

OUR MENU IS BEST ENJOYED WHEN SHARED.

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

GRILLED JUMBO SHRIMP

jumbo shrimp, olive oil, garlic, rice pilaf

SMALL PLATES

*ANTIPASTO PLATE

prosciutto di parma, finocchiona salami, truffle salami, Terre Ducali coppa, Parmigiano Reggiano, Sicilian olives

VEAL AND SAGE MEATBALLS

glazed cipollini onions, rustic tomato sauce

LANGOUSTINE-TOMATO SOUP

mussels, clams, langoustine, snapper

MINISTRONE SOUP

farro, borlotti bean, minestrone, Pecorino cheese

CANALETTO SALAD

mixed lettuce, roasted beets, candied walnuts, Gorgonzola, balsamic reduction

MOZZARELLA DI BUFALA

grilled eggplant, Genoa pesto, micro basil, Parmesan grissini

*BEEF CARPACCIO




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

GRILLED CALAMARI

salsa verde, lemon, herb pangrattato

JUMBO LUMP CRAB RISOTTO

chives, lemon, brandy - \$12 supplement

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

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

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

LARGE PLATES

LASAGNA BOLOGNESE

mozzarella, pomodoro

SPAGHETTI ALLE VONGOLE

garlic-chili clams, shrimp spaghetti

DATTERINI TOMATO RISOTTO

bocconcini, basil, grilled vegetables

BRAISED BEEF SHORT RIB GNOCCHI

mascarpone, butter-roasted carrots, celery

*GRILLED LAMB CHOPS

truffled polenta, broad beans, chanterelle mushrooms

*BRANZINO ALLA SICILIANA

grilled branzino fillet, zucchini, mint, pistachios

*SCALOPPINE ALLA CAPRESE

veal scaloppine, tomato, mozzarella, basil, garlic spinach

*GRILLED NEW YORK STRIP LOIN

cipollini onions, asparagus, roasted baby chat potatoes, amarone

PASTA GENOVESE

roasted almond, semi-dried cherry tomato, basil pesto

SPAGHETTI ALL' ASTICE

lobster, tomato, garlic, white wine - \$18 supplement

DESSERTS

TIRAMISÙ

mascarpone, espresso, chocolate

GELATO

malaga, pistachio, bacio

CHOCOLATE HAZELNUT TART

Nutella, chocolate sauce

SICILIAN MARZIPAN CASSATA TORTE

ricotta, candied fruit

ORANGE BLOSSOM RICOTTA TART

fresh berries

AFFOGATO

vanilla gelato, espresso, chocolate shavings, lemon zest

SELECTION OF ITALIAN CHEESES

artisan crackers

DRINKS

COCKTAILS 9.75



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 7.00

BIRRA MORETTI 7.25

DOS EQUIS, MODELO ESPECIAL,
CORONA 7.25

DIGESTIVI

LIMONCELLO 7.50

AMARETTO 8.00

FRANGELICO 8.00

GRAPPA DI ALEXANDER 7.50

SAMBUCA 7.75

COGNAC

HENNESSY V.S. 9.00

COURVOISIER V.S.O.P. 9.50

RÉMY MARTIN V.S.O.P. 12.00

COURVOISIER NAPOLEON .. 13.00

WHITE, ROSÉ AND SPARKLING

	GLASS	BOTTLE
DANZANTE PINOT GRIGIO, ITALY	9	35
NOBILO SAUVIGNON BLANC, NEW ZEALAND	11	41
PIAN DI REMOLE BIANCO, ITALY	9	35
CHATEAU STE. MICHELLE MIMI CHARDONNAY, WA	9	35
CHATEAU STE. MICHELLE & DR. LOOSEN		
EROICA RIESLING, WASHINGTON	JS90* —	49
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	JS90* 14	55
MIRAVAL ROSÉ, FRANCE	JS90* 14	55
LA MARCA PROSECCO, ITALY	9	35

RED

ARBOLEDA CARMÉNÈRE, CHILE	9	35
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	11	41
FRESCOBALDI RÈMOLE, ITALY	—	36
COLUMBIA CREST GRAND ESTATES MERLOT, WASHINGTON ...	9	35
CASTELLO DI FONTERUTOLI,		
CHIANTI CLASSICO GRAN SELEZIONE, ITALY	JS90* —	89
ALLEGRI PALAZZO DELLA TORRE, ITALY	JS90* —	75
RUFFINO MODUS, ITALY	JS90* —	87
COPPO BARBERA D'ASTI, ITALY	JS90* —	45
LUCE DELLA VITE, TUSCANY, ITALY	JS90* —	179
MUGA RIOJA SELECCION ESPECIAL RESERVA, SPAIN	JS90* 18	75
ANTINORI SOLAIA, ITALY	JS90* —	599
ORNELLAIA BOLGHERI SUPERIORE, ITALY	JS90* —	219
FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY	JS90* —	55
SILVERADO CABERNET SAUVIGNON, CALIFORNIA	JS90* 17	69

COFFEE

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

A \$20 corkage fee applies to all wines which are not part of the Holland America Line selection.
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JS90* All wines have consistently scored 90 points or above in recent vintages from James Suckling.