

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

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

▼ PIATTO VEGETARINO

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

▼ LA CARNE

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

Salsa ▼

Pink Peppercorn

Tomato Bearnaise

Truffle Thyme Boro Jus

Gorgonzola

Salsa Verde

▼ CONTORNI Sides 4

Fried Yukon Potato	Pan Roasted Wild Mushrooms
<i>Rosemary, Parmesan Reggiano, Lava Salt</i>	<i>Shallots, Garlic, Pinot Grigio, Thyme</i>
Spinach	Whipped Yukon Gold Potato Puree
<i>Butter, Black Garlic, Lemon</i>	<i>Butter, Chives, Parsley</i>
Cavatappi Pasta	Grilled Asparagus
<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.