



BREADS *Select from:*

- SOUR DOUGH FOCACCIA**
- MULTIGRAIN CRANBERRY**

Condiments:

- whipped butter**
- olive oil + balsamic**

A P P E T I Z E R S

CURED TUNA*

*rucola, orange, gremolata, red pepper,
grilled sour dough crostini*

ARANCINI

spicy fried rice balls, marinara, peperonata, mozzarella

SHRIMP COCKTAIL

American cocktail sauce

NONNA'S MEAT BALLS

San marzano sauce, roasted chili salsa, provolone, parmesan

MUSSELS AND CLAMS

*cherry tomato, white wine, red onion, garlic, oregano,
chili flakes*

CAPRESE SALAD

Roma tomato, mozzarella, basil, olive oil

CAESAR SALAD

housemade dressing, parmesan

LIGURIAN MINISTRONE SOUP

*Genovese pesto, zucchini, eggplant, savoy cabbage,
green beans, parmesan*

WEDDING SOUP

meatballs, vegetables, light broth, parmesan

LINGUINE VONGOLE

clams, arugula, olive oil, fresh tomatoes, garlic

MAINS

GRILLED FISH

braised artichoke, fava beans, garlic sauce, green beans

CHICKEN PARMESAN

pounded breaded chicken breast, mozzarella, basil, tomato

VEAL MARSALA

creamy roasted mushroom sauce, parmesan semolina gnocchi

LINGUINE VONGOLE

clams, arugula, olive oil, fresh tomatoes, garlic

EGGPLANT PARMIGIANO

roasted tomato sauce, mozzarella, basil

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potatoes

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

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 chops



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

California roll, Bang Bang Bonsai roll,

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

DESSERT

APPLE CROSTATA

house-made buttermilk gelato, slow-stewed apple, cinnamon

LEMON FROZEN TORTE

poppy seed cake, mascarpone ice cream, roasted blueberries

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

Please inform your server if you have any food allergies

**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.*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. \$10.50

SANGRIA

Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. \$10.50/GLS, \$36/PTC

SPICY CHIPOTLE PINEAPPLE MARTINI

Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$11.50

THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. \$11.50

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95

CHOCOLATE MARTINI

A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50