

La Cucina

STARTERS

ANTIPASTO & INSALATA

- Fried Calamari** — Garlic Aioli, Crisp Italian Parsley
- Beef Carpaccio*** — Arugula, Mustard Vinaigrette, Parmigiano Reggiano
- Bruschetta** — Roma Tomato Concassé, Garlic, Basil, Anchovies
- Insalata Caprese** — Beefsteak Tomatoes, fresh Mozzarella, Basil infused Olive Oil
- Caesar Salad** — Romaine Wedge, Parmigiano Reggiano, Garlic Croutons, Anchovies
- Insalata Fresca** — Frisée, Spinach, Arugula, Shaved Pear, Red Bell Pepper, Parmigiano Reggiano, Mustard and Lime Vinaigrette

ZUPPA

- Minestrone Gran Farro e Fagioli** — Tuscan Bean and Barley Minestrone Soup, Garlic Crostini
Choice of: Shrimp, Italian Sausage or Vegetarian
As appetizer or main course.

PIZZA

- Salsiccia e Pancetta** — Mozzarella, Italian Sausage, Pancetta
- Bolognese** — Mozzarella, Roma Tomatoes, Bolognese Sauce
- Peperoncino** — Mozzarella, Chili Marinated Beef Strips, Oven Roasted Garlic
- Capricciosa** — Mozzarella, Artichokes, Mushrooms, Black Olives

DESSERT

- Tiramisù** — Lady Fingers, Espresso, Mascarpone Cream
- Rhubarb Panna Cotta** — Honey, Peach and Grape Chutney, Vanilla Reduction
- Affogato** — Vanilla, Chocolate or Macadamia Nut Ice Cream, topped with Espresso

ENTREÉS

CARNE, POLLO, PESCE

- Grilled Shrimp** — Italian Vegetable Rice, Baked Eggplant, Tomato and Basil Sauce
- Ribeye Steak* 14oz** — Polenta Al Formaggio, Garlic Butter
- Chicken Parmesan** — Fresh Mozzarella, Spaghetti, Pomarola Sauce
- Seared Salmon*** — Braised Italian White Beans, Roma Tomato Concassé, Basil Oil Emulsion
- Pork Scallopini Marsala** — Gnocchi with Pancetta, Broccoli, Marsala Sauce
- Ossobuco Gremolata** — Veal Shank, Creamy Polenta

PASTA & RISOTTO

- Lobster** — Fettuccine, Snow Peas, Lobster Cream Sauce
- Shrimp** — Risotto, Green Asparagus, Chives
- Carbonara** — Spaghetti, Pancetta, Parmigiano Reggiano, Cream Sauce
- Meatballs** — Rigatoni, Housemade Meatballs, Tomato and Basil Sauce
- Italian Sausage Al'Olio** — Spaghetti, Extra Virgin Olive Oil, Chili Flakes
- Marinara** — Penne, Tomato and Basil Sauce
- Pesto Alla Crema** — Linguine, Cherry Tomatoes, Creamy Pesto Sauce
- Vegetarian Lasagne Al Forno** — Grilled Zucchini, Roasted Bell Peppers, Mozzarella
- Beef Lasagne Al Forno** — Beef Bolognese, Parmigiano Reggiano, Mozzarella, Cream Sauce

\$15 Cover charge applies. If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.

APERITIFS

Americano — Campari, Sweet Vermouth, Club Soda	\$7.00
Aperol Spritz — Aperol, Prosecco, and a Splash of Soda	\$6.75
Negroni — TRU Organic Gin, Campari, Sweet Red Vermouth, Orange Slice	\$7.00
La Cucina Bellini — Peach Liqueur, Sparkling Wine	\$8.25
Rossini — Prosecco, Strawberry Puree	\$6.25
Amaretto Sour — Disaronno Originale, Lemon Sour	\$6.25

BIRRA

	Bottle
BIRRA MORETTI. MORE <i>Italian.</i>	\$5.25
Peroni — Veneto, Italy	\$5.25

VINO BIANCO

	Glass	Bottle
Ruffino, Pinot Grigio — Delle Venezie, Italy	\$7.50	\$30.00
Danzante, Pinot Grigio — Delle Venezie, Italy	\$8.50	\$34.00

VINO ROSSO

	Glass	Bottle
Gabbiano, Chianti — Tuscany, Italy	\$7.00	\$28.00
Ruffino, Chianti — Tuscany, Italy	\$8.25	\$33.00
Marchesi de Frescobaldi, Remole — Tuscany, Italy	\$9.50	\$38.00
Castello Del Poggio, Barbera D'Asti — Piedmont, Italy	\$7.25	\$29.00

SPARKLING

	Glass	Bottle
Villa Sandi, Prosecco Brut — Veneto, Italy	\$9.00	\$36.00

CAFFÉ

Espresso	single \$1.75	double \$2.50
Cappuccino		\$2.50
Caffè Latte		\$2.50
Caramel Macchiato — Espresso, Hot Milk topped with Fresh Cream and Caramel		\$2.75
Caffè Mocha — Espresso, Chocolate, Steamed Milk		\$3.00



Norwegian proudly serves Lavazza, the best-selling coffee in Italy, for its espresso-based beverages.

CORDIALE

Sambuca Romana	\$6.25
Amaretto Disaronno Originale	\$6.25
Frangelico	\$6.25
Limoncello	\$6.25
Galliano	\$6.25

Your check may reflect an additional tax for certain ports or itineraries.

A 15% gratuity will be added to your check for any beverage order.

Prices are subject to change.