

# Italian Night

## Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

## Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.



Please ask your server if you would like to order from our daily Vegetarian & Vegan Menu

## Starters, Soup, Salad

### Beef Carpaccio\*

beef tenderloin, olive oil, parmesan, arugula

### Seafood Antipasto\*

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

### Mushroom Arancini

zesty tomato sauce, mozzarella cheese

### Insalata Mista

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

### Minestrone Soup

vegetables, ditalini pasta, basil pesto

 Vegetarian  Gluten-Free

\*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

### Lasagna

pasta layered with rich meat sauce and creamy parmesan white sauce

## Mains

### Eggplant Cannelloni Parmigiano

mascarpone risotto

### Sautéed Corvina Caponata

quinoa risotto, asparagus, summer squash

### Classic Chicken Parmigiana

spaghetti, tomato sauce, fresh basil

### Tuscan-Style Beef Strip Loin Steak, Chianti Red Wine Sauce\* 🍷

italian bean casserole with pancetta, spinach, roasted garlic, onions and mushrooms

### Veal Polpettini, Rustic Tomato Basil Sauce

garlic mashed potatoes, spinach, mozzarella

## Princess Favorites

### Princess Shrimp Cocktail

tangy cocktail sauce

### Fettuccini Alfredo

creamy parmesan sauce

### Classic Caesar Salad

romaine, garlic croutons, parmesan, creamy caesar dressing

### Grilled New York Strip Steak 8oz\*

french fries, garlic herb butter, vegetables

## Make the Evening Extra Special

**Filet Mignon\*\*†** 6 oz - red-skin mashed potatoes, sautéed mushrooms \$24

**Lobster Tail†** 5 - 6 oz - red-skin mashed potatoes, grilled asparagus \$24

**The Perfect Match\*\*†** - filet mignon and lobster tail, choice of sides \$34

†All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.



## After Dinner Beverages

available at current bar pricing

Proudly Serving



### Coffee

- Espresso
- Double Espresso
- Café Latte
- Cappuccino
- Cafe Mocha

### Liqueurs & Cordials

- Amaretto di Saronno
- Drambuie
- Grand Marnier
- Kahlua
- Frangelico
- Irish Cream
- Romana Sambuca
- Tia Maria
- Galliano
- Southern Comfort

### Cognac

- Remy Martin V.S.O.P.
- Courvoisier V.S.O.P.
- Remy Martin X.O.

### Hot Specials

- Mexicano  
Kahlua, coffee
- Chocolate Almond  
Amaretto, hot chocolate
- Nutty Irishman  
Irish Cream, Frangelico, coffee
- Monte Chocso  
Grand Marnier, Kahlua, hot chocolate

### Dessert Wines

- Errazuriz Late Harvest Sauvignon Blanc  
*Notes of honey and golden raisins, by the glass*

### Port & Sherry

- Harvey's Bristol Cream
- Quinta do Noval Late Bottle Vintage Port  
*An explosion of red fruit on the palate with a long, smooth finish. Particularly enjoyable with a dessert, dark chocolate, cheese or on its own at the end of a meal.*

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Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

## Life's Sweetest Reward

### Tiramisu

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

### Chocolate & Whiskey Torte

vanilla sauce, raspberry

### Mochaccino Semifreddo

light and airy chilled mocha dessert,  
orange compote

## Princess Favorites

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### Princess Love Boat Dream

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

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### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Lemon Meringue Cheesecake

citrus compote

### Create Your Own Sundae

vanilla or chocolate ice cream,  
lemon sorbet

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

### Vegan Ice Cream

ask your server for today's flavors

### Seasonal Fruit Plate

### International Cheese Plate

crackers, chutney

 No Added Sugar

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