BEVANDE

♡ NONNO'S FAVORITES

SPARKLING

244	**Veuve Clicquot, Brut, "Yellow Label"** *Champagne, France*		99
213	**Dom Pérignon, Brut** *Champagne, France*		231
566	**Gerard Bertrand Sparkling, Heritage Cremant** *Champagne, France*	11	55

BIANCO

295	**Beringer, White Zinfandel** *California, USA*	8	29
248	**Danzante, Pinot Grigio** *Delle Venezie, Italy*	10	40
889	**Bertani, Pinot Grigio** *Veneto, Italy*	13	51
330	**Attems, Pinot Grigio, Venezia Giulia** *Friuli-Venezia Giulia, Italy*		58
931	**Santa Margherita, Pinot Grigio** *Trentino-Alto Adige, Italy*		49
502	**Château d'Esclans, Rosé** *Côtes De Provence "Whispering Angel"* *Provence, France*		55
150	**Château Ste. Michelle, Rosé** *Washington, USA*	12	51
481	**Gris Blanc, Gerard Bertrand, Rosé** *Languedoc, France*	8	29
909	**Hampton Water by Jon Bon Jovi, Rosé** *Languedoc, France*	12	55
862	**Peter Yealands, Sauvignon Blanc** *Marlborough, New Zealand*	13	49
126	**Cloudy Bay, Sauvignon Blanc** *Marlborough, New Zealand*		75
847	**Les Fumees Blanches, Sauvignon Blanc** *Côtes de Gascogne, France*	8	29
137	**Marchesi de' Frescobaldi Vermentino** ♡ *"Ammiraglia," Toscana* *Tuscany, Italy*	14	60
357	**Marchesi de' Frescobaldi , Bianco** *"Castello Di Pomino," Pomino* *Tuscany, Italy*	14	78
472	**La Crema Sonoma, Chardonnay** *Sonoma Coast, California, USA*	12	57
997	**Gerard Bertrand, Prima Nature, Chardonnay** *Pays d'Oc, France*	10	49

ROSSO

547	**Josh Cellars, Pinot Noir** *Central Coast, California, USA*	12	47
479	**Meiomi, Pinot Noir** *Monterey-Santa Barbara-Sonoma Counties, California, USA*	10	35
682	**MandraRossa, Nero d'Avola** *"Costa Dune," Sicily, Italy*	10	38
684	**Marchesi de' Frescobaldi, Chianti Rùfina** ♡ *"Castello di Nipozzano," Riserva* *Tuscany, Italy*	18	69
872	**Good, Chianti** *Italy*	9	34
518	**Fontanafredda, Barolo, "Serralunga d'Alba"** *Piedmont, Italy*		96
675	**Trumpeter Rutini, Malbec** *Mendoza, Argentina*	11	40
490	**Marchesi de' Frescobaldi, Toscana, "Remole"** *Tuscany, Italy*	11	41
544	**Tenuta Dell'Ornellaia, Toscana, "Le Volte"** *Tuscany, Italy*	17	66
685	**Marchesi de' Frescobaldi, Toscana, "Mormoreto"** *Tuscany, Italy,*	32	125
141	**Seghesio, Zinfandel** *Sonoma County, California, USA*	17	67
991	**Leviathan Red Blend** *California, USA*	27	105
309	**Oberon, Cabernet Sauvignon** *Napa County, California, USA*	15	56
618	**Silverado Vineyards, Cabernet Sauvignon** *Napa Valley, California, USA*		79
621	**Caymus, Cabernet Sauvignon** *Napa Valley, California, USA*	32	124
465	**Caymus, Cabernet Sauvignon** *"Special Edition"* *Napa Valley, California, USA*		213
554	**Tenuta Dell'Ornellaia, Bolgheri** *"Le Serre Nuove"* *Tuscany, Italy*	35	125
291	**Opus One, "Overture"** *Napa Valley, California, USA*	75	280
489	**Opus One** *Napa Valley, California, USA*		499
996	**Chateau Neuf du Pape, Chateau la Nerthe "Les Granieres"** *Rhône, France*		95

DESSERT

366	**Errazuriz, Sauvignon Blanc** *late harvest, Casablanca Valley* *Aconcagua, Chile, 375ml*	11	46

