

TUSCAN COCKTAILS

GARDEN NEGRONI 12
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

LA BOHÈME 12
Don Julio Blanco, Galliano, Fresh Lime, Oregano

FIZZING THYME 12
Beefeater Gin, Fresh Lime, Thyme, Demerara

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

TUSCAN EXCLUSIVES

STARTERS

🍷 **ROASTED PUMPKIN SALAD**
Burrata, Pistachios, Pecorino,
Balsamic Herbs Focaccia

* **CREAMY TUSCAN SHRIMP SOUP**
Crispy Pancetta, Slow Roasted Sorrento
Tomatoes, Toasted Basil Croutons

🍷 **EGGPLANT CAPONATA BRUSCHETTA**
Truffled Mascarpone, Toasted Pine Nuts, Basil

ENTRÉES

SLOW ROASTED HERBED TUSCAN PORK CHOP
San Marzano Tomatoes-Mozzarella Farro Stew,
Broccolini, Sorrento Lemon Pork Jus

PAPPARDELLE ALLA VENEZIANA
Creamy Asiago Cheese Sauce, Roasted Chicken,
Slow Rosted San Marzano Tomatoes, Black Olives

STROZZAPRETI CARBONARA* *
Guanciale, Egg, Parmesan, Black Pepper

A 20% service charge will be automatically added to your check

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

STARTERS

ROASTED CARROT CUMIN SALAD ✖️ 🌿 ✔️

*With Avocado, Sunflower Seeds, Arugula,
Lemon Yogurt Vinaigrette*

ORGANIC ROASTED RED BEETS ✖️ 🌿

*Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes, Arugula*

CREAM OF WILD FOREST MUSHROOM SOUP ✖️ ✖️ 🌿

Mushroom Truffle Fricassée

CHILLED SHRIMP COCKTAIL ✖️ ✖️ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✖️ ✖️

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✖️

Herb Croutons, Melted Gruyère Cheese

ENTREES

SPINACH AND RICOTTA RAVIOLI ✖️ 🌿

Marinara, Vegetarian Parmesan Cream Sauce

AGED PRIME RIB OF BEEF* ✖️ ✖️

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

OVEN ROASTED JERK SPICED CHICKEN ✖️ ✖️

*Black Bean & Pineapple Rice Buttered Green Beans,
Chicken Jus*

SEARED SALMON* ✖️ ✖️

Crushed Potatoes, Grilled Squashes, Sauce Vierge

GRILLED CHICKEN BREAST ✖️ ✖️

*Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables*

PREMIUM SELECTIONS

BROILED LOBSTER TAIL* \$16.99 ✖️

*Rice Pilaf, Steamed Broccoli,
Dawn Butter*

BEEF FILET MIGNON* \$19.99 ✖️

*Ragoût of Morel Mushroom &
Pearl Onions, Roasted Potatoes,
Haricots Verts and Black Truffle Sauce*

SURF & TURF \$34.99 ✖️

Beef Filet Mignon & Lobster Tail Ragout
of Morel Mushrooms & Pearl Onions,
Roasted Potatoes, Haricots Verts and
Black Truffle Sauce*

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✖️ **Gluten Free** 🌿 **Vegetarian** ✖️ **No Sugar Added** 🐟 **Lactose Free** ✔️ **Fit Fare**

✔️ Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering

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