

Palo Bloody Mary 12

Bellini 8.75

Balsamic Grande 13.50

Cipriani Bellini 5.75

Non-Alcoholic

ANTIPASTI SELECTION

Jonah Crab Claw, Lemon-Marinated Shrimp, Marinated Green Lip Mussels, Spiced Ahi Tuna,
Gravlax served with Meyer Lemon, Saffron Aioli, Dill Honey Mustard and Cocktail Sauce ⚡

or

Sliced Prosciutto, Sliced Coppa, Sliced Bresaola, Salame Gentile, Marinated Cerignola Olives,
Roasted Garlic, Caciotta a Tartufo, Parmigiano-Reggiano and Sweet Pepperdew ⚡

EGGS

Cheese & Ham Frittata

Zucchini Frittata

Three Cheese Omelet

Tomato and Onion Omelet

**Poached Eggs on Toasted
Buttered English Muffin** ⚡

with choice of:

- Rosemary Ham, Hollandaise Sauce
- Spinach, Asparagus, Mornay Sauce
- Sliced Smoked Salmon, Hollandaise Sauce, Caviar

SOUPS

Heirloom Tomato and Basil

served with Grape Tomatoes and Virgin Olive Oil

Celery

with Spiced Italian Sausage and Focaccia Croutons

WAFFLES & PANCAKES

Served with Maple Syrup, Whipped Cream & Mixed Berries

Strawberry Waffles

Apple Cinnamon Waffles

Buttermilk Pancakes

Blueberry Pancakes

FROM OUR PIZZA STONE OVEN

Flatbreads

Margherita

Goat Cheese and Sun-dried Tomato

Spicy Italian Sausage

Calzone

Prosciutto, Basil, Bell Peppers and Mozzarella Cheese

ENTREÉS

Rollatini Melanzane

lightly Breaded Baked Eggplant filled with Prosciutto,
sweet Ricotta and Mozzarella, Toscana Sauce,
Aged Balsamic Modena

Parmesan-Crusted Chicken Breast

Topped with a San Marzano Tomato Basil Sauce and
Mozzarella Cheese, Creamy Arborio Rice Risotto

Lasagna Bolognese

Roma Tomato Sauce

Veal Saltimbocca

Black Garlic Rapini, Barolo Wine Jus

Wild Mushroom Ravioli

Meyer Lemon, Nut Brown Butter, Toasted Pine Nuts

Roasted Red Snapper Filet

Green Asparagus, Caponata, Saffron Fondant Potato

Grilled Cut Sirloin Steak ⚡

Thyme-Herb Butter, Green Beans, Barolo Wine Potatoes

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.

MAIN DESSERTS

Warm Amaretto Chocolate Fondant

Double Chocolate Sauce, Hazelnut Gelato,
Mocha Chocolate Soil

Italian Zabaglione

Fresh Berries, Marsala Wine, Biscotti

Limoncello Torte

Citrus Cake, Crème Cheese,
Lemon Curd, Citrus Salad

Buttermilk Panna Cotta Pot

Strawberry Popping Pearls, Pistachio Crumble


Chocolate Raspberry Tart

Bitter Chocolate Crème, Raspberry Ganache,
Vanilla Bean Gelato

BAKERY

Warm Apple Cinnamon Sticky Bun

Maple Butter Frosting, Caramelized Pecan Nuts

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