



La Storia della Cucina del Capitano

Grab an [accessible menu](#).

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME. WELCOME TO THE HEART OF CARNIVAL HORIZON®.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL HORIZON WAS BORN IN ITALY. BUILT AT THE FINCANTIERI SHIPYARD IN MARGHERA, HER ITALIAN ROOTS RUN FROM BOW TO STERN.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINE'S PROUD HERITAGE BY RECREATING SOME OF THE RECIPES OUR ITALIAN CAPTAINS AND OFFICERS GREW UP ON. WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE, TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND USE ONLY THE FINEST INGREDIENTS, LIKE VINE-RIPENED TOMATOES, FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL. CUCINA LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME, AND WHEN YOU'RE WITH US, WE TREAT YOU LIKE FAMILY, DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC ATMOSPHERE WHERE EVEN THE CHILDHOOD PHOTOS ON THE WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS. IT'S OUR OWN LITTLE ONBOARD SLICE OF LA DOLCE VITA.

THE CAPTAIN WOULD LIKE TO INTRODUCE YOU TO THESE **IL VIAGGIO** ITEMS — DISHES THAT WERE BORN AT CARNIVAL'S OTHER ITALIAN RESTAURANT. **IL VIAGGIO** IS LOCATED ON SELECT SHIPS, BUT YOU CAN ENJOY THESE FLAVORS TONIGHT, HERE AT CUCINA DEL CAPITANO, FOR AN ADDITIONAL FEE.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF THE NIGHT, YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY" —DELIZIOSO.

LUNCH

SERVED 12:00PM TO 2:30PM
COMPLIMENTARY PASTA BAR

DINNER

SERVED 5:30PM TO 9:30PM

Antipasto / Zuppa / Insalate

(APPETIZERS, SOUPS & SALADS)

SALUMI E FORMAGGI SAMPLER \$

IL VIAGGIO

An assortment of cold cuts and cheese sopressata | piccante | salumeria | prosciutto bel paese | Gorgonzola | Parmigiano - serves two

IL CAPITANO'S SIGNATURE ARANCINI

(arborio rice | salsa rossa)

From Sicily, authentic rice balls, finished with ricotta salata and served on marinara sauce

TARTARE DI SALMONE* \$ IL VIAGGIO

Salmon tartare, fish roe, capers, dill sauce and rustic crusty bread

CALAMARI FRITTI

Gently fried and serve crisp! topped with sea salt flakes, charred lime and marinara sauce

COZZE E VONGOLE (clams and mussels)

Cooked with sweet pancetta soffrito, a touch of sherry, extra virgin olive oil

NONNA'S MEATBALL (grandma's recipe)

Hand made with olive oil sautéed garlic and onion, baked with fresh mozzarella, served over the Captain's secret tomato sauce

MINISTRONE

(cannellini beans | basil & lemon | hand ground pangrattato | cavolo nero)

Vegetable soup with cannellini beans cooked in rich tomato broth, served with mascarpone cream and crispy black kale

HOUSE-MADE BURRATA

Fresh hand-made Italian cheese made from mozzarella and stuffed stracciatella served with chardonnay poached cherry tomatoes

FAVORITO DEL CAPITANO

Please inform your server if you have any food allergies

\$ Additional charges apply. *Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

IL CAPITANO'S FAVORITE INSALATA DI RUCOLA

Baby greens tossed with marcona almond, thinly sliced red and yellow beets, arugula, Italian vinaigrette

INSALATA CAESAR

Fresh romaine lettuce, imported romano cheese and croutons tossed in our home churned caesar dressing

Secondo / Pasta

(ENTREES & PASTAS)

PASTA ALLA GENOVESE IL VIAGGIO

Ziti, slow cooked onion, simmered beef rib, San Marzano tomato sauce

PAPPARDELLE

(shrimp | pancetta | breadcrumbs)

Grilled shrimp simmered in pomodorini sauce tossed with roasted pancetta and a blend of parmesan and pesto

LINGUINI | SPAGHETTI

(clams | Alfredo | meat balls | red sauce | carbonara)

Young clams sautéed with garlic, grape tomatoes, extra virgin olive oil and a touch of pecorino cheese topped with charred lemon

CAVATELLI

(veal | pork ragu)

Hand-rolled rustic pasta cooked in Tuscan style veal shank and pork butt bolognese finished with sherry reduction

MELANZANE

Eggplant parmigiana, mozzarella, tomato, pesto

LOMBATA MILANESE \$ IL VIAGGIO

16 oz bone-in veal chop, thinly pounded, lightly breaded and pan-fried, served with mixed green salad.

POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana, mozzarella, Captain's tomato sauce) Boneless cutlet of chicken lightly breaded and gently fried, topped with marinara sauce and baked with mozzarella. The classic!

GRANDE BRACIOLA DI MAIALE

(tomahawk pork chop | fennel pollen shallots | crispy sage) Fennel pollen marinated pork chop grilled and served with cannellini bean stew and crispy sage

COSTINA DI MANZO

CON PORCINI

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib served along salsa verde

JUMBO SHRIMP SCAMPI \$

IL VIAGGIO

Garlic, peperoncino, pinot grigio, lemon risotto

GAMBERETTI ALLA PIZZAIOLA

Grilled shrimp on a bed of mushroom and pepper ragu, finished with slow cooked tomato sauce

BRANZINO AL FORNO IN CROSTA

DORATA (crusted branzino)

Almond crusted fillet of sea bass served on stewed chickpeas and butter-lemon emulsion

MARE E MONTI* \$ IL VIAGGIO

(surf & turf) lobster tail & grilled filet mignon

GRIGLIATA MISTA DI PESCE \$

IL VIAGGIO

Lobster tails, scallops, sea bass, colossal shrimp, oysters, citrus butter, garlic ciabatta - serves two.

Contorni (SIDES)

FINGERLING POTATOES
Burnt butter, rosemary

SPAGHETTI Captain's tomato sauce

ROASTED BROCCOLI & CAULIFLOWER

Crusted lemon bagna cauda

LENTILS Marinated rapini

GNOCCHI ALLA ROMANA

Dolci (DESSERT)

MILE-HIGH GELATO PIE \$

IL VIAGGIO

Salted caramel, mocha, toasted coconut, Chantilly cream

AGRUMI TORTA AL MIELE

E POLENTA

Sorbetto Di Limone Hand ground polenta cake with citrus custard cream served with lemon sorbet

BISCOTTI AL CIOCCOLATO

CON SALE MARINO CAFFE

GELATO

Sea salt chocolate cookie sandwich with piped in coffee cream, orange financier and coffee gelato

CROSTATA DI MELE CON

CREMA AL CARAMELLO

A buttery pie crust with chardonnay stewed apples served with crunchy almond and caramel ice cream

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