BIRRE

Peroni *Italy 5.1%*	7.99
Birra Moretti *Italy 4.6%*	7.99

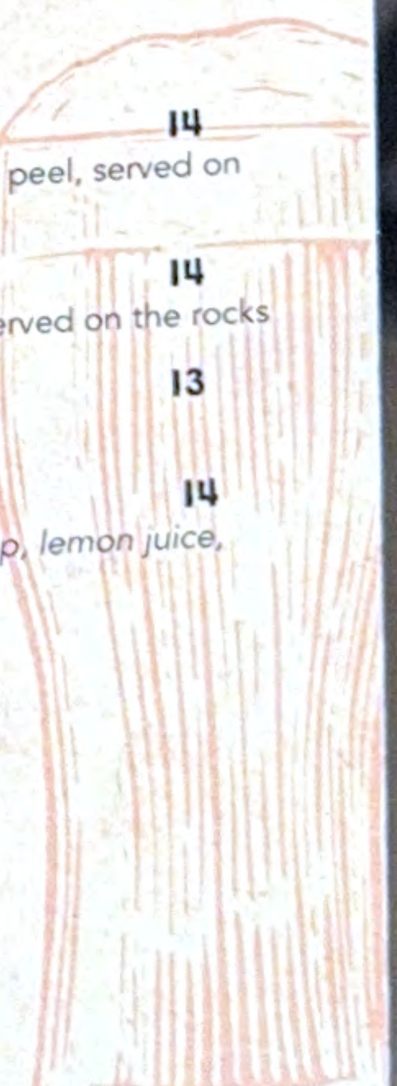
COCKTAILS

Negroni — 14
Tanqueray gin, Campari, sweet vermouth, orange peel, served on the rocks

Aperol Spritz — 14
Aperol, sparkling wine, club soda, orange slice, served on the rocks

The Garibaldi — 13
Campari, orange juice, served on the rocks

Strawberry Peach Spritzer — 14
Danzante pinot grigio, strawberry and peach syrup, lemon juice, mint and club soda, served on the rocks



Giovanni's ITALIAN KITCHEN

AMORE DELLA CUCINA "LOVE FROM THE KITCHEN"

garlic cheese knots topped with Parmiggiano-Reggiano and pesto, tomato-basil ragout, herb-marinated olives

ANTIPASTI E INSALATE

For sharing

Assorted Meat & Cheese Platter
Chef's selections of Italian meats and cheeses served with olives, pickles, breadsticks and focaccia

Meatball Gigante ♡
sautéed spinach, mozzarella, marinara sauce, topped with Parmesan cheese

Nonna's Soup
Italian sausage, kale, cannellini beans, Asiago cheese

Giovanni's House Salad
radicchio, arugula, romaine, Belgian endive, heirloom tomatoes, olives, fennel, crispy prosciutto, Piave Vecchio cheese, Italian vinaigrette

Italian Stromboli
spicy salami, mozzarella, oregano, arugula, tomatoes, white truffle oil

Caesar Salad ♡
romaine, house made croutons, topped with shaved Parmesan
Anchovies added upon request

Truffle Caprese Salad
truffle burrata, arugula, heirloom tomatoes, pesto, balsamic glaze, fresh basil oil

Calamari & Polenta
served with garlic aioli and marinara sauce

PIATTI PRINCIPALI E PIZZA

Chicken Parmigiana
chicken breast lightly breaded and fried, tomato sauce, mozzarella, spaghetti, fresh basil

Osso Buco ♡
veal shank, root vegetables, white wine broth, saffron risotto, citrus gremolata

Uncle Alfredo's Fettuccine
chicken breast, tagliatelle pasta, shaved Parmesan

Lasagna Classica ♡
oven-baked classic recipe, Bolognese sauce, cottage cheese, mozzarella

Linguine con le Vongole
linguine pasta, fresh clams, garlic, olive oil, parsley, white wine
Substitute with shrimp

Penne alla Puttanesca with Salmon*
grilled salmon, marinara sauce, capers, anchovies, olives

Spaghetti Carbonara*
pancetta, eggs, Parmigiano-Reggiano

Spaghetti Pomodoro
fresh basil, grated Grana Padano, marinara sauce

Steak Muffuletta ♡
breaded rolled beef tenderloin, guanciale, mortadella, marinara sauce, arugula salad, cherry tomatoes, Parmesan

Grilled Filet Mignon*
beef tenderloin, peperonata, Marsala, mushrooms, crispy polenta, Grana Padano cheese

