



APPETIZERS

MARINATED MOZZARELLA

olive oil and herbs, garlic crostini

JALAPEÑO POPPERS

black eyed peas and corn salsa

SHRIMP COCKTAIL

cocktail sauce

GREEN BEAN AND TOMATO

tender greens, tossed in vinaigrette

CAESAR SALAD

housemade dressing, parmesan

BOUILLABAISSÉ

seafood soup

ZUPPA DI FARRO E FAGIOLI BORLOTTI

Tuscan style, farro and borlotti beans cooked in vegetable broth

CHILLED TOMATO AND ORANGE SOUP

olive oil, Greek yogurt

VENISON SPRING ROLL

tomato and bbq dip



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

GRILLED BARRAMUNDI FILLET

sautéed spinach, parsley potatoes

CHICKEN POT PIE

flaky crust, carrot, green peas, mushroom sauce

PORK PICCATA

pan fried, buttered green beans, creamy caper sauce

PARMIGIANA DI ZUCCHINE E MELANZANE

zucchini, eggplant, pomodoro sauce

TAGLIATELLE BOLOGNESE

meat sauce, parmesan shaving

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 AMARETTI E CIOCCOLATO



amaretto chocolate cake

APPLE GALETTE

*fig and ginger pudding
-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