

## TUSCAN COCKTAILS

**GARDEN NEGRONI** 12  
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

**LA BOHÈME** 12  
Don Julio Blanco, Galliano, Fresh Lime, Oregano

**FIZZING THYME** 12  
Beefeater Gin, Fresh Lime, Thyme, Demerara

## WINES BY THE GLASS

**WHITE WINES**  
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10  
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

**RED WINES**  
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11  
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

## KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.*

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11  
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

## GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!*

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16  
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

# TUSCAN EXCLUSIVES

## STARTERS

**TUSCAN BEAN SOUP**  
Sausage, White Beans, Kale, Plum Tomatos

  **OCTOPUS CARPACCIO**  
Basil, Burrata Cheese, Tomato Salad

  **ASIAGO CHEESE FLAN**  
Cauliflower Cream, Wild Mushrooms, Chives

## ENTRÉES

**ROSEMARY ROASTED CHICKEN**    
Fennel, Green Olives, Orange

**STROZZAPRETI CARBONARA\***  
Guanciale, Egg, Parmesan, Black Pepper

**SLOW ROASTED PORCHETTA**  
Creamy Polenta, Citrus Gremolata, Arugula

\* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.