

La Cucina

ZUPPA / ANTIPASTI / INSALATE

Pasta E Fagioli Cannellini Bean Soup, Bacon, Pasta	\$6
Antipasti Di Salumi Misti, Formaggi E Verdure Salami, Capicola, San Daniele Prosciutto, Mortadella, Parmesan Cheese, Pickled Vegetables, Olives	\$10
Burrata "Caprese" Heirloom Tomatoes, Basil	\$8
Bresaola Thinly Sliced Air-Dried Beef on Arugula, Lemon and Olive Oil Dressing	\$10
Calamari Fritti Marinara Sauce	\$10
Insalata Mista Mixed Greens, Cherry Tomatoes, Fennel, Carrots, Artichokes, Strawberries	\$6
Insalata Di Rucola E Grana Arugula Salad with Parmesan Cheese Shavings, Lemon and Olive Oil Dressing	\$7
Insalata Con Pere, Noci E Gorgonzola Mixed Greens, Pear, Walnuts, Gorgonzola Cheese, Choice of Dressing	\$7



PASTA & RISOTTO

Available in Entrée size for \$5 additional

Spaghetti Carbonara Pancetta, Egg Yolk, Black Pepper, Pecorino Cheese	\$14
Penne Amatriciana Cured Pork, Spicy Marinara Sauce	\$13
Rigatoni Alla Gorgonzola E Noci Gorgonzola Blue Cheese Cream Sauce, Walnuts	\$15
Spaghetti Alla Turiddu Con Mollica Di Pane Tostato Sicilian Tomato Sauce, Olives, Anchovy Oil, Garlic, Citrus	\$13
Fettuccine Alfredo Con Funghi Button Mushrooms, Parmesan Cheese, Parsley	\$14
Tortellini Di Ricotta Con Salsa Di Pomodori Secchi Sundried Tomato Sauce, Garlic	\$13
Ravioli Di Gamberi Con Salsa Di Aragosta Dragoncello Shrimp Ravioli, Lobster Tarragon Sauce	\$19
Gnocchi Di Patate Al Pesto Potato Dumplings, Creamy Basil Pesto Sauce	\$13
Risotto Ai Funghi Di Bosco Wild Mushroom Risotto	\$16

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PIZZA 12-INCH

Caprese Fresh Mozzarella, Tomatoes, Basil	\$12
Prosciutto E Arugula Mozzarella, Prosciutto, Arugula	\$15
Salame Piccante Mozzarella, Pepperoni, Basil	\$16
Vegetali Mozzarella, Peppers, Onions, Mushrooms, Black Olives, Garlic	\$15
Meat Lovers Mozzarella, Pepperoni, Sausage, Ham, Peppers, Onions	\$17



SECONDI

Salmone Grigliato Con Crema Di Cannellini E Croccantino Di Prosciutto* Grilled Salmon, White Beans, Crispy Cured Ham Strips	\$27
Filetti Di Branzino Al Forno Con Olive Taggiasca E Pomodorini* Cherry Tomatoes, Taggiasca Olives	\$29
Gamberi Fra Diavolo Sautéed Shrimp, Spicy Tomato Sauce, Linguini	\$29
Cartoccio Di Dentice Rosso Ai Frutti Di Mare Red Snapper Livornese Style, Shrimp, Clams, Mussels, Cherry Tomatoes, Herbs, Potatoes, Braised Fennel, Black Olives	\$34
Scaloppina Di Vitello Marsala* Sautéed Veal Scaloppini, Dry Marsala Sauce, Mushrooms	\$27
Filetto Di Manzo Al Pepe Verde* 8 oz Beef Tenderloin, Green Peppercorn Sauce, Blue Cheese Ravioli	\$35
Pollo Cacciatore Chicken Simmered in Fresh Tomatoes, Rosemary Garlic Sauce, Peppers, Onions	\$22
Osso Bucco Alla Milanese Braised Veal Shank, Lemon, Garlic and Parsley Gremolata, Saffron Risotto	\$28

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.