

Prezzo Fisso 50

Please select one Dish from each course

▼ **ANTIPASTI**

Fritto di Calamari e Gamberi

*Calamari, Jumbo Shrimp,
Lemon-Garlic Mayonnaise, Marinara*

**Heirloom Tomato, Burrata
Mozzarella Caprese**

Basil Pesto, Aged Balsamic Vinegar

▼ **INSALATA**

Mesclun Salad

*Oakleaf, Butter Lettuce, Escarole, Spinach,
Grape Tomato, Prosecco Vinaigrette*

Baby Arugula

Virgin Olive Oil, White Balsamic, Parmesan Reggiano

▼ **IL SECONDO**

Penne Pasta

*San Marzano Tomato Basil Sauce,
Chiles, Parmesan Reggiano*

Pan Seared Salmon 🍷

*Tupelo Honey Parsnip, Roasted White Asparagus, Leek,
Baby Turnip Cipollini Confit, Pinot Noir reduction*

Roasted Free Range Chicken

Lemon, Thyme, Baby Vegetables, Chianti

6oz Grilled Choice Angus 🍷
Beef Tenderloin

Pancetta, Truffle Potato, Spinach, Barolo

▼ **DOLCE**

Chocolate Soufflé

Vanilla Bean Gelato, Vanilla and Chocolate Sauce

Limoncello Tart

Almond Crust, Yogurt Crème, Caramel Citrus

Esperienza del Vino 80 (per person)

▼ **ANTIPASTI, INSALATINE & ZUPPA**

Heirloom Tomato, Burrata Mozzarella Caprese

Basil Pesto, Aged Balsamic Vinegar

14

Mesclun Salad

Oakleaf, Butter Lettuce, Escarole, Spinach, Grape Tomato, Prosecco Vinaigrette

8

Baby Arugula

Virgin Olive Oil, White Balsamic, Parmesan Reggiano

9

Antipasto 🍷

Prosciutto, Coppa, Bresaola, Salame Calabrese, Parmesan-Reggiano, Pecorino Toscano, Caciotta al Tartufo

23

Fritto di Calamari e Gamberi

Deep-fried Shrimp and Calamari with Lemon-Garlic Mayonnaise and Marinara Dipping's

15

Cioppin Soup

Mussels, Shrimp, Calamari, Red Snapper and Monkfish poached in a Garlic, Basil, White Wine Tomato Broth

15

Tuscan White Bean Soup

Cannellini Beans, Pancetta, Chicken Stock

8

▼ **LA PASTA, PIZZA**

Agnolotti

Butternut Squash, Buffalo Mozzarella, Amaretti, Sage-Brown Butter, Basil

14

Soft Potato Gnocchi

Roasted Tomatoes, Pine Nuts, Basil Pesto in Prosecco Wine Sauce

14

Pappardelle

Grilled Lobster, Pappardelle Pasta, Leeks, Salmon Caviar, Truffle Oil, Tarragon Cream Sauce

24

Penne

San Marzano Tomato Basil Sauce, Chiles, Parmesan Reggiano

13

Paccheri

Lamb Ragu, Thyme, Ricotta Salata

19

Prosciutto di Parma, Basil, Burrata Pizza

16

Bianca Ricotta, Mushrooms, Arugula, Truffle Oil Pizza

16

▼ IL SECONDO

Piquant Dover Sole <i>Nut-Brown Butter, Capers, Anchovies, Sun-Dried Tomatoes, Flat Parsley, Spinach, Carrots, Roast Thyme Potatoes</i>	35
Seared Jumbo Scallops † <i>Lemon, Artichokes, Fava Beans, Pinot Grigio Risotto</i>	32
Pan Seared Salmon † <i>Tupelo Honey Parsnip, Roasted White Asparagus, Leek, Baby Turnip Cipollini Confit, Pinot Noir reduction</i>	20
Bar Grilled Yellow Fin Tuna † <i>Green Beans, Roasted New Potatoes, Quail Eggs, Cerignola Olives and White Balsamic</i>	26
Osso Buco <i>Barolo wine slow-roasted center cut Veal Shank, Gremolata, Milanese Risotto</i>	28
Roasted Free Range Chicken <i>Lemon Thyme Chicken, Roasted Baby Vegetables, Garlic, Potatoes, Chianti Thyme Sauce</i>	21

▼ PIATTO VEGETARIANO

Grilled Portobello Mushroom <i>Spinach and Polenta, Roasted Shallot Sauce, aged Balsamic Vinegar and Crisp Parmesan</i>	19
Saffron "Arancini" <i>Ginger and Carrot Purée, Heirloom Tomato Salsa</i>	15

▼ LA CARNE

Parmesan Crusted Rack of Niman Ranch Lamb †	32
6oz Grilled Choice Angus Beef Tenderloin Steak †	28
8oz Grilled Prime Angus Beef Tenderloin Steak †	42
28oz Dry Aged Prime Angus Porterhouse Steak †	78

Salsa ▼

*Pink Peppercorn
Tomato Bearnaise
Truffle Thyme Borolo Jus
Gorgonzola
Salsa Verde*

▼ CONTORNI Sides 5

Fried Yukon Potato <i>Rosemary, Parmesan Reggiano, Lava Salt</i>	Pan Roasted Wild Mushrooms <i>Shallots, Garlic, Pinot Grigio, Thyme</i>
Spinach <i>Butter, Black Garlic, Lemon</i>	Whipped Yukon Gold Potato Puree <i>Butter, Chives, Parsley</i>
Cavatappi Pasta <i>"Mac and Cheese" Parmesan, Buttered Breadcrumbs</i>	Grilled Asparagus <i>Virgin Olive Oil, Ricotta Salata, Lemon</i>

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

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