

cocktails

SAN REMO 12
elijah craig bourbon, campari,
carpano antica vermouth, elderflower liqueur,
orange, lemon and lime juices

PALERMO OLD FASHIONED 12
woodford rye, nonino amaro,
vanilla bean simple syrup

NEGRONI MEDITERRANEO 12
bombay sapphire gin, watermelon infused campari,
martini rubino vermouth, basil spray

pizza

MARGHERITA 14
mozzarella, san marzano tomato, basil

CONTADINA 15
mozzarella, san marzano tomato,
seasonal vegetables

MACELLAIO 17
mozzarella, sausage, spicy sopressata,
parmacotto, truffle oil,
ricotta stuffed crust

antipasti

YELLOWTAIL CRUDO* 15
olio di zenzero, pickled red onion

BURRATA 12
prosciutto di parma, heirloom tomato,
arugula, balsamic reduction

CREAMY POLENTA 12
fricassee of truffled mushrooms

BEEF CARPACCIO* 15
asparagus tips, shaved parmesan,
marinated white beech mushrooms

SHORT RIBS 15
vegetable farro risotto

BRAISED OCTOPUS 15
sofrito, pancetta, chickpeas, romesco

MARKET SALAD 10
shaved seasonal vegetables,
truffle pecorino, champagne vinaigrette

FRITTO MISTO 15
calamari, shrimp, crab cake,
zucchini, potato, remoulade

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.
If you have any type of food allergy, please advise your server before ordering.

pasta	SPAGHETTI tomato, basil	19	RAVIOLI short rib, garlic chips, horseradish	21	TAGLIATELLE lobster, tomato, spring onion, spicy bread crumbs	22
	PAPPARDELLE BOLOGNESE beef, pork, and veal ragu	19	SCIALATIELLI shrimp, clams, mussels, calamari, white wine garlic sauce	23	MEZZELUNE ricotta, spinach, preserved truffle, butter, sage	21
	secondi	SCOTTISH SALMON* rosemary lentils, broccoli rabe, basil oil	29	BRANZINO rainbow cauliflower, herb bread crumbs, lemon-caper salmoriglio	35	ROASTED CHICKEN seasonal vegetables, spaetzle, squash purée, rosemary jus
TUNA* string beans, red onion, shiitake, pistachio vinaigrette, carrot ginger purée		32	BEEF FILET* <i>CERTIFIED ANGUS BEEF®</i> spinach purée, potato, seasonal vegetables, natural jus	35	VEAL CHOP MILANESE* herb bread crumbs, arugula, tomato, red onion	39
contorni		FINGERLING POTATOES rosemary, onion confit	7	WILTED SPINACH nutmeg	7	ROSEMARY LENTILS broccoli rabe, candied tomatoes
	MUSHROOM TRIFOLATI garlic, parsley	7	ROASTED CARROTS thyme, orange, tahini	7		

*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.