

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

Crisp Romaine Hearts

Caesar Dressing, Toasted Ciabatta Croutons, Quail Eggs, Gorgonzola

Baby Arugula

Virgin Olive Oil, White Balsamic, Parmigiano-Reggiano

IL SECONDO

Penne Pasta

San Marzano Tomato Basil Sauce, Chiles, Parmigiano-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

Palo's Tiramisù

Coffee-infused Lady Fingers, Layers of Mascarpone Cheese, Raspberry Soil

Esperienza del Vino (85 per person)

Bella Vita - Zero Proof Pairing (35 per person)

ANTIPASTI & ZUPPA

Heirloom Tomato, Burrata Mozzarella Caprese 14
Basil Pesto, Aged Balsamic Vinegar

Antipasto 23
Prosciutto, Coppa, Bresaola, Salame Calabrese, Parmigiano-Reggiano, Pecorino Toscano, Caciotta al Tartufo

Fritto di Calamari e Gamberi 15
Deep-fried Shrimp and Calamari with Lemon-Garlic Mayonnaise and Marinara Dippings

Sliced Herbed Yellowfin Tuna 14
Apple Mostarda, Biscotti di Regina, Limoncello White Pear Balsamic

Cioppin Soup 15
Mussels, Shrimp, Calamari, Red Snapper and Monkfish poached in a Garlic, Basil, White Wine Tomato Broth

Tuscan White Bean Soup 8
Cannellini Beans, Pancetta, Chicken Stock

INSALATINE

Crisp Romaine 10
Caesar Dressing, Toasted Ciabatta Croutons, Quail Eggs, Gorgonzola

Baby Arugula 9
Virgin Olive Oil, White Balsamic, Parmigiano-Reggiano

LA PASTA & PIZZA

Agnolotti 14
Butternut Squash, Buffalo Mozzarella, Amaretti, Sage-Brown Butter, Basil

Soft Potato Gnocchi 14
Roasted Tomatoes, Pine Nuts, Basil Pesto in Prosecco Wine Sauce

Pappardelle 24
Grilled Lobster, Leeks, Salmon Caviar, Truffle Oil, Tarragon Cream Sauce

Penne 13
San Marzano Tomato Basil Sauce, Chiles, Parmigiano-Reggiano

Paccheri 19
Lamb Ragù, Thyme, Ricotta Salata

Prosciutto di Parma, Basil, Burrata Pizza 16

Bianca Ricotta, Mushrooms, Arugula, Truffle Oil Pizza 16

MAIN DESSERTS

Chocolate Soufflé 12

Madagascan Vanilla Bean Gelato, Chocolate Sauce, Vanilla Anglaise

Amaretto Soufflé 12

Hazelnut Gelato, Vanilla Anglaise

Palo's Tiramisù 9

Coffee-infused Ladyfingers, Layers of Mascarpone Cheese, Raspberry Olive Oil Soil

14k Chocolate Bar 12

Chocolate Fudge, Bitter Chocolate Crème, Blood Orange Gel, Black Raspberry Chocolate Gelato

Lychee Panna Cotta 8

Lychee Panna Cotta, Pistachio Air Sponge, Raspberry Sorbet

6-Layer Carrot Cake 10

Carrot Cake, Lemon Cream Cheese, Candy Carrots

SECONDI

Bar Grilled Yellow Fin Tuna 26

Green Beans, Roasted New Potatoes, Quail Eggs, Cerignola Olives and White Balsamic

Piquant Dover Sole 35

Nut-Brown Butter, Capers, Anchovies, Sun-Dried Tomatoes, Flat Parsley, Spinach, Carrots, Roast Thyme Potatoes

Pan-seared Salmon 20

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

Roasted Free-Range Lemon and Thyme Chicken 21

Roasted Baby Vegetables, Garlic, Potatoes, Chianti Thyme Sauce

Osso Buco 28

Barolo Wine Slow-roasted Center Cut Veal Shank, Gremolata, and Milanese Risotto

PIATTO VEGETARIANO

Portabella, Morel, Crimini and Porcini Mushroom Risotto 19

Shallots, Barolo Wine

Roasted Pepper Spiced Eggplant 15

Heirloom Tomatoes, Ricotta, Chopped Hazelnuts, Aged Balsamic, Micro Celery, Parsley

LA CARNE

Lamb/Veal

Parmesan-cruste Rack of Niman Ranch Lamb 32

11oz **Veal Rib Chop** 42

Choice Cuts

6oz **Choice Angus Beef Tenderloin Steak** 28

32oz **Choice Bone-In "Cowboy" Rib Eye Steak** 68

Prime Cuts

8oz **Prime Angus Beef Tenderloin Steak** 42

12oz **Prime Angus New York Sirloin Steak** 40

28oz **Dry-aged Prime Angus Porterhouse Steak** 78

Wagyu

6oz **Japanese A5 Wagyu Strip Loin** 58

6oz **Snake River Black Wagyu Strip Loin** 25

6oz **Snake River Black Wagyu Tenderloin** 38

Salsa

Pink Peppercorn | Tomato Béarnaise | Truffle Thyme Barolo Jus | Gorgonzola | Salsa Verde

CONTORNI Sides 5

Fried Yukon Potato
Rosemary, Parmigiano-Reggiano, Lava Salt

Pan-roasted Wild Mushrooms
Shallots, Garlic, Pinot Grigio, Thyme

Spinach
Butter, Black Garlic, Lemon

Whipped Yukon Gold Potato Purée
Butter, Chives, Parsley

Cavatappi Pasta
"Macaroni & Cheese" Parmesan, Buttered Breadcrumbs

Grilled Asparagus
Virgin Olive Oil, Ricotta Salata, Lemon

Broccolini

Black Garlic, Breadcrumbs, Parsley and Lemon

NO SUGAR ADDED

Italian Ricotta Cheesecake 10

Ginger Sablé, Vanilla Blueberry Crumble Gelato, Fresh Berry Compote

SELECTION OF GELATOS

Choice of three 10

Hazelnut
Double Chocolate
Butter Pecan

Coconut Paradise
Black Raspberry
Blueberry Crumble

Pistachio Stracciatella

⚠ 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.

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.