

CASUAL ITALIAN DINING

COCKTAILS

APERITIFS

<i>Americano</i> - Campari, Martini Rosso Sweet Vermouth, Club Soda	\$7.00
<i>Campari and Soda</i> - Campari, Club Soda	\$6.25
<i>Negroni</i> - Gin, Campari, Martini Rosso Sweet Red Vermouth	\$8.75
<i>La Cucina Bellini</i> - Peach Liqueur, Sparkling Wine	\$8.25
<i>Rossini</i> - Prosecco, Strawberry Puree	\$6.25
<i>Amaretto Sour</i> - Disaronno Originale, Lemon Sour	\$6.25

SUGGESTED WINES

VINO BIANCO

	GLASS	BOTTLE
<i>Bertani Pinot Grigio "Velante"</i> - Veneto, Italy	\$7.75	\$32.00
<i>Santa Margherita Pinot Grigio Valdadige</i> - Veneto, Italy	\$9.00	\$37.00

VINO ROSSO

<i>La Valentina Montepulciano d'Abruzzo</i> - Abruzzi, Italy	\$9.00	\$37.00
<i>Castello Banfi Chianti Classico Riserva</i> - Tuscany, Italy	\$10.25	\$42.00
<i>Antinori Toscana "Villa Antinori"</i> - Tuscany, Italy	\$12.50	\$52.00
<i>Feudi di San Gregorio Rubrato Aglianico</i> 375ML - Italy	-	\$19.00

SPARKLING

<i>Aneri Prosecco Brut</i> - Veneto, Italy	\$7.75	\$38.00
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VINO CARAFE

La Cucina Chianti - Classic Tuscan Chianti, Light Italian Red Wine that pairs wonderfully with all Entree Selections

<i>Glass</i>		\$5.75
<i>1/2 litre (3-4 Glasses)</i>		\$16.50
<i>1 litre (6-7 Glasses)</i>		\$31.00

PLEASE CONSULT YOUR SERVER FOR OTHER PREMIUM BRANDS.

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.

FIRST COURSE

APPETIZERS

Pasta e Fagioli Soup - Cannellini Beans, Vegetables, Orecchiette Pasta

Carpaccio of Beef Tenderloin - Parmigiano Reggiano, Arugula Salad

Fried Calamari - Garlic Aioli, Lemon

Tomato and Fresh Mozzarella - Olive Oil, Basil

Cucina Insalata - Butter Lettuce, Arugula, Figs, Crispy Pancetta, Virgin Olive Oil, Balsamic Vinaigrette Dressing

Classic Caesar Salad - Romaine, Parmigiano Reggiano, Garlic Croutons

Chopped Salad - Radicchio, Romaine, Salami, Artichoke, Olives, Red Onion, Creamy Lemon Vinaigrette

MAIN COURSE

PIZZA

Margherita - Fresh Mozzarella, Tomato, Basil

Smoked Salmon - Arugula, Olive Oil, Red Onion

Roasted Chicken - Caramelized Onion, Mushrooms, Fresh Mozzarella

Pepperoni - Capicola, Roasted Peppers

PASTA

Penne Rigate - Homemade Meatballs, Rich Tomato Basil Sauce

Cheese Tortellini - Pesto, Pecorino Cheese

Spaghetti Carbonara - Pancetta, Cream, Parmigiano Reggiano, Black Pepper

Seafood Fettuccine - Calamari, Shrimp, Mussels, Garlic, Parsley, Lemon, Olive Oil

Farfalle - Tuscan Pomarola Sauce

ENTREÉS

Ossobuco Gremolata - Creamy Polenta

Risotto - Shrimp, Porcini Mushrooms, Spinach

Pork Saltimbocca - Prosciutto, Sage, Gnocchi, Marsala Butter Sauce

Chicken Parmesan - Spaghetti, Fresh Mozzarella, Pomarola Sauce

Seared Salmon - Italian White Beans, Tomato, Olives, Basil Oil Drizzle

Ribeye Steak Fiorentina - Rosemary Roasted Potatoes, Sautéed Spinach

Vegetable Lasagna - Grilled Zucchini, Roasted Peppers, Fresh Mozzarella

COVER CHARGE APPLIES

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DESSERT

Tiramisu – Lady Fingers, Espresso, Mascarpone Cream
Our Signature Dessert, Served Family Style

Panna Cotta Tasting – Chocolate, Amaretto, Lemon

Ricotta Cheesecake

Flourless Chocolate Torte – Amaretto Cream

Ice Cream and Sherbet

COFFEE

Served with crisp Almond Cioccolato Biscotti

Espresso – Espresso Roast, Single or Double \$1.50/\$2.00

Cappuccino – Espresso Topped with Frothed Milk \$2.50

Caffe Latte – Espresso Topped with Hot Milk \$2.50

Caramel Macchiato – Espresso, Hot Milk Topped
with Fresh Cream and Caramel \$2.75

Caffe Mocha – Espresso, Chocolate, Steamed Milk \$2.75

LAVAZZA
ITALY'S FAVOURITE COFFEE

AT NORWEGIAN CRUISE LINE, WE PROUDLY SERVE LAVAZZA FOR OUR ESPRESSO-BASED BEVERAGES, THE BEST SELLING COFFEE IN ITALY.

AFTER DINNER DRINKS

Sambuca Romano \$6.25

Amaretto Disaronno Originale \$6.25

Frangelico \$6.25

Limoncello \$6.25

Galliano \$6.25

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FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR WAITER BEFORE ORDERING.