



## *La Storia della Cucina del Capitano*

CARNIVAL CRUISE LINES HAS A LONG AND STORIED ASSOCIATION WITH ITALY, AS ALL OF OUR CAPTAINS ARE ITALIAN AND MANY OF OUR SHIPS WERE BUILT THERE.

AT CUCINA DEL CAPITANO, WE HONOR OUR PROUD ITALIAN HERITAGE BY RECREATING SOME OF THE RECIPES OUR CAPTAINS AND OFFICERS GREW UP ON. WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE, TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND USE ONLY THE FINEST INGREDIENTS, LIKE VINE-RIPENED TOMATOES, FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL. CUCINA LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME, AND WHEN YOU'RE WITH US, WE TREAT YOU LIKE FAMILY, DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC ATMOSPHERE WHERE EVEN THE CHILDHOOD PHOTOS ON THE WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS. IT'S OUR OWN LITTLE ONBOARD SLICE OF LA DOLCE VITA.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF THE NIGHT, YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY" —DELIZIOSO.



## *Antipasto / Zuppa / Insalate*

### (APPETIZERS, SOUPS & SALADS)

#### ANTIPASTI

Marinated Olives, Tomato and Zucchini Tartar, Sicilian Fig Olive Basil Tapenade, Eggplant Caponata, Roasted Pepper alla Nonna, Cured Prosciutto, Mushrooms and Marinated Vegetables, Served with Grilled Italian Bread



#### IL CAPITANO'S SIGNATURE ARANCINI

Fried Risotto Balls, Piled High with Baby Arugula and Shaved Parmesan Cheese, Served over Tomato Sauce

#### PARMIGIANA DI MELANZANE

(Eggplant Parmigiana)

Breaded Eggplant, Baked with Fresh Mozzarella and Anchovy Tomato Sauce, Served with Shaved Parmesan, Cherry Tomatoes and Fried Basil (Also available as an entrée)

#### CALAMARI FRITTI

Crispy Calamari Rings, Topped with Cured Tomatoes, Charred Lime and Sea Salt, Served with Marinara Sauce

#### NONNA'S MEATBALLS (Grandma's Recipe)

Hand made with Olive Oil Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served over the Captain's Tomato Sauce

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#### MINISTRONI

Vegetable Soup with Beans and Rustic Spices, Served with Mascarpone Cream and Drizzled with Pesto Sauce

#### INSALATA CAPRESE (Tomato, Mozzarella, Basil)

The Colors of Italy, Sliced Tomato and fresh Mozzarella, Served with Cracked Peppercorn, Basil, Pesto Purée, Balsamic Vinaigrette and Extra Virgin Olive Oil



#### IL CAPITANO'S FAVORITE

##### INSALATA DI RUCOLA

Traditional Italian Salad, Baby Arugula, Cherry Tomatoes and Parmesan Cheese, in a Sorrento Lemon Limoncello Dressing

#### INSALATA CAESAR

Our Signature Caesar Salad - Crispy Hearts of Romaine Tossed in Traditional Dressing, Served with Anchovy Fillet, Freshly Made Croutons and Shaved Parmesan Cheese



#### FAVORITO DEL CAPITANO

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

## *Secondo / Pasta*

### (ENTREES & PASTAS)

#### IL CAPITANO'S SIGNATURE DISH

Each Cucina del Capitano also features a signature entrée inspired by the captain's treasured family recipe that's been handed down for generations. And while each dish is different, rest assured it's a mouth-watering Italian classic that we're sure your family will enjoy!

#### NONNA'S LINGUINE & MEATBALLS (Grandma's Recipe)

Hand Made with Olive Oil-Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served Over Linguine al Dente with the Captain's Tomato Sauce



#### SPAGHETTI CARBONARA

One of Our Most Highly Requested Dishes, First Served by Carnival Nearly 40 Years Ago Aboard the TSS Mardi Gras in the Flamingo Dining Room - Spaghetti al Dente Tossed with Cream, Diced Pancetta Bacon, Onion and Garlic, Served with Fried Oregano and Shaved Parmesan Cheese

#### POLLO PARMIGIANA DELLA CUCINA (Chicken Parmigiana)

Cucina's (Our Kitchen's) Favorite - Breaded Young Chicken Breast, Baked with Mozzarella Cheese in Marinara Sauce

#### BISTECCA ALLA GRIGLIA\*

Italian Expression of the Classic New York Sirloin Steak, Seared and Served with Grilled Tomato, Pearl Onions, Garlic Confit, Fried Thyme and Parsley



