

SPECIALS

SUNDAY

CHICKEN PARMIGIANA

fresh buffalo mozzarella, tomato, basil roasted potato

MONDAY

OSSO BUCCO MILANESE

saffron risotto

TUESDAY

BEEF SHORT RIB BRASATO BAROLO

creamy polenta, roasted turnips

WEDNESDAY

*VEAL LIVER VENEZIANA

mascarpone whipped potato

THURSDAY

*VEAL SALTIMBOCCA ALLA ROMANO

garlic spinach

FRIDAY

CHICKEN CURRY - *Cipriani style*

rice pilaf, apple, leek

SATURDAY

GAMBERI ALLA GRIGLIA

jumbo shrimp, olive oil, garlic, rice pilaf

SMALL PLATES

*SALUMI ALL' ITALIANA

prosciutto di parma, finocchiona salami, truffle salami, terre cucali coppa, Parmigiano Reggiano, nocella del belice Sicilian olives

VEAL AND SAGE POLPETTINE

glazed cipollini onions, rustic tomato sauce

BRODETTO DI PESCE

mussels, clams, langoustine, snapper Italian soup

MINISTRONE FARRO PERLATO, BORLOTTI E PECORINO

farro and borlotti bean minestrone, Pecorino cheese

CANALETTO SALAD

radicchio, Belgium endive, arugula, avocado, Taggiasche olives, Parmesan crisps

MOZZARELLA DI BUFALA

grilled eggplant, Genoa pesto, micro basil, Parmesan grissini

*BEEF CARPACCIO

caper berries, mustard aioli, Parmesan, extra virgin olive oil

MELANZANE RIPIENE

eggplant roulade filled with ricotta, basil, Parmesan, wilted spinach, chunky arrabiata sauce

GRILLED CALAMARI

salsa verde, lemon, herb panagrattato

LARGE PLATES

LASAGNA BOLOGNESE

mozzarella, pomodoro

SPAGHETTI ALLE VONGOLE VERACI E GAMBERI

garlic-chili clams, shrimp spaghetti

RISOTTO AI DATTERINI, BASILCO E MOZZARELLA, VERDURE GRIGLIATE

datterini tomato risotto, bocconcini, basil, grilled vegetable

GNOCCHI CARCIOFI E ANATRA

potato gnocchi artichoke cream and duck confit reduction

MACCHERONI AL FERRETTO PESTO ALLA TRAPANESE CON BASILICO

roasted almond, semi-dried cherry tomato, basil pesto

*COSTATINE D' AGNELLO, POLENTA TARTUFATA, FAVE E GIALLETTI

grilled lamb chops, truffled polenta, broad beans, chanterele

POLLO AL MATTONE CON SALMORIGLIO

brick grilled chicken, salmoriglio sauce

BRANZINO ALLA SICILIANA

grilled branzino fillet, zucchini, mint, pistachios

*SCALOPPINE ALLA CAPRESE

veal scaloppine, tomato, mozzarella, basil, garlic spinach

*TAGLIATA DI MANZO ALL' AMARONE

grilled New York strip loin, cipollini, asparagus, roasted baby chat potatoes, amarone

SFORMATO DI RICOTTA, ZUCCHINE E BASILICO

baby zucchini, ricotta and basil flan, red bell pepper sauce, roasted vegetables, portabella mushrooms

RAVIOLI ARAGOSTA, GAMBERETTI E PACHINO

lobster and shrimp ravioli, pachino tomato, garlic, chili sauce

DESSERTS

TIRAMISÙ

mascarpone, espresso, chocolate

TORTA CAPRESE AL LIMONE

almond lemon tart, limoncello, Mascarpone cream, berries

GELATO

malaga, pistachio, bacio

CROSTATINA ALLA RICOTTA PROFUMATA ALL' ARANCIO

orange blossom, ricotta tart, fresh berries

CASSATA ALLA SICILIANA

ricotta, candied fruit, marzipan cassata torte

TARTELLA AL CIOCCOLATO DI NOCCIOLE E NUTELLA

chocolate hazelnut tart, Nutella, chocolate sauce

AFFOGATO

vanilla gelato, espresso, chocolate shavings, lemon zest

SELECTION OF ITALIAN CHEESES

artisan crackers



vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

DRINKS

COCKTAILS 8.50



Aperol, prosecco

AMERICANO

Campari, sweet vermouth, soda water

BICICLETTA

Campari, white wine, soda water

BELLINI

prosecco, peach purée

FRANGELICO TUSCAN MULE

Frangelico, ginger ale

GOD FATHER

amaretto, scotch

GOD MOTHER

amaretto, vodka

NEGRONI

Campari, sweet vermouth, gin

ROSSINI

prosecco, strawberry purée

BEERS

HEINEKEN, AMSTEL LIGHT 6.95

BIRRA MORETTI 7.25

DOS EQUIS, MODELO,
CORONA 7.25

DIGESTIVI

LIMONCELLO 7.00

AMARETTO 7.25

FRANGELICO 7.25

GRAPPA DI ALEXANDER 7.25

SAMBUCA 7.50

COGNAC

HENNESSY V.S. 8.50

COURVOISIER V.S.O.P. 9.00

REMY MARTIN V.S.O.P. 11.50

COURVOISIER NAPOLEON ... 11.50

WHITE, ROSÉ AND SPARKLING

	GLASS	BOTTLE
DANZANTE PINOT GRIGIO, ITALY	10	39
NOBILO SAUVIGNON BLANC, NEW ZEALAND	12	47
PIAN DI REMOLE BIANCO, ITALY	11	43
CHATEAU STE. MICHELLE CHARDONNAY, WASHINGTON	10	39
CHATEAU STE. MICHELLE & DR. LOOSEN		
EROICA RIESLING, WASHINGTON	JS90* —	63
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	JS90* 17	65
MIRAVAL ROSÉ, FRANCE	JS90* 16	63
LA MARCA PROSECCO, ITALY	10	39

RED

ARBOLEDA CARMÉNÈRE, CHILE	15	59
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	14	55
FRESCOBALDI RÈMOLE, ITALY	—	39
COLUMBIA CREST MERLOT, WASHINGTON	11	43
CASTELLO DI FONTERUTOLI,		
CHIANTI CLASSICO GRAN SELEZIONE, ITALY	JS90* —	107
ALLEGRI PALAZZO DELLA TORRE, ITALY	JS90* —	53
RUFFINO MODUS, ITALY	JS90* —	87
COPPO BARBERA D'ASTI, ITALY	JS90* —	63
LUCE DELLA VITE, TUSCANY, ITALY	JS90* —	197
MUGA RIOJO SELECCION ESPECIAL RESERVA, SPAIN	JS90* 19	79
ANTINORI SOLAIA, ITALY	JS90* —	599
ORNELLAIA BOLGHERI SUPERIORE, ITALY	JS90* —	249
FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY	JS90* —	63
SILVERADO CABERNET SAUVIGNON, CALIFORNIA	JS90* 21	85

COFFEE

solo espresso 2.50 doppio espresso 3.25 solo cappuccino 3.50 doppio cappuccino 4.25

An \$18 corkage fee applies to all wines which are not part of the Holland America Line selection.

A 15% service charge will be added to your check for any beverage order.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

JS90* All wines have consistently scored 90 points or above in recent vintages from James Suckling.