

# ITALIAN NIGHT

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## 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

### TRUFFLE MUSHROOM ARRANCINI

zesty tomato sauce, mozzarella cheese

### INSALATA MISTA

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

### MINISTRONE SOUP

vegetables, ditalini pasta, basil pesto

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 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.

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## PASTA

### LASAGNA

pasta layered with rich meat sauce and creamy parmesan white sauce

## MAINS

### EGGPLANT CANNELLONI PARMIGIANO 🌿

mascarpone risotto

### SAUTEED CORVINA & SHRIMP 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 OSSO BUCO

buttery taleggio polenta, roasted vegetable

## PRINCESS FAVORITES

### PRINCESS JUMBO SHRIMP COCKTAIL

prawns served with tangy cocktail sauce

### CLASSIC CAESAR SALAD

crispy romaine, garlic croutons, parmesan, creamy caesar dressing

### FROM THE CARVING TROLLEY: PRIME RIB\*

savory pan gravy, baked potato with condiments, vegetable du jour

### FETTUCCHINE ALFREDO

creamy parmesan sauce

### GARLIC-HERB ROASTED CHICKEN 🍷

avocado-tomato corn salad

# AFTER DINNER BEVERAGES

*available at current bar pricing*

*Proudly Serving*

**LAVAZZA**

## 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.

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.

# DESSERTS

## 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

### PRINCESS LOVE BOAT DREAM

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

## CLASSIC CRÈME BRULÉE

## 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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