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## APPETIZERS

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### POLPETTE

*meatballs, ricotta, tomato basil*

### BUFFALO CAULIFLOWER

*creamy truffle sauce*

### BLT SALAD

*romaine, bacon, blue cheese, croûtons, herb dressing*

### SHRIMP COCKTAIL

*cocktail sauce*

### CAESAR SALAD

*housemade dressing, parmesan*

### STRACCIATELLA ALLA FIORENTINA

*chicken broth, parmigiano, spinach, basil, egg*

### BAKED POTATO CHEDDAR SOUP

*smoked infusion, pickle juice, crispy onion, bacon*

### ICED BING CHERRY SOUP

*fresh mint*

### BRAISED RABBIT

*puff pastry shell, red wine sauce*



### 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*

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## M A I N S

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### SEAFOOD NEWBURG

*shrimp, calamari, scallops, mussels, lobster cream, green peas pilaf*

### ROAST TURKEY

*traditional stuffing, Bourbon maple sweet potato, gravy*

### TENERA COSTOLA ARROSTITA\*

*roasted prime rib, baked potato with traditional toppings*

### EGGPLANT PARMIGIANA

*tomato sauce, mozzarella, basil*

### PENNE SICILIANA

*zucchini, eggplant, tomato, mozzarella*

### 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

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*Surcharge of \$5.00 for third entree or more applies*

*18% service charge will automatically be added to your order*

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## STEAKHOUSE SELECTION

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*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*

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## DESSERT

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### **BABA NAPOLETANO**

*traditional cake, light rum syrup, diplomat cream*

### **CHOCOLATE AND CHEESE BROWNIE**

*sesame crunch, coffee anglaise  
-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**

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 *Taste of Italy*

*Please inform your server if you have any food allergies.*

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CARNIVAL CRUISE LINE