



OUR MENU IS BEST ENJOYED WHEN SHARED FAMILY-STYLE.

## SPECIALS

### SUNDAY

#### CHICKEN PARMIGIANA

fresh buffalo mozzarella, tomato, basil roasted potato

### MONDAY

#### OSSO BUCCO MILANESE

saffron risotto

### TUESDAY

#### BEEF SHORT RIB BRASATO BAROLO

creamy polenta, roasted turnips

### WEDNESDAY

#### \*VEAL LIVER VENEZIANA

mascarpone whipped potato

### THURSDAY

#### \*VEAL SALTIMBOCCA ALLA ROMANO

garlic spinach

### FRIDAY

#### CHICKEN CURRY - Cipriani style

rice pilaf, apple, leek

### SATURDAY

#### GAMBERI ALLA GRIGLIA

jumbo shrimp, olive oil, garlic, rice pilaf

## SMALL PLATES

#### \*SALUMI ALL' ITALIANA

prosciutto di parma, finocchiona salami, truffle salami, terre cucali coppa, Parmigiano Reggiano, nocella del belice Sicilian olives

#### VEAL AND SAGE POLPETTINE

glazed cipollini onions, rustic tomato sauce

#### BRODETTO DI PESCE

mussels, clams, langoustine, snapper Italian soup

#### MINISTRONE FARRO PERLATO, BORLOTTI E PECORINO

farro and borlotti bean minestrone, Pecorino cheese

#### CANALETTO SALAD

radicchio, Belgium endive, arugula, avocado, Taggiasche olives, Parmesan crisps

#### MOZZARELLA DI BUFALA

grilled eggplant, Genoa pesto, micro basil, Parmesan grissini

#### \*BEEF CARPACCIO

caper berries, mustard aioli, Parmesan, extra virgin olive oil

#### MELANZANE RIPIENE

eggplant roulade filled with ricotta, basil, Parmesan, wilted spinach, chunky arrabiata sauce

#### GRILLED CALAMARI

salsa verde, lemon, herb pangrattato

## LARGE PLATES

#### LASAGNA BOLOGNESE

mozzarella, pomodoro

#### SPAGHETTI ALLE VONGOLE VERACI E GAMBERI

garlic-chili clams, shrimp spaghetti

#### RISOTTO AI DATTERINI, BASILCO E MOZZARELLA, VERDURE GRIGLIATE

datterini tomato risotto, bocconcini, basil, grilled vegetable

#### GNOCCHI CARCIOFI E ANATRA

potato gnocchi artichoke cream and duck confit reduction

#### MACCHERONI AL FERRETTO PESTO ALLA TRAPANESE CON BASILICO

roasted almond, semi-dried cherry tomato, basil pesto

#### \*COSTATINE D' AGNELLO, POLENTA TARTUFATA, FAVE E GIALLETTI

grilled lamb chops, truffled polenta, broad beans, chanterele

#### POLLO AL MATTONE CON SALMORIGLIO

brick grilled chicken, salmoriglio sauce

#### BRANZINO ALLA SICILIANA

grilled branzino fillet, zucchini, mint, pistachios

#### \*SCALOPPINE ALLA CAPRESE

veal scaloppine, tomato, mozzarella, basil, garlic spinach

#### \*TAGLIATA DI MANZO ALL' AMARONE

grilled New York strip loin, cipollini, asparagus, roasted baby chat potatoes, amarone

#### SFORMATO DI RICOTTA, ZUCCHINE E BASILICO

baby zucchini, ricotta and basil flan, red bell pepper sauce, roasted vegetables, portabella mushrooms

