

Welcome to Tuscan Grille, where our Italian inspired cuisine features 100% homemade pastas, artisanal salumi, butcher cut meats and USDA Prime dry aged steaks. Our regional Italian wine menu is accented by authentic Italian cocktails and beers.

**BUON APPETITO!**

## STARTERS



### BERKSHIRE PORK BELLY

*Black Pepper, Sweet Cider Glaze*

### CRAB CAKE

*Cracked Pink Peppercorn Aioli, Salsa di Pomodoro*

### KALAMATA BRUSCHETTA

*Grilled Ciabatta, Olive Tapenade, Peperoncini Peppers, Herb Cheese*

### HOUSE MEATBALLS

*San Marzano Marinara*

### CRISPY CALAMARI

*Lemon Caper Dipping Sauce*

### BEEF CARPACCIO\*

*Sun-dried Tomato and Kalamata Olive Tapanade*

## FOR THE TABLE

### Antipasti Board

*Fontina, Gorgonzola, Pecorino, Prosciutto, Soppresata, Finocchiona, House Olives, Fig Jam*  
Serves 2 - 4 People

## SALADS

### CLASSIC CAESAR

*Romaine, Pecorino Cheese, Focaccia Crouton, Caesar Dressing*

### HEIRLOOM BEETS

*Grilled Artichoke, Cannellini, Caper Berry, Farro, Red Wine Vinaigrette*

### GOAT CHEESE & ARUGULA

*Toasted Pine Nuts, Balsamic Vinaigrette*

### CREAMY BURRATA

*Marinated Tomato, Pistachio Pesto, Shallots, Toasted Torn Bread*

## SOUPS

### MINISTRONE

*Italian Vegetable and Pasta Soup*

### CANNELLINI FAGIOLI

*White Bean, Tomato, Sausage*

## FLATBREAD PIZZAS

### PIZZETTA BIANCO

*White Pizza, Fontina, Pecorino, Roasted Garlic*

### PIZZETTA CAPRESE

*Classic Tomato, Mozzarella, Basil*

Celebrity Cruises is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering. \*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. A 20% service charge will be automatically added to your check.

## HOMEMADE PASTAS

*Please inquire about half size portions*

### THREE MEAT LASAGNA

*Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce*

### STROZZAPRETI CARBONARA

*Pancetta, Peas, Parmesan*

### CHICKEN PARMESAN

*Tomato, Melted Mozzarella, Pecorino Pasta*

### SPAGHETTI & MEATBALLS

*San Marzano Tomato Sauce, Basil, Parmigiano Reggiano*

### RICOTTA GNOCCHI

*Artichoke Hearts, Truffle, Oven Dried Tomato*

### SHORT RIB PAPPARDELLE RAGU

*Braised Shortrib, Tomato, Fresh Herbs, Mushroom, Truffle*

### LOBSTER RIGATONI ALFREDO

*Lobster, Tomato, Basil, Parmigiano Reggiano*

## FROM THE SEA

### GRILLED BRANZINO

*Lemon, Thyme, Rosemary, Spinach, Olive Oil*

### ROSEMARY SNAPPER

*Wilted Spinach, Crushed Potatoes, Mustard Rosemary Sauce*

### TUNA ROMANESCO\*

*Kalamata Olives, Capers, Tomato*

## BUTCHER CUTS

### BEEF RIBEYE\* (10 oz)

### GRILLED SKIRT STEAK\* (12 oz)

### BROILED FILET MIGNON\* (8 oz)

### VEAL MARSALA (8 oz)

### LEMON GARLIC BRICK

*CHICKEN (16 oz)*

## SIDES

### BROCCOLINI AGLIO E OLIO

### POLENTA FRIES

### EGGPLANT PARM

### SAUTÉED SPINACH

### GARLIC MASHED POTATO

### CACIO E PEPE

*(PECORINO SPAGHETTI, CRACKED PEPPER)*

## SAUCES

### HOUSE STEAK SAUCE

### BEEF JUS

### GORGONZOLA

### ROSEMARY PEPPERCORN

## SOMETHING SPECIAL

**USDA PRIME DRY AGED NY STEAK\* (12 OZ.) \$15**

**USDA PRIME DRY AGED PORTERHOUSE\* (22 OZ.) \$18**



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## DOPO CENA

LIMONCELLO	10
FRANGELICO	10
AMARETTO	11
GRAPPA BOTTEGA MORBIDA	11
GRAPPA, ALEXANDER GRAPPOLO	14

## VINI DOLCE

BRACHETTO D'ACQUI ROSÉ REGALI VIGNE REGALI, PIEDMONT	17
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## PORTO

FONSECA "LATE BOTTLED" VINTAGE PORT	10
TAYLOR FLADGATE 10 YEARS	14
TAYLOR TAWNY 20 YEARS	21
DOW'S 1994	31

## DESSERTS

### TIRAMISU

*Cocoa, Espresso Liqueur, Lady Finger Cookies*

### SPUMONI DONUTS

*Pistachio Donuts, Amarena Cherries, Vanilla Gelato*

### LIMONCELLO CHEESE CAKE

*Candied Lemon, Baked Mascarpone, Graham Crust*

### PISTACHIO MARBLE CRÈME BRÛLÉE

*Pistachio Creme and Chocolate Ganache Center*

### FIG GELATO

*White Chocolate and Crushed Hazelnuts*

### ZABAGLIONE STRAWBERRY SHORTCAKE

*Fresh Strawberries, Sponge Cake, Marsala Zabaglione*

## CAFFÈ

SINGLE ESPRESSO	4	CAPPUCCINO	5
DOUBLE ESPRESSO	5	CAFFÈ LATTE	5