

Wine Selection

| White Wine | glass | bottle |
|-------------------------------|--------|---------|
| Riesling, Hogue | \$7.25 | \$24.00 |
| Sauvignon Blanc, Nobilo | \$7.95 | \$32.00 |
| Pinot Grigio, Danzante | \$7.95 | \$32.00 |
| Pinot Gris, Adelsheim | \$9.00 | \$42.00 |
| Chablis, Seigneurie de Tanlay | \$7.95 | \$36.00 |
| Chardonnay, House | \$6.25 | \$ — |
| Chardonnay, Robert Mondavi | \$7.25 | \$29.00 |

| Red Wine | glass | bottle |
|------------------------------------|---------|---------|
| Pinot Noir, Estancia | \$7.95 | \$32.00 |
| Malbec, Diseño | \$7.25 | \$29.00 |
| Merlot, Oberon | \$9.00 | \$40.00 |
| Merlot, House | \$6.25 | \$ — |
| Châteauneuf-du-Pape, Lazaret | \$9.00 | \$38.00 |
| Cabernet Sauvignon, Robert Mondavi | \$7.25 | \$29.00 |
| Cabernet Sauvignon, Simi Landslide | \$10.00 | \$48.00 |
| Cabernet Sauvignon, House | \$6.25 | \$ — |
| Zinfandel, Seghesio | \$9.00 | \$39.00 |

| Blush Wine | glass | bottle |
|-----------------------------|--------|---------|
| White Zinfandel, Woodbridge | \$6.75 | \$25.00 |
| Rosé, les Fumées Blanches | \$7.25 | \$29.00 |

| Sangria | 250ml | 500ml |
|--|--------|--------|
| Classic Sangria <i>House Merlot, Blackberry Brandy grenadine, lemon-lime soda</i> | \$5.50 | \$9.95 |
| Summer Sangria <i>House Chardonnay, Peach Schnapps lime juice, lemon-lime soda</i> | \$5.50 | \$9.95 |

Beer

| | | | |
|-----------------------|--------|----------------------|--------|
| Bass Ale | \$4.95 | Dos Equis | \$4.95 |
| Beck's | \$4.95 | Grolsch | \$5.95 |
| Blue Moon | \$4.95 | Guinness | \$5.95 |
| Bud Lite Metal 16 oz | \$5.50 | Heineken | \$5.25 |
| Budweiser Metal 16 oz | \$5.50 | Miller Lite | \$4.25 |
| Coors Light | \$4.25 | Miller Genuine Draft | \$4.25 |

Water

| | |
|--------------------------|--------|
| Mineral Water (500 ml) | \$2.00 |
| Mineral (1.5 liter) | \$3.50 |
| Perrier (11 oz.) | \$2.65 |
| San Pellegrino (1 liter) | \$3.95 |

For your convenience a 15% gratuity will be added to your bar account. Passengers under 21 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.

ALFREDO'S *Pizzeria*

Royal Princess



“Alfredo’s Neapolitan style pizza reflects our traditional Italian heritage. The thin crust is made authentically from scratch, hand-stretched and baked to order.”

*~ Alfredo Marzi
Master Chef, Princess Cruises*



to stimulate your palate...

Antipasto Mari e Monti

parma ham, genoa salami, mortadella
bay shrimp & gastronomic salad

Antipasto Assortito di Magro *(Vegetarian)*

mozzarella caprese, grilled zucchini
sun-blushed tomatoes
and roasted red & yellow peppers

Minestrone alla Sorrentina *(Vegetarian)*

root vegetables, navy beans
tomatoes & broken spaghetti

Insalata Mista all’ Alfredo *(Vegetarian)*

mixed green salad with Chef Alfredo’s balsamic
herb and extra virgin olive oil vinaigrette



***pasta & pizza from
the pizzaiolo...***

Rollata di Melanzane

(Vegetarian)

baked rolled eggplant stuffed with angel hair pasta
mozzarella, grana padano
topped with cherry tomatoes & basil sauce

Agnolotti Gratinati alla Piemontese

gratinated pasta pockets filled with veal
beef and parmesan cheese
tossed in creamy veal sauce and sage

Pizza Hawaiiana

tomato sauce, chicken, baked ham & pineapple cubes
mozzarella and monterey jack cheese

Pizza Capricciosa

tomato sauce, mozzarella, artichoke hearts
mushrooms, ham, black olives & basil

Pizza Romana

tomato sauce, mozzarella, anchovies, capers
black olives & basil

Pizza Tarantina

tomato sauce, mozzarella, mussels, bay shrimp
roasted garlic, capers, basil & oregano

Pizza Royal Princess

tomato sauce, buffalo mozzarella, cherry tomatoes
parma ham & shaved parmesan



Pizza Vegetariana

(Vegetarian)

sliced tomatoes, buffalo mozzarella
grilled zucchini, sun-dried tomatoes
roasted bellpeppers, mushrooms, red onions
avocado &, basil

Calzone

half-moon shaped pizza filled with
tomato sauce, mozzarella, ricotta, mushrooms
red onions, ham & oregano

Pizza Baguette Siciliana

tuna, red onions, sliced tomatoes
basil & mozzarella

Condiments:

Chili Pepper EVOO
Dried Oregano Flakes
Grated Parmesan
Milled Black Pepper



for the sweet tooth...

Tiramisu

coffee-soaked ladyfinger biscuits
and sweet mascarpone
with marsala zabaglione

Crostata di Mele Della Nonna

apple torte with apricot jam
and vanilla sauce



Buon Appetito