

	GF		
	prosciutto di parma, finocchiona salami, truffle salami, Terre Ducali coppa, Parmigiano Reggiano, Sicilian olives	mozzarella, pomodoro	grilled branzino fillet, zucchini, mint, pistachios
fresh buffalo mozzarella, tomato, basil roasted potato	glazed cipollini onions, rustic tomato sauce	garlic-chili clams, shrimp spaghetti ND	veal scaloppine, tomato, mozzarella, basil, garlic spinach
			ND
saffron risotto	mussels, clams, langoustine, snapper GF ND	bocconcini, basil, grilled vegetables GF V	cipollini onions, asparagus, roasted baby chat potatoes, amarone
			V
creamy polenta, roasted turnips	farro, borlotti bean, minestrone, Pecorino cheese	mascarpone, butter-roasted carrots, celery	roasted almond, semi-dried cherry tomato, basil pesto
	V		
mascarpone whipped potato	mixed lettuce, roasted beets, candied walnuts, Gorgonzola, balsamic reduction	truffled polenta, broad beans, chanterelle mushrooms GF	lobster, tomato, garlic, white wine - \$18 supplement
	V		
garlic spinach	grilled eggplant, Genoa pesto, micro basil, Parmesan grissini		
	GF		
rice pilaf, apple, leek	caper berries, mustard aioli, Parmesan, extra virgin olive oil		
	salsa verde, lemon, herb pangrattato	mascarpone, espresso, chocolate	fresh berries
	chives, lemon, brandy - \$12 supplement	malaga, pistachio, bacio	vanilla gelato, espresso, chocolate shavings, lemon zest
	GF gluten-free ND non-dairy V vegetarian	Nutella, chocolate sauce	artisan crackers
jumbo shrimp, olive oil, garlic, rice pilaf GF ND	If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.	ricotta, candied fruit	

* 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.



Aperol, prosecco

			7.00					
			7.25			9	35
			7.25			11	41
			7.25			9	35
			7.25			9	35
Campari, sweet vermouth, soda water						JS90*	—	49
						JS90*	14	55
Campari, white wine, soda water			7.50		JS90*	14	55
			8.00			9	35
prosecco, peach purée			8.00					
			7.50					
Frangelico, ginger ale			7.75			9	35
			7.75			11	41
amaretto, scotch							—	36
							9	35
amaretto, vodka			9.00					
			9.50		JS90*	—	89
Campari, sweet vermouth, gin			12.00		JS90*	—	75
			..	13.00		JS90*	—	87
prosecco, strawberry purée						JS90*	—	45
						JS90*	—	179
						JS90*	18	75
						JS90*	—	599
solo espresso 2.50	doppio espresso 3.25	solo cappuccino 3.50	doppio cappuccino 4.25			JS90*	—	219
						JS90*	—	55
						JS90*	17	69

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.