A TASTE OF ITALY DINNER

• FEATURED BEVERAGES •

APEROL SPRITZ
Aperol, Sparkling Wine and club soda with an orange slice $14†

SHIRLEY GINGER (zero proof)
Grenadine, orange and lime juices and ginger ale $7†

684 MARCHESI DE' FRESCOBALDI, "CASTELLO DI NIPOZZANO," RÙFINA RISERVA
Raspberry, blackcurrant, cherry and licorice scents, spicy notes Tuscany, Italy – btl $69†

MENU HIGHLIGHTS

ITALIAN MINESTRONE
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 ragoût 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, crispy garlic, shaved Parmesan and a Dijon-mustard dressing

ITALIAN MINESTRONE
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 marinara sauce

GOLDEN POLENTA FRIES
crispy baked corn polenta served with a rich marinara sauce

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 ragoût 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

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

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

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 $17†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection of sauce $20†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your selection of sauce $35†

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-crusted oats topped with mint and mixed berries

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

ALLERGEN GUIDE

Royal classic no sugar added vegan

*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. Please inform your waiter if you have any food allergies, intolerances or dietary needs.
Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.
†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.