

# ITALIAN Giovanni's KITCHEN

## AMORE DELLA CUCINA "LOVE FROM THE KITCHEN"

garlic cheese knots topped with Parmiggiano-Reggiano and pesto, tomato-basil ragout, herb-marinated olives

## ANTIPASTI E INSALATE

For sharing

### Assorted Meat & Cheese Platter

Chef's selections of Italian meats and cheeses served with olives, pickles, breadsticks and focaccia

### Meatball Gigante

sautéed spinach, mozzarella, marinara sauce, topped with Parmesan cheese

### Nonna's Soup

Italian sausage, kale, cannellini beans, Asiago cheese

### Giovanni's House Salad

radicchio, arugula, romaine, Belgian endive, heirloom tomatoes, olives, fennel, crispy prosciutto, Piave Vecchio cheese, Italian vinaigrette

### Italian Stromboli

spicy salami, mozzarella, oregano, arugula, tomatoes, white truffle oil

### Caesar Salad

romaine, house made croutons, topped with shaved Parmesan  
*Anchovies added upon request*

### Truffle Caprese Salad

truffle burrata, arugula, heirloom tomatoes, pesto, balsamic glaze, fresh basil oil

### Calamari & Polenta

served with Alfredo and marinara sauce

## PIATTI PRINCIPALI E PIZZA

### Chicken Parmigiana

chicken breast lightly breaded and fried, tomato sauce, mozzarella, spaghetti, fresh basil

### Osso Buco

veal shank, root vegetables, white wine broth, saffron risotto, citrus gremolata

### Uncle Alfredo's Fettuccine

chicken breast, tagliatelle pasta, shaved Parmesan

### Lasagna Classica

oven-baked classic recipe, Bolognese sauce, cottage cheese, mozzarella

### Linguine con le Vongole

linguine pasta, fresh clams, garlic, olive oil, parsley, white wine  
*Substitute with shrimp*

### Penne alla Puttanesca with Salmon\*

grilled salmon, marinara sauce, capers, anchovies, olives

### Spaghetti Carbonara\*

pancetta, eggs, Parmigiano-Reggiano

### Spaghetti Pomodoro

fresh basil, grated Grana Padano, marinara sauce

### Steak Muffuletta

breaded rolled beef tenderloin, guanciale, mortadella, marinara sauce, arugula salad, cherry tomatoes, Parmesan

### Grilled Filet Mignon\*

beef tenderloin, peperonata, Marsala, mushrooms, crispy polenta, Grana Padano cheese

### Giovanni's Pizza

tomato sauce, mozzarella, ricotta, spicy salami, honey, pepper

### Margherita

tomato sauce, mozzarella fior di latte, basil

### Pepperoni

tomato sauce, mozzarella, pepperoni

### Meat Lover's

tomato sauce, mozzarella, pepperoni, ham, spicy salami, bacon, Italian sausage

### Truffle & Eggs\*

tomato sauce, mozzarella, bacon, eggs, Pecorino, white truffle oil

### Mamma Italia

mozzarella, arugula, tomatoes, prosciutto, Parmesan, EVOO

### Mixed Mushroom

tomato sauce, mozzarella, button, cremini and oyster mushrooms

### 7-Cheeses

tomato sauce, mozzarella, ricotta, Gorgonzola, provolone, brie, Pecorino Romano, Parmesan

### Primavera

tomato sauce, spinach, mozzarella, mushrooms, red peppers, yellow peppers, red onions, black olives

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

Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

## NONNA'S FAVORITES



# BAMBINO

( 12 years old and under )

## ENTRÉES

### **Meatball Gigante**

sautéed spinach, mozzarella, marinara sauce, topped with Parmesan cheese

### **Spaghetti Bolognese**

tomatoes, pecorino, romano cheese, fresh basil, meaty sauce, roasted garlic

### **Pizza Margherita**

tomato sauce, mozzarella fior di latte, basil

### **Chicken Parmigiana**

chicken breast lightly breaded and fried, tomato sauce, mozzarella, spaghetti, fresh basil

## DESSERTS

### **Mamma's Tiramisu**

coffee-flavored Italian dessert, ladyfingers, mascarpone cream

### **Go Bananas**

Nutella® and banana stromboli

### **Selection of Fruits**

hand cut daily

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