

## 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, provolone, sausage,  
spicy sopressata, parmacotto, truffle oil,  
ricotta stuffed crust

## antipasti

**YELLOWTAIL CRUDO\*** 15  
olio di zenzero, pickled red onion

**TUNA SUSCI\*** 15  
carrot, chive, black truffle,  
pickled white beech mushrooms

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

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

**MOZZARELLA EN 'CAROZZA'** 10  
fior di latte mozzarella,  
cherry tomato, oregano, basil oil

**SHORT RIBS** 15  
root vegetables, farro risotto

**FRITTO MISTO** 15  
calamari, shrimp, crab cake,  
zucchini, lemon, remoulade

**CREAMY POLENTA** 12  
fricassee of truffled mushrooms

**BRAISED OCTOPUS** 15  
tomato, soffrito, pancetta, chickpeas, romesco

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	<b>SPAGHETTI</b>	19	<b>RAVIOLI</b>	21	<b>TAGLIATELLE</b>	22
	tomato, basil		short rib, garlic chips, horseradish		lobster, tomato, spring onion, spicy bread crumbs	
	<b>PAPPARDELLE BOLOGNESE</b>	19	<b>SCIALATIELLI</b>	23	<b>MEZZELUNE</b>	21
	beef, pork, and veal ragu		shrimp, clams, mussels, calamari, white wine garlic sauce		ricotta, spinach, preserved truffle, butter, sage	
secondi	<b>BLACK COD</b>	35	<b>BRANZINO</b>	35	<b>VEAL CHOP MILANESE*</b>	39
	caramelized fennel, tomato confit, fennel pollen		rainbow cauliflower, herb bread crumbs, lemon-caper salmoriglio		herb bread crumbs, arugula, tomato, red onion	
	<b>WILD SALMON*</b>	29	<b>BEEF FILET*</b>	35	<b>OSSOBUCO</b>	30
	rosemary lentils, broccoli rabe, soffrito		creamed spinach, marble potatoes, cipollini onion, natural jus		risotto alla milanese, gremolata, broccoli rabe, saffron	
	<b>TUNA*</b>	32	<b>ROASTED CHICKEN</b>	25		
	string beans, red onion, shiitake, pistachio pesto, carrot ginger purée		carrot, parsnip, salsify, spaetzle, zucchini purée, rosemary jus			
contorni	<b>MARBLE POTATOES</b>	7	<b>WILTED SPINACH</b>	7	<b>ROSEMARY LENTILS</b>	7
	rosemary, onion confit		nutmeg, parmesan cheese		marinara, soffrito	
	<b>MUSHROOM TRIFOLATI</b>	7	<b>ROASTED CARROTS</b>	7		
	garlic, parsley		thyme, orange, tahini			

\*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.