# BEVANDE



			Å
	SPARKLING	7	
890	Prospeco di Valdobbiadene, Superiore		48
980		8	40
223	Chandon, Brut, "Classic"		58
249	Moët & Chandon, Brut, "Impérial"	22	85
244			99
213	Dom Perignon, Brut Champagne, France		231
	BIANCO	7	0
265	Castello Del Poggio, Moscato C	10	39
295	Beringer, White Zinfandel	8	29
713	S. A. Prüm, Riesling, Kabinett, "Prüm Blue"		60
248	Danzante, Pinot Grigio	10	40
889			51
330			65
502			55
150	Cháteau Ste. Michelle, Rosė  Washington, USA	13	51
512	Jean-Luc Colombo, Rosé Coteaux D'Aix en Provence "Côte Bleue" Provence, France		46
862	Peter Yealands, Sauvignon Blanc Mariborough, New Zealand		49
126	Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	19	75
137	Marchesi de' Frescobaldi Vermentino, "Ammiraglia," Toscana Tuscany, Italy		60
899	Jean-Luc Colombo, Blanc Côtes du Rhône, "Les Abeilles" Rhône, France	13	48
357	Marchesi de' Frescobaldi , Bianco "Castello Di Pomino," Pomino Tuscany, Italy		78
591	Mer Soleil, Chardonnay, Unoaked, "Silver" Santa Lucia Highlands, California, USA		.68
552	La Crema, Chardonnay Russian River Valley, California, USA		63
596	Patz & Hall, Chardonnay, Dutton Ranch Russian River Valley, California, USA		86
	DOCCO		A
	ROSSO	12	47
90	Estancia, Pinot Noir Monterey County, California, USA	12	
90	Alexana, Pinot Noir, "Revana Vineyard" Dundee Hills. Oregon		92
79	Meiomi, Pinot Noir  Monterey-Santa Barbara- Sonoma Counties, California, USA	16	62
82	MandraRossa, Nero d'Avola		38

		9	ė
372	Good, Chianti	9	34
518	Fontanafredda, Barolo, "Serralunga d'Alba"		96
75	Piedmont, Italy  Trumpeter Rutini, Malbec  Mendoza, Argentina		40
164	Simi, Merlot		58
274	Sonoma County, California, USA  Francis Coppola, Diamond Collection		63
190	Marchesi de' Frescobaldi, Toscana, "Rémole"	11	4
544	Tuscany, Italy Tenuta Dell'Ornellaia, Toscana, "Le Volte"		66
112	Tuscany, Italy  Luce Della Vite, Toscana, "Lucente"		66
83	Tuscany, Italy Luce Della Vite, Toscana, "Luce"		152
85	Tuscany, Italy  Marchesi de' Frescobaldi, Toscana, "Mormoreto"		125
363	Tuscany, Italy, Berretta, Maremma		58
799	Tuscany, Italy II Poggione, Brunello di Montalcino		143
126	Tuscany, Italy Bertrani, Amarone Della Valpolicella Classico		159
524	Veneto, Italy  Tommasi, Amarone Della Valpolicella Classico "Ca' Floran" Veneto, Italy		62
41	Seghesio, Zinfandel Sonoma County, California, USA		67
191	Leviathan Red Blend California, USA		105
269	Concha y Toro, Cabernet Sauvignon Gran Reserve, Colchagua Valley, Chile	13	50
809	Oberon, Cabernet Sauvignon Napa County, California, USA	15	56
518	Silverado Vineyards, Cabernet Sauvignon Napa Valley, California, USA		79
521	Caymus, Cabernet Sauvignon Napa Valley, California, USA		124
165	Caymus, Cabernet Sauvignon "Special Edition" Napa Valley, California, USA		213
554	Tenuta Dell'Ornellaia, Bolgheri "Le Serre Nuove" Tuscany, Italy		125
291	Opus One, "Overture" Napa Valley, California, USA		162
189	Opus One Napa Valley, California, USA	1	499
	PEACE		à