Giovanni's Pizza ♡
tomato sauce, mozzarella, ricotta, spicy salami, honey, pepper

Margherita
tomato sauce, mozzarella fior di latte, basil

Pepperoni
tomato sauce, mozzarella, pepperoni

Meat Lover's ♡
tomato sauce, mozzarella, pepperoni, ham, spicy salami, bacon, Italian sausage

Truffle & Eggs*
tomato sauce, mozzarella, bacon, eggs, Pecorino, white truffle oil

Mamma Italia
mozzarella, arugula, tomatoes, prosciutto, Parmesan, extra virgin olive oil

Mixed Mushroom
tomato sauce, mozzarella, button, cremini and oyster mushrooms

7-Cheeses
tomato sauce, mozzarella, ricotta, Gorgonzola, provolone, brie, Pecorino Romano, Parmesan

Primavera
tomato sauce, spinach, mozzarella, mushrooms, red peppers, red onions, black olives

ALLERGEN GUIDE

**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.

♡ NONNA'S FAVORITES

ITALIAN
Giovanni's
KITCHEN

Dolci

CANNOLI
crispy shells stuffed to order with a sweet ricotta cream filling

GO BANANAS
NONNA'S FAVORITE ♡

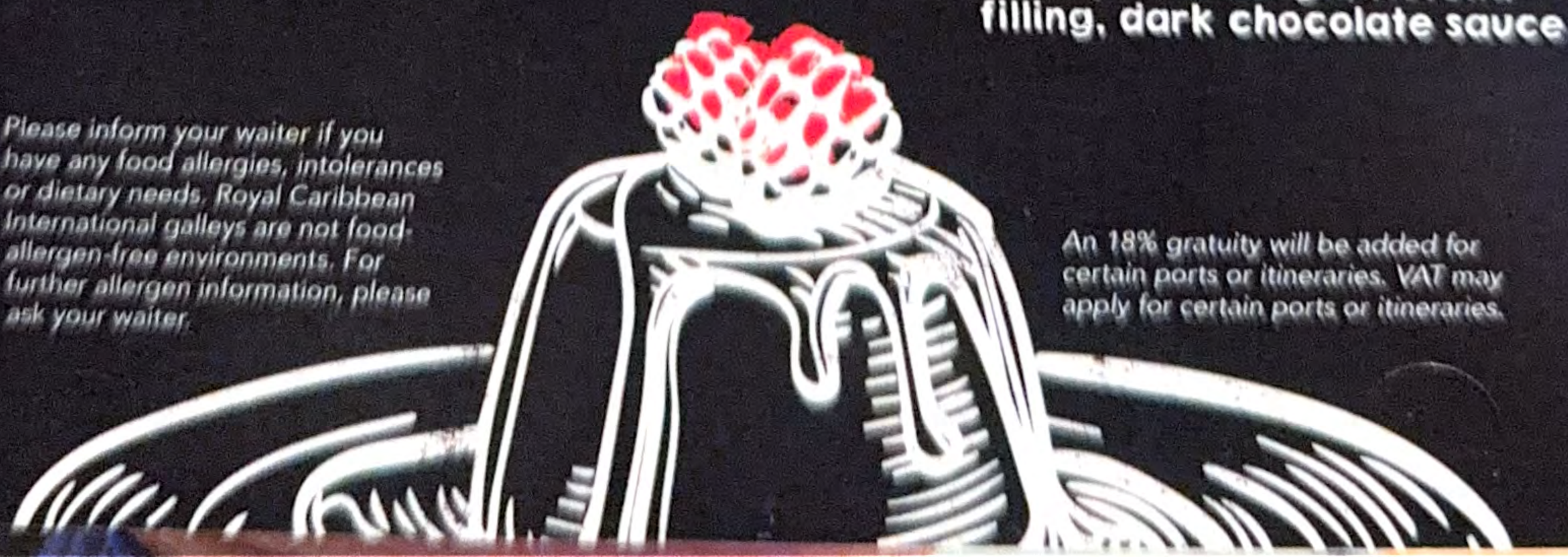
Nutella® and banana stromboli

COMPLIMENTARY
LIMONCELLO
All the way from
CAPRI

MAMMA'S TIRAMISU
coffee-flavored Italian dessert, ladyfingers, mascarpone cream

PISTACHIO PANNA COTTA
served with raspberries

CHOCOLATE RAVIOLI
fried pasta dough, Nutella® filling, dark chocolate sauce



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