

A TASTE OF ITALY



CHEF'S RECOMMENDATIONS

ITALIAN MINISTRONE
tender mixed vegetables, cannellini
beans and macaroni pasta cooked
in a savory tomato broth

LASAGNA AL FORNO
layers of pasta, mozzarella, béchamel
and hearty beef ragout drizzled with
fragrant herb oil

TIRAMISU
layers of whipped mascarpone
cheese, delicate ladyfingers,
espresso and a hint of
coffee liqueur

STARTERS

BEEF CARPACCIO*
charred beef tenderloin thinly sliced under arugula, crisp
garlic, shaved Parmesan and a Dijon-mustard dressing

ITALIAN MINISTRONE
tender mixed vegetables, cannellini beans and macaroni
pasta cooked in a savory tomato broth

GARDEN SALAD ☺
mixed lettuce, tomatoes, cucumbers, grated carrots,
red radish and onion tossed with a house vinaigrette

CAESAR SALAD ☺
crisp romaine tossed with garlic croûtons and Parmesan in
creamy Caesar dressing

CRISPY PARMESAN ARANCINI
arborio rice, portobello mushroom and provolone cheese rolled
in panko and fried until golden, served with romesco sauce

GOLDEN POLENTA FRIES ☺
crispy baked corn polenta served with a chilled creamy
hazelnut-red pepper spread

MAIN COURSES

PAN-SEARED FILLET OF SOLE
lightly floured flaky white fish served with jasmine rice,
steamed broccoli, cherry tomatoes and a buttery
lemon sauce

CHICKEN PARMESAN
chicken breast baked with marinara and melted
mozzarella cheese served over al dente spaghetti

LASAGNA AL FORNO
layers of pasta, mozzarella, béchamel and hearty beef
ragout drizzled with fragrant herb oil

NEW YORK STRIP STEAK*
grilled seasoned strip steak prepared to order with your
choice of herb butter or green peppercorn sauce, served
with a baked potato and seasonal vegetables

CREAMY MUSHROOM RISOTTO
hearty arborio rice cooked with vegetable broth, wild
mushrooms, mascarpone and Parmesan cheeses drizzled
with truffle oil

MEATLESS SPAGHETTI BOLOGNESE ☺
al dente pasta in a rich marinara sauce with hearty
mushrooms and crumbled tofu

GRILLED CHICKEN BREAST ☺
tender chicken breast with roasted potatoes, carrots,
spinach and a savory thyme jus

SPICED LAMB KOFTA
ground lamb in a fragrant onion-tomato gravy, with
basmati rice, raita, roti, crispy papadam
Indian vegetarian entrée available upon request.

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail
with melted butter \$16.99*

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your
selection of sauce \$19.99*

SURF AND TURF*
Maine lobster tail and grilled
filet mignon with your selection
of sauce \$34.99*

DESSERTS

LEMON CURD TARTLET
sweet lemon curd baked in a buttery crust with torched
meringue and a chocolate garnish

ITALIAN CHOCOLATE-HAZELNUT CAKE
decadent cake topped with rich chocolate sauce, sweet
whipped cream and toasted almonds

TIRAMISU
layers of whipped mascarpone cheese, delicate ladyfingers,
espresso and a hint of coffee liqueur

ICE CREAM ☺
choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

COFFEE POT DE CRÈME ☺
luscious coffee-flavored custard topped with whipped cream,
chocolate sauce and a strawberry

CRUMBLY OAT AND BERRY BAR ☺
fresh baked layers of jam and brown-sugar-crusteds oats
topped with mint and mixed berries

ARTISAN CHEESE PLATE ☺
an assortment of artisan cheeses paired with fig chutney and
seasonal accompaniments

☺ Royal classic ☺ no sugar added ☺ vegan

Please be aware that food prepared in Royal Caribbean International's galleys may have come in contact with or contain
peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering.

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

*An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.