

Prezzo Fisso 45

Please select one Dish from each course

### ▼ ANTIPASTI

#### **Fritto di Calamari e Gamberi**

*Calamari, Jumbo Shrimp,  
Lemon-Garlic Mayonnaise, Marinara*

#### **Buffalo Mozzarella**

*Heirloom Tomato, Basil Pesto, Sylvestra Arugula*

### ▼ INSALATA

#### **Mesclun Salad**

*Oakleaf, Butter Lettuce, Escarole, Spinach,  
Grape Tomato, Prosecco Vinaigrette*

#### **Baby Arugula**

*Virgin Olive Oil, White Balsamic, Parmesan Reggiano*

### ▼ IL SECONDO

#### **Penne Pasta**

*San Marzano Tomato Basil Sauce,  
Chiles, Parmesan Reggiano*

#### **Pan Seared Salmon**

*Tupelo Honey Parsnip, Roasted White Asparagus, Leek,  
Baby Turnip Cipollini Confit, Pinot Noir reduction*

#### **Roasted Free Range Chicken**

*Lemon, Thyme, Baby Vegetables, Chianti*

#### **6oz Grilled Choice Angus Beef Tenderloin**

*Pancetta, Truffle Potato, Spinach, Barolo*

### ▼ DOLCE

#### **Chocolate Soufflé**

*Vanilla Bean Gelato, Vanilla and Chocolate Sauce*

#### **Limoncello Tart**

*Almond Crust, Yogurt Crème, Caramel Citrus*

Esperienza del Vino 70 (per person)

## ▼ ANTIPASTI, INSALATINE & ZUPPA

#### **Heirloom Tomato Buffalo Mozzarella Caprese**

*Basil Pesto and Aged Balsamic Vinegar*

12

#### **Mesclun Salad**

*Oakleaf, Butter Lettuce, Escarole, Spinach, Grape Tomato, Prosecco Vinaigrette*

7

#### **Baby Arugula**

*Virgin Olive Oil, White Balsamic, Parmesan Reggiano*

7

#### **Antipasto**

*Prosciutto, Coppa, Bresaola, Salame Calabrese, Parmesan-Reggiano, Pecorino Toscano, Caciotta al Tartufo*

22

#### **Fritto di Calamari e Gamberi**

*Deep-fried Shrimp and Calamari with Lemon-Garlic Mayonnaise and Marinara Dipping's*

13

#### **Cioppin Soup**

*Mussels, Shrimp, Calamari, Red Snapper and Monkfish poached in a Garlic, Basil, White Wine Tomato Broth*

14

#### **Tuscan White Bean Soup**

*Cannellini Beans, Pancetta, Chicken Stock*

7

## ▼ LA PASTA, PIZZA

#### **Agnolotti**

*Butternut Squash, Buffalo Mozzarella, Amaretti, Sage-Brown Butter, Basil*

12

#### **Soft Potato Gnocchi**

*Roasted Tomatoes, Pine Nuts, Basil Pesto in Prosecco Wine Sauce*

12

#### **Pappardelle**

*Grilled Lobster, Pappardelle Pasta, Leeks, Salmon Caviar, Truffle Oil, Tarragon Cream Sauce*

22

#### **Penne**

*San Marzano Tomato Basil Sauce, Chiles, Parmesan Reggiano*

12

#### **Paccheri**

*Lamb Ragu, Thyme, Ricotta Salata*

19

#### **Prosciutto di Parma, Basil, Burrata Pizza**

16

#### **Bianca Ricotta, Mushrooms, Arugula, Truffle Oil Pizza**

16

## ▼ IL SECONDO

<b>Piquant Dover Sole</b>	32
<i>Nut-Brown Butter, Capers, Anchovies, Sun-Dried Tomatoes, Flat Parsley, Spinach, Carrots, Roast Thyme Potatoes</i>	
🍴 <b>Seared Jumbo Scallops</b>	28
<i>Lemon, Artichokes, Fava Beans, Pinot Grigio Risotto</i>	
🍴 <b>Pan Seared Salmon</b>	19
<i>Tupelo Honey Parsnip, Roasted White Asparagus, Leek, Baby Turnip Cipollini Confit, Pinot Noir reduction</i>	
🍴 <b>Bar Grilled Yellow Fin Tuna</b>	26
<i>Green Beans, Roasted New Potatoes, Quail Eggs, Cerignola Olives and White Balsamic</i>	
<b>Osso Buco</b>	22
<i>Barolo wine slow-roasted center cut Veal Shank, Gremolata, Milanese Risotto</i>	
<b>Roasted Free Range Chicken</b>	21
<i>Lemon Thyme Chicken, Roasted Baby Vegetables, Garlic, Potatoes, Chianti Thyme Sauce</i>	

## ▼ PIATTO VEGETARINO

<b>Grilled Portobello Mushroom</b>	19
<i>Spinach and Polenta, Roasted Shallot Sauce, aged Balsamic Vinegar and Crisp Parmesan</i>	
<b>Saffron "Arancini"</b>	15
<i>Ginger and Carrot Purée, Heirloom Tomato Salsa</i>	

## ▼ LA CARNE

🍴 <b>Parmesan Crusted Rack of Niman Ranch Lamb</b>	26
🍴 <b>6oz Grilled Choice Angus Beef Tenderloin Steak</b>	25
🍴 <b>8oz Grilled Prime Angus Beef Tenderloin Steak</b>	32
🍴 <b>28oz Dry Aged Prime Angus Porterhouse Steak</b>	62

### Salsa ▼

*Pink Peppercorn*

*Tomato Bearnaise*

*Truffle Thyme Boro Jus*

*Gorgonzola*

*Salsa Verde*

## ▼ CONTORNI Sides 4

<b>Fried Yukon Potato</b>	<b>Pan Roasted Wild Mushrooms</b>
<i>Rosemary, Parmesan Reggiano, Lava Salt</i>	<i>Shallots, Garlic, Pinot Grigio, Thyme</i>
<b>Spinach</b>	<b>Whipped Yukon Gold Potato Puree</b>
<i>Butter, Black Garlic, Lemon</i>	<i>Butter, Chives, Parsley</i>
<b>Cavatappi Pasta</b>	<b>Grilled Asparagus</b>
<i>"Mac and Cheese" Parmesan, Buttered Breadcrumbs</i>	<i>Virgin Olive Oil, Ricotta Salata, Lemon</i>

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

🍴 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.