

La Storia della Cucina del Capitano

In Italy, the kitchen is the heart of the home. Welcome to the heart of Carnival Celebration $^{\text{TM}}$. Like many of our ships, the officers on Carnival Celebration $^{\text{TM}}$ have a rich Italian lineage.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINE'S PROUD HERITAGE BY RECREATING SOME OF THE DELICIOUS FAMILY RECIPES OUR ITALIAN CAPTAINS AND OFFICERS GREW UP ENJOYING.

We're passionate about sharing these simple, time-honored traditions and using only the finest ingredients like vine-ripened tomatoes, fragrant herbs, aged parmesan cheese, hand-made pasta and extra virgin olive oil.

CUCINA DEL CAPITANO LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME AND WHEN YOU'RE WITH US WE TREAT YOU LIKE FAMILY, DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC ATMOSPHERE WHERE EVEN THE PHOTOS ON THE WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS.

It's our own little onboard slice of La Dolce Vita.

So settle in, relax and savor it all. By the end of the meal, you'll know the Italian word for yummy – Delizioso.



ANTIPASTO/ZUPPA/INSALATE

(Appetizers, Soups & Salads)

CURED TUNA*

rucola, orange, gremolata, red pepper, grilled sour dough crostini

ARANCINI

spicy marinara, peperonata, mozzarella

Nonna's Meat Balls

san marzano sauce, roasted chili salsa, provolone, parmesan

MUSSELS AND CLAMS

cherry tomato, white wine, red onion, garlic, oregano, chili flakes

LIGURIAN MINESTRONE

genovese pesto, zucchini, eggplant, savoy cabbage, green beans, parmesan

CAPRESE

roma tomato, mozzarella, basil, olive oil

RUCOLA, CRACKED FARRO SALAD

vegetables, dried and fresh tomatoes, young pecorino

FAVORITO DEL CAPITANO

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SECONDO/PASTA

(Entrée & Pasta)

RIGATONI NCASCIATA ALLA SICILIANA Is the favorite comfort food of Carnival Celebration's Inaugural Captain Vincenzo Alcaras. Made with Captain's own Sicilian recipe for a hearty Bolognese Ragu with generous amount of ham and eggplant cooked in olive oil and layered with parmesan and mozzarella. A baked pasta that captures the warmth and hospitality of the Sicily.

LINGUINE VONGOLE clams, arugula, olive oil, fresh tomatoes, garlic

SPAGHETTI CARBONARA bacon, parmesan, cream

PENNE POMODORO robust roasted tomato sauce

GRILLED FISH braised artichoke, fava beans, garlic sauce, green beans

CHICKEN PARMESAN

pounded breaded chicken breast, mozzarella, basil, tomato

SHORT RIBS barolo wine braised, walnuts, salsa verde

GRILLED SHRIMP garlic, peperoncino & parsley, pinot grigio

VEAL MARSALA creamy roasted mushroom sauce, parmesan semolina gnocchi

PORK CHOP zucchini mushroom reduction, spiced pepperonata

EGGPLANT PARMIGIANO roasted tomato sauce, mozzarella, basil

OSSO BUCCO \$25 gently braised veal shanks, pinto grigio, gremolata and parmesan polenta

CONTORNI (Sides)

ROASTED BROCCOLI & CAULIFLOWER crusted lemon pan sauce

SPINACH pecorino, bread crumb

LENTILS shallot herb vinaigrette

CRISPY POTATOES olive oil, rosemary, pecorino

STEAKHOUSE SELECTIONS

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée

SURF & TURF*
lobster tail & grilled filet mignon

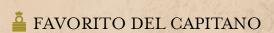
BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK* 14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS* double cut, lamb au jus

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18% service charge will automatically be added to your order

DOLCI (Dessert)

APPLE CROSTATA

house-made buttermilk gelato, slow stewed apple, cinnamon

TIRAMISU mascarpone, kahlua, espresso

LEMON FROZEN TORTE poppy seed cake, mascarpone cream, roasted blueberries

BABÀ NAPOLETANO moist cake in orange rum syrup, apricot jam

CAFFE

(Specialty Coffees)*

ESPRESSO CORRETTO espresso "corrected" with Sandro Bottega Grappa or Sambuca

ITALIAN COFFEE

freshly Brewed coffee served with Amaretto Di Saronno

LIQUOR (After Dinner Liqueurs)*

PALLINI LIMONCELLO

GALLIANO

AMARETTO DI SARONNO

FRANGELICO

SAMBUCA

GRAPPA Sandro Bottega

**Regular Bar Price Apply

Please inform your server if you have any food allergies



NOT FEELING LIKE ITALIAN?

Your favorite Carnival dishes also available for dinner in our traditional MORE menu.



APPETIZER

SHRIMP COCKTAIL

A merican cocktail sauce

CAESAR SALAD house-made dressing, shaved parmesan

MAINS

GRILLED SALMON*
asparagus & spinach

ROAST CHICKEN skillet potato, green beans, pan gravy

BROILED STRIPLOIN STEAK*
three peppercorn sauce

DESSERT

CARNIVAL MELTING CHOCOLATE CAKE vanilla ice cream

FRESH TROPICAL FRUIT

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