#### RAVIOLI ARAGOSTA, GAMBERETTI E PACHINO

lobster and shrimp ravioli, pachino tomato, garlic, chili

## DESSERTS

#### TIRAMISÙ

mascarpone, espresso, chocolate

#### TORTA CAPRESE AL LIMONE

almond lemon tart, limoncello, Mascarpone cream, berries

#### GELATO

malaga, pistachio, bacio

#### CROSTATINA ALLA RICOTTA PROFUMATA ALL' ARANCIO

orange blossom, ricotta tart, fresh berries

#### CASSATA ALLA SICILIANA

ricotta, candied fruit, marzipan cassata torte

#### TARTELLA AL CIOCCOLATO DI NOCCIOLE E NUTELLA

chocolate hazelnut tart, Nutella, chocolate sauce

#### AFFOGATO

vanilla gelato, espresso, chocolate shavings, lemon zest

#### SELECTION OF ITALIAN CHEESES

artisan crackers

 vegetarian

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

# DRINKS

## COCKTAILS 8.50



Aperol, prosecco

### AMERICANO

Campari, sweet vermouth, soda water

### BICICLETTA

Campari, white wine, soda water

### BELLINI

prosecco, peach purée

### FRANGELICO TUSCAN MULE

Frangelico, ginger ale

### GOD FATHER

amaretto, scotch

### GOD MOTHER

amaretto, vodka

### NEGRONI

Campari, sweet vermouth, gin

### ROSSINI

prosecco, strawberry purée

## BEERS

HEINEKEN, AMSTEL LIGHT ..... 6.95

BIRRA MORETTI ..... 7.25

DOS EQUIS, MODELO,  
CORONA ..... 7.25

## DIGESTIVI

LIMONCELLO ..... 7.00

AMARETTO ..... 7.25

FRANGELICO ..... 7.25

GRAPPA DI ALEXANDER ..... 7.25

SAMBUCA ..... 7.50

## COGNAC

HENNESSY V.S. .... 8.50

COURVOISIER V.S.O.P. .... 9.00

REMY MARTIN V.S.O.P. .... 11.50

COURVOISIER NAPOLEON ... 11.50

## WHITE, ROSÉ AND SPARKLING

	GLASS	BOTTLE
DANZANTE PINOT GRIGIO, ITALY .....	10	39
NOBILO SAUVIGNON BLANC, NEW ZEALAND .....	12	47
PIAN DI REMOLE BIANCO, ITALY .....	11	43
CHATEAU STE. MICHELLE CHARDONNAY, WASHINGTON .....	10	39
CHATEAU STE. MICHELLE & DR. LOOSEN		
EROICA RIESLING, WASHINGTON .....	JS90* —	63
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY .....	JS90* 17	65
MIRAVAL ROSÉ, FRANCE .....	JS90* 16	63
LA MARCA PROSECCO, ITALY .....	10	39

## RED

ARBOLEDA CARMÉNÈRE, CHILE .....	15	59
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY .....	14	55
FRESCOBALDI RÈMOLE, ITALY .....	—	39
COLUMBIA CREST MERLOT, WASHINGTON .....	11	43
CASTELLO DI FONTERUTOLI,		
CHIANTI CLASSICO GRAN SELEZIONE, ITALY .....	JS90* —	107
ALLEGRI PALAZZO DELLA TORRE, ITALY .....	JS90* —	53
RUFFINO MODUS, ITALY .....	JS90* —	87
COPPO BARBERA D'ASTI, ITALY .....	JS90* —	63
LUCE DELLA VITE, TUSCANY, ITALY .....	JS90* —	197
MUGA RIOJO SELECCION ESPECIAL RESERVA, SPAIN .....	JS90* 19	79
ANTINORI SOLAIA, ITALY .....	JS90* —	599
ORNELLAIA BOLGHERI SUPERIORE, ITALY .....	JS90* —	249
FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY .....	JS90* —	63
SILVERADO CABERNET SAUVIGNON, CALIFORNIA .....	JS90* 21	85

## COFFEE

solo espresso 2.50      doppio espresso 3.25      solo cappuccino 3.50      doppio cappuccino 4.25

An \$18 corkage fee applies to all wines which are not part of the Holland America Line selection.

A 15% service charge will be added to your check for any beverage order.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

JS90\* All wines have consistently scored 90 points or above in recent vintages from James Suckling.