#### PESSENI

366 Errázuriz, Sauvignon Blanc late harvest, Casablanca Valley Aconcagua, Chile, 375ml 46

# BIRRE

Italy 5.1%

Birra Moretti

7.99

retti

7.99

## COCKTAILS

684 Marchesi de' Frescobaldi, Chianti Rufina 💟 18 69



# AMORE DELLA CUCINA LOVE FROM THE KITCHEN

garlic cheese knots topped with Parmiggiano-Reggiano and pesto, tomato-basil ragout, herb-marinated olives

# ANTIPASTI E INSALATE

# Assorted Meat & Cheese Platter

Chef's selections of Italian meats and cheeses served with olives, pickles, breadsticks and focaccia

# Meatball Gigante 🗸

sautéed spinach, mozzarella, marinara sauce, topped with Parmesan cheese

#### Nonna's Soup

Italian sausage, kale, cannellini beans, Asiago cheese

# Giovanni's House Salad

radicchio, arugula, romaine, Belgian endive, heirloom tomatoes, olives, fennel, crispy prosciutto, Piave Vecchio cheese, Italian vinaigrette

### Italian Stromboli

spicy salami, mozzarella, oregano, arugula, tomatoes, white truffle oil

# Caesar Salad

romaine, house made croutons, topped with shaved Parmesan Anchovies added upon request

#### Truffle Caprese Salad

truffle burrata, arugula, heirloom tomatoes, pesto, balsamic glaze, fresh basil oil

#### Calamari & Polenta

served with Alfredo and marinara sauce

# PIATTI PRINCIPALI E PIZZA

# Chicken Parmigiana

chicken breast lightly breaded and fried, tomato sauce, mozzarella, spaghetti, fresh basil

### Osso Buco

veal shank, root vegetables, white wine broth, saffron risotto, citrus gremolata

#### Uncle Alfredo's Fettuccine

chicken breast, tagliatelle pasta, shaved Parmesan

#### Lasagna Classica 🗸

oven-baked classic recipe, Bolognese sauce, cottage cheese, mozzarella

#### Linguine con le Vongole

linguine pasta, fresh clams, garlic, olive oil, parsley, white wine Substitute with shrimp

# Penne alla Puttanesca with Salmon\*

grilled salmon, marinara sauce, capers, anchovies, olives

#### Spaghetti Carbonara\*

pancetta, eggs, Parmigiano-Reggiano

#### Spaghetti Pomodoro

fresh basil, grated Grana Padano, marinara sauce

### Steak Muffuletta

breaded rolled beef tenderloin, guanciale, mortadella, marinara sauce, arugula salad, cherry tomatoes, Parmesan

#### Grilled Filet Mignon\*

beef tenderloin, peperonata, Marsala, mushrooms, crispy polenta, Grana Padano cheese

\*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.

# Giovanni's Pizza

tomato sauce, mozzarella, ricotta, spicy salami, honey, pepper

#### Margherita

tomato sauce, mozzarella fior di latte, basil

#### Pepperoni

tomato sauce, mozzarella, pepperoni

#### Meat Lover's

tomato sauce, mozzarella, pepperoni, ham, spicy salami, bacon, Italian sausage

#### Truffle & Eggs\*

tomato sauce, mozzarella, bacon, eggs, Pecorino, white truffle oil

#### Mamma Italia

mozzarella, arugula, tomatoes, prosciutto, Parmesan, EVOO

#### Mixed Mushroom

tomato sauce, mozzarella, button, cremini and oyster mushrooms

#### 7-Cheeses

tomato sauce, mozzarella, ricotta, Gorgonzola, provolone, brie, Pecorino Romano, Parmesan

tomato sauce, spinach, mozzarella, mushrooms, red peppers, yellow peppers, red onions, black olives



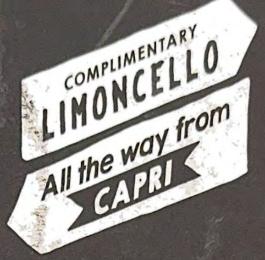


# CANNOLI

crispy shells stuffed to order with a sweet ricotta cream filling

GO NONNA'S CO FAVORITE SANANAS

Nutella® and banana stromboli



# MAMMA'S TIRAMISU

coffee-flavored Italian dessert, ladyfingers, mascarpone cream

# PISTACHIO PANNA COTTA

served with raspberries

CHOCOLATE RAVIOLI

fried pasta dough, Nutella° filling, dark chocolate sauce

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