POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of pomodoro — the classic tomato. A cornerstone ingredient of this region’s cuisine for centuries, tonight’s menu showcases pomodoro in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.

FROM SCRATCH

All of the cuisine onboard is made totally from scratch using simple, quality ingredients — real butter, grains, premium meats — that combine for sumptuous gourmet dishes.

STARRERS

Eggplant and Kalamata Olive Tartare #3

Pita bread crisps and roasted red pepper hummus

Pan-Seared Bay Scallops and Chorizo

Cauliflower purée with a crispy pancetta and herb crumble

Spanish Tapas Plate #

Assorted cold cuts, Manchego cheese and a Spanish potato frittata

Lentil and Rosemary Soup #

Maltagliati pasta

French Onion Soup

With a Gruyère toast

Chilled Pineapple and Lychee Soup #

Maíz- scented cream and toasted coconut

MAIN COURSE

Rosemary Lamb Shank #

Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

DESSERT

Williams Pear Chocolate Crisp #

Smooth Williams pear cream, chocolate crunch and a chocolate reduction

PREMIUM SELECTIONS

Make it an evening to remember

Whole Maine Lobster (1½-2 pounds) 29.95

Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

Chops Grill Filet Mignon* 16.95

9 ounces of roasted beef tenderloin with your choice of sauce

Surf and Turf* 34.95

6 ounce broiled lobster tail and a grilled 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day

*Gluten-free available. Lactose-free available. Vegetarian. Vitality dishes reflect a 3-course menu under 800 calories combined. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not gluten-allergen-free environments.

Aged Hand-Cut Manhattan Strip Steak* #3

Grilled to order and served with garlic-herb butter and seasonal vegetables

Linguini with Pomodoro Sauce ♦

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

Marinated Grilled Chicken Breast ♦

Natural jus and assorted vegetables

Fish of the Day*

Served with chef’s choice of vegetables

Premium Angus Beef Sliders ♦

On a tomato brioche with steak fries and tarragon aioli

Rigatoni Pasta ♦

Prosciutto-Chardonnay wine sauce and grated Pecorino cheese

Sweet and Sour Vegetarian

Soy OGGETS ♦

With Jasmine rice

Roasted Turkey ♦

Apple bread dressing, cider gravy, roasted red bliss, Brussels sprouts, carrot sticks and a tart cranberry sauce

Fish, Seafood and Mash ♦

Battered fish fillet, sea scallops and shrimp, minted peas, mashed potatoes and a remoulade sauce

Rosemary Lamb Shank ♦

Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

Tandoori Chicken Salad ♦

Julienne cucumber, fried pappadams and cilantro with yogurt dressing

+ gluten-free available. Lactose-free available. ♦ vegan. Vitality dishes reflect a 3-course menu under 800 calories combined. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not gluten-allergen-free environments.