



APPETIZERS

ERBAZZONE

*a savory pie filled with fresh kale and spinach,
parmigiano-reggiano cheese, marinara sauce*

SHRIMP ESCABECHE*

red onions, pickled vegetables

PINEAPPLE CUCUMBER SALAD

bell peppers, cherry tomatoes, honey lime dressing

CAESAR SALAD

housemade dressing, parmesan

SHRIMP COCKTAIL

cocktail sauce

BLACK BEAN SOUP

rice, scallions

ITALIAN WEDDING SOUP

herbed beef and pork meatballs, vegetables, parmesan, orzo

CREAM OF LYCHEES

cream, vanilla, mint

BRAISED OX TONGUE

onion marmalade



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

BEER BATTERED SHRIMP AND FISH

chips, remoulade sauce

ROASTED DUCKLING

red cabbage with apple, carrot mash

BRACIOLA DI MAIALE ALLA GRIGLIA

*grilled pork chop, garlic, cannellini bean stew,
roasted brussels sprouts*

YANKEE POT ROAST

root vegetables, red wine gravy

BUCATINI ALLA CREMA DI AGLIO

*pasta, garlic cream, zucchini, asparagus,
zesty Provençal crumbs*

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

RED VELVET CAKE

cream cheese frosting

TORTA DI PERE, CANNELLA INGLESE

*pear and almond cake, cinnamon sauce
-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