#### BRASATO AL BAROLO

From Our Port of Livorno, Piedmont's own Braised Short Ribs in Rich Red Barolo Wine Sauce, Topped with Crusted Almond's and Olive Oil Cream

#### GAMBERETTI ALLA PIZZAIOLA (Grilled Shrimp)

Grilled Shrimp with Stewed Mushrooms and Peppers, Served over the Captain's Tomato Sauce, topped with Garlic Foam, Charred Lemon and Parsley

#### SALMONE ALLA GRIGLIA

Hand-Trimmed Grilled Salmon Fillet Served with Roasted Potatoes, Endive, Charred Tomato and Lemon

## *Contorni* (SIDES)

#### HERBED ZUCCHINI & TOMATOES

#### ROSEMARY POTATOES

#### SPAGHETTI WITH CAPTAIN'S TOMATO SAUCE

#### BROCCOLI WITH PEPPERONATA

# Vini

## RED WINES

### CUCINA CHIANTI

A full-bodied dry wine with a fruity bouquet. Served from the barrel  
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

### BARBERA D'ASTI, CASTELLO DEL POGGIO, PIEMONTE, ITALY

Fresh and fruity, with hint of bright red cherries and a long finish  
GLASS \$6.75 BOTTLE \$26.00

### NERO D'AVOLA, PRINCIPI DI BUTERA, SICILIA, ITALY

Dry and well-structured, this wine offers very complex fruit flavors on the palate  
GLASS \$8.25 BOTTLE \$32.00

### CHIANTI CLASSICO RISERVA, MELINI, TOSCANA, ITALY

Aromas of bright cherries and vanilla followed by a firm and velvety finish  
GLASS \$9.50 BOTTLE \$37.00

### SUPERTUSCAN, PRIMA VOCE, TOSCANA, ITALY

Medium-body with hints of rich red berries and mocha  
GLASS \$10.75 BOTTLE \$42.00

### BAROLO, BATASIOLO, PIEDMONT

A full-bodied wine highlighted with plum and cherry flavors and a velvety elegance.

GLASS \$15.00 BOTTLE \$59.00

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## WHITE WINES

### CUCINA PINOT GRIGIO

Remarkably soft and dry, yet extremely fresh  
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

### SOAVE CLASSICO, ZONIN, VENETO, ITALY

Light and fresh with just a hint of floral lemony creaminess  
GLASS \$6.25 BOTTLE \$24.00

### PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY

Crisp floral and tropical fruit aromas with a fresh finish  
GLASS \$9.50 BOTTLE \$37.00

# Birra BEERS

### PERONI

\$4.95

### BIRRA MORETTI

\$4.95

# Aperitivo COCKTAILS

### PEACH BELLINI

\$7.75

Prosecco, Peach Schnapps, and Peach Puree

### LIMONCELLO MARTINI

\$8.95

Absolut Citrus Vodka, Limoncello, Cranberry juice, Citrus, simple syrup and fresh mint

### AMERICANO

\$8.75

Aperol, Stolichnaya Orange Vodka, sweet vermouth, citrus, simple syrup and a splash of soda

# Acqua WATERS

### ACQUA PANNA, FLAT

\$4.75

### SAN PELLEGRINO, BUBBLES

\$4.75

## *Dolci* (DESSERTS)



### **MAGIC TIRAMISU**

The Cake That Is Italy, Layered in a Glass with Mascarpone Cream, Served over Lady Fingers Soaked in Espresso Liqueur, Grand Marnier and Kahlua, Finished with Chocolate Ruffles

### **SICILIAN CANNOLI**

Pastry Rolls Filled with Sweet Ricotta, Mascarpone Cream and topped with Dark Chocolate

### **CROSTATA DI MELE COPPETTA**

Slow-Baked Italian Apple Tart Topped with Hazelnut Streusel

### **SORBETTO AL LIMONE**

Lemon Sherbet, Finished with Chocolate Twigs and Fresh Mint

## *Caffe* (SPECIALTY COFFEES)\*

### **ESPRESSO CORRETTO**

Espresso "corrected" with Sandro Bottega Grappa or Sambuca

### **ITALIAN COFFEE**

Freshly Brewed coffee served with Amaretto Di Saronno

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## *Liquori* (AFTER DINNER LIQUEURS)\*

### **PALLINI LIMONCELLO**

### **GALLIANO**

### **AMARETTO DI SARONNO**

### **FRANGELICO**

### **SAMBUCA**

### **GRAPPA**

Sandro Bottega



### **FAVORITO DEL CAPITANO**

**\*REGULAR BAR PRICES APPLY**