



ITALIAN NIGHT

Amore!

What's not to love about Italian cuisine and fresh pasta? From coastal seafood to regional ingredients like olive oil, cured meats, cheeses, lemons and garlic, tonight's menu reflects the culinary inspiration of Italy as well as the passion for cooking and expertise of our Italian chefs.



Starters

Prosciutto and Melon

dry-cured ham, sweet cantaloupe

Seafood Antipasto*

shrimp, black mussels, squid, red pepper spread, kalamata olives

Mushroom & Truffle Arancini (v)

housemade tomato sauce, ricotta, arugula, basil oil, fried capers

Insalata Mista

frisee, radicchio, tomatoes, cucumbers, chickpeas, kalamata olives, pecorino cheese, choice of dressings

Iced Peach Bellini Soup (v)

peach purée, sparkling prosecco

Minestrone Soup (v)

vegetables, ditalini pasta, basil pesto

 Vegetarian  Local Eats Alaska Flavors

Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Pasta

Mama's Lasagna

pasta layered with rich meat sauce and creamy parmesan white sauce

Mains

Eggplant Cannelloni Parmigiano (v)

mascarpone risotto

Grilled Rockfish, Eggplant Caponata

roasted fingerling potatoes, asparagus, summer squash

Sautéed Shrimp and Sea Scallops*

polenta, herbed vegetables, garlic

Chicken Parmesan

spaghetti, tomato sauce, fresh basil

Veal Scaloppine, Marsala Wine Sauce

garlic mashed potatoes, green beans, tomatoes

Tuscan-Style Beef Striploin Steak, Chianti Red Wine Sauce*

italian bean casserole with pancetta, swiss chard, roasted garlic, onions and mushrooms

Princess Favorites

Princess Shrimp Cocktail

lettuce croutons,
cocktail sauce

Classic Caesar Salad (v)

romaine, garlic croutons,
parmesan, creamy caesar dressing

customize your salad with:

kale, chickpea croutons (gf)

French Onion Soup

gruyère cheese crouton

Seared Wild Alaskan Sockeye

Salmon with Red Wine

Reduction*

sautéed swiss chard, mashed
potatoes, fried onion garnish

Grilled New York Strip Steak* 8 oz.

garlic herb butter, french fries,
vegetables

Make the evening extra special

Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms \$19

Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus \$19

The Perfect Match* - filet mignon & lobster tail, with choice of sides \$29

Life's Sweetest Reward



Princess Love Boat Dream

heart-shaped dessert with layers
of chocolate-raspberry mousse
and vanilla-raspberry cream on
a shortbread cookie base

Lychee, Raspberry & Rose Mousse

coconut crisp, almond biscuit

TONIGHT'S DESSERTS

Tiramisu

lady finger biscuit,
mascarpone cream, tia maria
syrup, coffee cream

Gianduja Soufflé

vanilla torroncino sauce

Sugar-Free Mochaccino

Semifreddo
orange compote

Lemon Meringue

Cheesecake
citrus compote

French Vanilla Bean

Crème Brûlée
sugar cane crust,
lemon madeleines

Gelato Baked Alaska

chocolate sauce

Create your own Sundae

vanilla or chocolate ice cream,
lemon sorbet.
toppings: strawberry, chocolate,
butterscotch, caramel
or pineapple, whipped cream

Life's Sweetest Reward

Tiramisu

lady finger biscuit, mascarpone
cream, tia maria syrup, coffee cream

Sugar-Free Mochaccino
Semifreddo 
orange compote

Gianduja Soufflé

vanilla torroncino sauce

princess favorites



Princess Love Boat Dream - heart-shaped dessert with layers of chocolate-raspberry
mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse - coconut crisp, almond biscuit

Lemon Meringue Cheesecake

citrus compote

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Gelato Baked Alaska

chocolate sauce

Create Your Own Sundae

vanilla or chocolate ice cream, lemon sorbet


toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free

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