



APPETIZERS

IMPEPATA DI COZZE AL VINO BIANCO

mussels in white wine and fresh ground black pepper

FLAT BREAD

bbq chicken, Monterey jack cheese

INSALATA CAPRESE

fresh mozzarella, ripe tomatoes, balsamic, basil

SHRIMP COCKTAIL

cocktail sauce

VINE RIPENED TOMATOES AND LETTUCE

mild onions, basil, feta, raspberry vinaigrette

CAESAR SALAD

housemade dressing, parmesan

BAKED ONION SOUP

Swiss, parmesan cheese

WILD RICE, GRUYÈRE AND COUNTRY CHICKEN SOUP

dijon mustard, chives, sage

ALLIGATOR BEIGNETS

serrano aioli



BONSAI SUSHI SHIP* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

M A I N S

SHRIMP CREOLE

tomatoes, peppers, onions, jambalaya rice

CORNMEAL CRUSTED CHICKEN BREAST

red skin potato mash, steamed broccoli

BBQ PORK SPARERIBS

southern baked beans, creamed corn, steak fries

INVOLTINI DI MELANZANE

*eggplant rolled up and baked with ricotta and spinach,
marinara sauce*

LASAGNE ALLA BOLOGNESE

meat sauce, three cheese, roasted tomato sauce

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed broccoli, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

Surcharge of \$5.00 for third entree or more applies

18% service charge will automatically be added to your order

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications.
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

DESSERT

TORTA SBRICOLATA ALLE MELE E MANDORLE

apple crumble pie, orange peel confit, brown butter, almonds

POACHED PINEAPPLE IN CITRUS SYRUP

*creme Chantilly, oatmeal crumble
-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

"ART OF TEA" SELECTION \$2.75



Taste of Italy

Please inform your server if you have any food allergies.

CARNIVAL CRUISE LINE