



APPETIZERS

FRIED MOZZARELLA

marinara sauce, fried basil

BAKED MEATBALLS

pomodoro, mozzarella, provolone, parmigiano

SHRIMP COCKTAIL

cocktail sauce

HEART OF ICEBERG LETTUCE

tomatoes, blue cheese, buttermilk ranch

CAESAR SALAD

housemade dressing, parmesan

MANGO CREAM

served chilled, fresh ginger

ROASTED BROCCOLI & THREE CHEESE SOUP

sharp cheddar, parmesan, Gruyère

MINISTRONE ALLA NAPOLETANA

cannellini beans, roasted vegetables, parmesan, macaroni

BBQ PULLED WILD BOAR

cilantro, coleslaw, pepper jack



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

SALMON CAKE*

garlic spinach, mustard cauliflower, dill sour cream

SOUTHERN FRIED CHICKEN

mashed potatoes, gravy

SPEZZATINO DI MANZO

chuck pot roast, creamy polenta, green beans, red wine sauce

GRILLED TOFU STEAK

peppers, Asian greens, vegetable fried rice

LINGUINE, SALSICCIA ITALIANA

pork and fennel sausage, peppers, mushrooms

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED TILAPIA

lemon pepper marinade, vegetable medley, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, vegetable medley, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, vegetable medley, 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

BITTER N BLANC

cinnamon dulce sauce

SICILIAN LEMON MOUSSE

*Italian meringue, citrus biscotti
-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