

La Cucina

ZUPPA / ANTIPASTI / INSALATE

Pasta E Fagioli	\$9
Cannellini Bean Soup, Pancetta, Pasta	
Antipasti Di Salumi Misti, Formaggi E Verdure	\$15
Salami, Capicola, San Daniele Prosciutto, Mortadella, Parmesan Cheese, Pickled Vegetables, Olives	
Mozzarella "Caprese"	\$16
Heirloom Tomatoes, Basil	
Calamari Fritti	\$15
Marinara Sauce	
Insalata Mista	\$12
Mixed Greens, Cherry Tomatoes, Fennel, Carrots, Artichokes, Strawberries	
Insalata Di Rucola E Grana	\$12
Arugula Salad with Parmesan Cheese Shavings, Lemon and Olive Oil Dressing	
Insalata Con Pere, Noci E Gorgonzola	\$12
Mixed Greens, Pear, Walnuts, Gorgonzola Cheese, Choice of Dressing	

PASTA & RISOTTO

Available in Entrée size for \$5 additional

Spaghetti Carbonara	\$19
Pancetta, Egg Yolk, Black Pepper, Pecorino Cheese	
Beef Lasagne Al Forno	\$24
Beef Bolognese, Parmesan Cheese, Mozzarella Cream Sauce	
Fettuccine Alfredo Con Funghi	\$19
Button Mushrooms, Parmesan Cheese, Parsley	
Gnocchi Di Patate Al Pesto	\$18
Potato Dumplings, Creamy Basil Pesto Sauce	
Risotto Ai Funghi Di Bosco	\$21
Wild Mushroom Risotto	

PIZZA

12-INCH

Margherita	\$18
Mozzarella, Fresh Tomatoes, Basil	
Prosciutto E Arugula	\$19
Mozzarella, Prosciutto, Arugula	
Salame Piccante	\$21
Mozzarella, Pepperoni, Basil	
Vegetali	\$19
Mozzarella, Peppers, Onions, Mushrooms, Black Olives, Garlic	
Meat Lovers	\$21
Mozzarella, Pepperoni, Sausage, Ham, Mild Peppers, Onions	

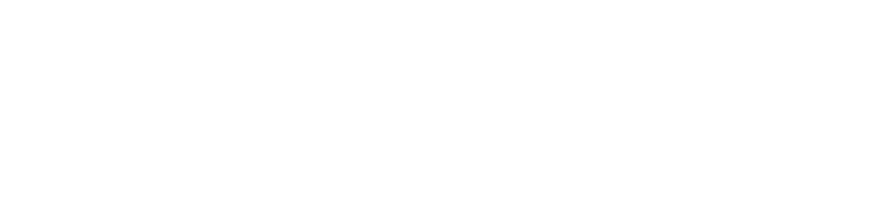
SECONDI

Salmone Grigliato Con Crema Di Cannellini E Croccantino Di Prosciutto*	\$33
Grilled Salmon, White Beans, Crispy Cured Ham	
Gamberi Fra Diavolo	\$35
Sautéed Shrimp, Spicy Tomato Sauce, Linguini	
Cartoccio Di Dentice Rosso Ai Frutti Di Mare	\$41
Red Snapper Livornese Style, Shrimp, Clams, Mussels, Cherry Tomatoes, Herbs, Potatoes, Braised Fennel, Black Olives	
Scaloppina Di Maiale Marsala*	\$35
Sautéed Pork Scaloppini, Dry Marsala Sauce, Mushrooms	
Filetto Di Manzo Al Pepe Verde*	\$43
Beef Tenderloin, Green Peppercorn Sauce, Blue Cheese Ravioli	
Pollo Cacciatore	\$29
Chicken Simmered in Fresh Tomatoes, Rosemary Garlic Sauce, Peppers, Onions	
Osso Bucco Alla Milanese	\$33
Braised Lamb Shank, Lemon, Garlic and Parsley Gremolata, Saffron Risotto	

DOLCI

\$10

Tiramisú	
Lady Fingers, Espresso, Mascarpone Cream	
Panna Cotta alla Vaniglia	
Blackberry Marsala Compote, Meringue Crunch	
Cannoli	
Sweet Ricotta Filling, Pistachios, Chocolate, Tutti Frutti	
Torta di Ricotta con Crema al Limone	
Ricotta Cheesecake, Lemon Curd, Milk Chocolate Sauce	
Torta di Cioccolata e Lamponi	
Chocolate Tartlet, Raspberry, Pistachio, Vanilla Sauce	



CAFFÉ



Espresso Single	\$3.25
Espresso Double	\$3.65
Cappuccino	\$4.45
Caffé Latte	\$4.45

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.

*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.