.00

SUPERTUSCAN, PRIMA VOCE, TOSCANA, ITALY
Medium-body with hints of rich red berries and mocha
GLASS \$10.75 BOTTLE \$42.00

BAROLO, BATASIOLO, PIEDMONT
A full-bodied wine highlighted with plum and cherry flavors and
a velvety elegance.
GLASS \$15.00 BOTTLE \$59.00

WHITE WINES

CUCINA PINOT GRIGIO
Remarkably soft and dry, yet extremely fresh
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

SOAVE CLASSICO, ZONIN, VENETO, ITALY
Light and fresh with just a hint of floral lemony creaminess
GLASS \$6.25 BOTTLE \$24.00

PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY
Crisp floral and tropical fruit aromas with a fresh finish
GLASS \$9.50 BOTTLE \$37.00

Birra BEERS

PERONI \$4.95

BIRRA MORETTI \$4.95

Aperitivo COCKTAILS

PEACH BELLINI \$7.75
Prosecco, Peach Schnapps, and Peach Puree

LIMONCELLO MARTINI \$8.95
Absolut Citrus Vodka, Limoncello, Cranberry juice,
Citrus, simple syrup and fresh mint

AMERICANO \$8.75
Aperol, Stolichnaya Orange Vodka, sweet vermouth,
citrus, simple syrup and a splash of soda

Acqua WATERS

ACQUA PANNA, FLAT \$4.75

SAN PELLEGRINO, BUBBLES \$4.75