



"Spartire" is the Italian word for sharing. It is a concept that is part of everyday life in Italy, especially when eating with friends and family. Our menu is designed around this authentic Italian experience and offers a variety of dishes to enjoy and share. The right amount of food is always important so we suggest ordering two small plates, one pasta and one large plate for every two people at your table.

Buon appetito!

Small Plates

* **Salumi** prosciutto, coppa, grissini, shaved pecorino, assorted olives

Veal & Sage Polpettina glazed chipolini onions, rustic tomato sauce

Zuppa Di Pesce mussels, clams, shrimp, scallops, cod, vegetables, tomato saffron broth

Canaletto Salad Boston lettuce, roasted beets, gorgonzola, candied walnuts, raspberry vinaigrette

Duck & Chicken Liver Pâté spiced duck preserve, rustic toast, kumquat marmalade

* **Seared Beef Carpaccio** rosemary aioli, shallots, sea salt, cracked pepper

Eggplant Caponata golden raisins, pine nuts, mint

Vermouth Braised Clams spicy chorizo, garlic, basil

Pasta

Pappardelle shrimp, artichokes, lemon-herb emulsion

Spaghetti bolognese or pomodoro

Potato Gnocchi braised beef short rib, mascarpone, butter roasted carrots and celery

Rigatoni Italian sausage, Kalamata olives, spicy tomato sauce

Ricotta Ravioli braised leeks, oven-dried tomatoes, arugula-pine nut pesto

Large Plates

Sautéed Veal Piccata lemon angel hair, capers, kale crisps

Braised Chicken Cacciatore "Al Forno" caramelized carrots, soft parmesan polenta

Roasted Pork Loin Saltimbocca seared escarole, cannellini beans, Marsala glaze

* **Grilled Lemon-Thyme White Sea Bass** roasted fingerling potatoes, shaved fennel, orange-olive salad

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions