

# Antipasti

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## Salumi e Formaggi

**GIOVANNI'S ITALIAN CHEESE AND CURED MEAT PLANK**  
Pickled vegetables

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**ZUPPA DEL GIORNO**  
Ask your waiter for today's soup

**MOZZARELLA DI BUFALA**  
Heirloom tomatoes, fresh basil

**GRIGLIATA DI POLPO**  
Grilled octopus, white beans,  
pancetta, fresh oregano, olive oil

**PANCETTA DI MAIALE**  
Slow cooked pork belly,  
arugula, basil salad

**COZZE CON BURRO**  
Steamed mussels, garlic,  
tomato, Pinot Grigio

**INSALATA DI RUCOLA**  
Arugula, shaved Parmesan,  
Italian parsley, lemon vinaigrette

**TONNO CRUDO\***  
Ahi tuna, pepperoncini,  
citrus olive oil, garlic chips

**CARPACCIO DEL BOSCO\***  
Beef carpaccio, arugula,  
Italian parsley, shaved Parmesan

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

Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.



# Piatti Principali

## *Pasta e Riso*

*All pasta is housemade and  
available in half and full portion*

**TAGLIATELLE  
ALLA CARBONARA\***  
Crispy pancetta, poached egg,  
carbonara sauce

**GNOCCHI AL  
GORGONZOLA**  
Gorgonzola, creamed spinach

**BUCATINI  
ALLA BOLOGNESE**  
Beef ragu, red wine, basil,  
San Marzano tomatoes, Parmesan

**LINGUINE  
ALLE VONGOLE**  
Manila clams, garlic, Pinot Grigio

**PASTA DEL GIORNO**  
Ask your waiter for today's offering

**RISOTTO AI  
QUATTRO FUNGHI**  
Arborio rice, wild mushroom,  
mascarpone, truffle oil

## *Mare e Terra*

**MEDITERRANEAN  
BRANZINO**  
Fennel, fingerling potatoes,  
olive oil

**FILETTO DI  
MANZO RUSTICO\***  
Filet mignon, roasted garlic potato  
purée, brocolini, Barolo sauce

**GAMBERETTI  
ALLA LIGURE**  
Grilled prawns, cherry tomatoes,  
garlic butter, Italian herbs, potato purée

**OSSOBUCCO  
ALLA PIEMONTESE**  
Braised veal ossobuco,  
soft polenta, green beans

**"ROYAL" PORCHETTA**  
Slow-roasted pork belly, apple  
and watercress salad, natural jus

**MELANZANE ALLA  
PARMIGIANA**  
Baked eggplant, San Marzano  
tomatoes, mozzarella and basil



## *Dolce Della Casa*

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### TIRAMISÙ CLASSICO

Mascarpone mousse, layers of biscotto, espresso

### TORTA DI CIOCCOLATO E NOCCIOLA

Caramelized hazelnuts, semi-sweet ganache

### CANNOLI ALLA SICILIANA

Crispy cannoli, ricotta, pistachio, tutti frutti

### PANNA COTTA ALLA ROMANA

Basil, strawberry soup

### SELECTION OF GELATOS

*Caffè Speciale  
con Liqueur \$8.95*

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### ROYAL DELIGHT

*Royal Caribbean's signature coffee cocktail.*

Grand Marnier, Irish cream, Tuaca, espresso

### IRISH COFFEE

Irish whiskey, piping hot coffee, whipped cream

### KEOKE COFFEE

Kahlúa, brandy, coffee, whipped cream

### ORANGE COFFEE

Cointreau, coffee, whipped cream

### MOCHA BERRY

Chambord black raspberry liqueur, chocolate,  
piping hot coffee, fresh whipped cream



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