



APPETIZERS

FIRE ROASTED CHICKEN WINGS

BLT salad, sesame dressing

TARONGIA

Sicilian olive oil - fried flatbread with fennel, anchovies, chili, pecorino and onion

SHRIMP COCKTAIL

cocktail sauce

BUTTER LETTUCE

cherry tomatoes, blue cheese

CAESAR SALAD

housemade dressing, parmesan

MINESTRA D'ORZO

barley, beef stock, vegetables, smoked ham, chives

SEAFOOD CHOWDER

herbed garlic bread

CHILLED CUCUMBER SOUP

yogurt and dill

TUNA TARTARE*

lemon dressing



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

BLACKENED TILAPIA

dirty rice, green beans, citrus aioli

POLLO ALLA CACCIATORE

chicken thigh, garlic, white wine, mushrooms, peppers

BRACIOLA DI MAIALE ALLA GRIGLIA

grilled pork chop, garlic, roasted wedge potatoes

BAKED POLENTA

wild mushrooms in cream

TEX MEX PENNE

ground beef, corn kernel, tomatoes, chili and bell peppers

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 DI PISTACCHI

delicate Sicilian cake, rich pistachio flavor

OVEN ROASTED APPLE

*citrus reduction, almond raisin crust
-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