

Antipasti (Appetizers)

Prosciutto in Insalata* (V)(G)

An unusual combination of flavors; crisp apples, bocconcini mozzarella salad, prosciutto and red wine vinaigrette

Minestrone alla Genovese (V)(G)

Traditional Genoa-style minestrone

Ciuppin (V)(G)

Smooth Ligurian soup of fish and tomatoes

Antipasti alla Portofino per Due* (V)(G)

Mezze plate with Soppresata, Bresaola, Prosciutto, bocconcini mozzarella, Roman-style marinated artichokes, Schiacciata green olives, Baresane olives, grilled zucchini and Arugula

Risotto ai Gamberetti (V)(G)

Sautéed prawns atop a creamy, saffron-scented Arborio rice and a garnish of fried onions

Crostini per Due* (G)

A sampler for two of our favorite crostinis; marinated fresh tuna and tomato bruschetta; duck and truffle mushroom pâté; and marinated eggplant stew Ligurian-style

Frittelle di Patate e Zucchini per Due

An appetizer tasting for two; pine nuts and pesto potato fritters, traditional fried veal stuffed olives Ascolana-style and fried zucchini served with spicy tomato sauce

Carpaccio di Tonno* (V)(G)

Tuna carpaccio finished with a citrus-dill dressing

Carpaccio di Manzo* (V)

Thinly sliced seared beef tenderloin with Parmesan shaving and artichoke paste

Insalata alla Cesare (V)(G)

Caesar Salad

Insalata Riviera Ligure per Due (V)(G)

Ligurian Riviera salad for two; tomatoes, cucumbers, mixed peppers, spring onions, baby iceberg lettuce, white anchovies, oregano and a red wine vinaigrette

Pietanze

{ Main Courses }

Risotto alla Polpa di
Granchio e Gamberetti (GF)(LF)
Prawn and crab risotto

Taglierini Al Pesto V (GF)(LF)
Taglierini egg pasta with traditional pesto sauce

Pappardelle Ai Funghi V (GF)
Ribbons of pasta and thyme-roasted mushrooms
lightly tossed in Mascarpone cream sauce

Tonno Ai Ferri*
Lemon-herb oil marinated tuna steak,
grilled and served with assorted vegetables
and a marjoram-garlic drizzle

Spiedino di Mare
Skewer of Maine lobster, gamberoni, scallops and salmon, grilled and served
with Ligurian potatoes, and sun-dried tomato beurre blanc

Costatine d'Agnello Arrosto* (GF)(LF)
Roasted lamb chops, asparagus, fried eggplant and
a pinot noir-rosemary reduction

Bistecca alla Fiorentina* (GF)(LF)
Char-grilled T-bone steak served with fresh haricots verts

Saltimbocca alla Romana (GF)
Thinly sliced veal wrapped with fresh sage and prosciutto,
pan-fried with porcini mushroom risotto and Marsala jus

Filetto di Manzo* (GF)
North American beef tenderloin, grilled radicchio, broccolini, baby carrots
and red wine-thyme sauce

Ossobuco alla Piemontese (GF)(LF)
Veal osso buco braised in its own jus with tomatoes and mushrooms

A dining fee will be charged. Menu is subject to change.

*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.

(GF) Gluten-free available (LF) Lactose-free available V Vegetarian
Please inform your waiter if you have any food allergies or dietary needs.
Royal Caribbean International galleys are not food-allergen-free environments.