



APPETIZERS

VEGETABLE SPRING ROLL

sweet chili sauce

CARPACCIO*

*beef carpaccio, arugula, olive oil, capers, lemon
shaved parmigiano*

SHRIMP COCKTAIL

cocktail sauce

FATTOUSH SALAD

romaine lettuce, pita bread, feta, sumac

CAESAR SALAD

housemade dressing, parmesan

ZUPPA DI LENTICCHIE

split pea lentil, ham

BEEF AND BARLEY SOUP

root vegetable

CHILLED BUTTERMILK SOUP

strawberries, honey

CRISPY WILD BOAR

fig bbq sauce, cilantro, caramelized plantain



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

POLLO FRA DIAVOLO

chicken cooked with Italian sausage, broccoli, zucchini, garlic, spicy tomato

STIR-FRY BEEF AND BROCCOLI

teriyaki sauce, fried rice

HONEY GLAZED PORK LOIN

green asparagus, braised cabbage, cinnamon carrot puree

BLUE CHEESE AND SPINACH SOUFFLÉ

kale and arugula salad

SPAGHETTI ALLE VONGOLE

clams, olive oil, garlic, white wine, parsley

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

PINEAPPLE UPSIDE DOWN CAKE

caramel syrup, pina colada cream

TORTA AL MIELE E POLENTA

*almond polenta cake, orange ricotta crema
-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