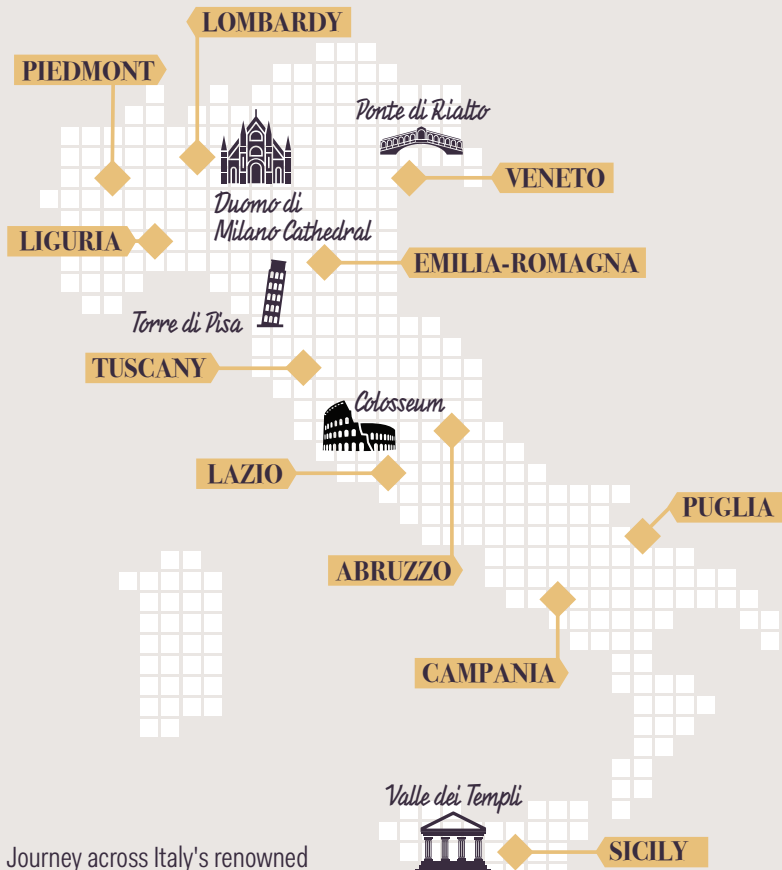


# IL VIAGGIO

A culinary voyage through Italy's diverse regions—one plate at a time.



Journey across Italy's renowned culinary regions, immersing yourself in a world of flavors and unparalleled service as you explore and savor the country's unique and traditional regional specialties.

# WINES

## Sparkling

### PROSECCO **VENETO**

❖ Brancer, Valdobbiadene \$12.5 gl / \$42 btl

### FRANCIACORTA **LOMBARDY**

❖ Ca' del Bosco, 'Brut' \$90 btl

### MOSCATO D'ASTI **PIEDMONT**

❖ Batasiolo, Asti \$40 btl

## White

### MOSCATO **SICILY**

❖ Stemmari, Terre Siciliane IGT \$12.5 gl / \$42 btl

### PINOT GRIGIO **VENETO**

❖ Torresella \$11.5 gl / \$38 btl

### VERDICCHIO **MARCHE**

❖ Fazi Battaglia, Verdicchio dei Castelli di Jesi \$11.5 gl / \$38 btl

### GAVI **PIEDMONT**

❖ Fontanafredda, Gavi \$48 btl

### PINOT GRIGIO **ALTO ADIGE**

❖ Santa Margherita \$46 btl

### VERMENTINO **SARDINIA** DI SARDEGNA DOC

❖ La Cala \$46 btl

## Red

### CHIANTI **TUSCANY** CLASSICO RISERVA

❖ D'Aquino \$13.5gl / \$46 btl

### VALPOLICELLA **VENETO**

❖ Allegrini, 'Corte Giara' \$14 gl / \$48 btl

### NEBBIOLO **PIEDMONT**

❖ Fontanafredda, Langhe \$58 btl

### BAROLO **PIEDMONT**

❖ Batasiolo \$80 btl

### MONTEPULCIANO **ABRUZZO** D'ABRUZZO

❖ Marchesi Migliorati \$46 btl

### BARBERA D'ASTI **PIEDMONT**

❖ Batasiolo, 'Ca Bianca' \$38 btl

# COCKTAILS

### NEGRONI **TUSCANY**

Campari, Cinzano 1757 Vermouth Di Torino and Bulldog Gin make a winning combination for this classic 100-year-old cocktail. \$12.5

### LIMONCELLO **CAMPANIA** MOJITO

An Italian expression of the classic Cuban cocktail with Limoncello, fresh mint, lime juice and club soda. \$12

### AMERICANO **LOMBARDY**

Named for its popularity among American tourists in Milan, this Campari, Cinzano sweet vermouth and soda cocktail is both light and flavorful. \$11

### AVERNA SPRITZ **SICILY**

Notes of orange, honey, vanilla and cocoa grace this well-balanced creation of Amaro Averna, Lambrusco sparkling wine and club soda. \$11

### APEROL SPRITZ **VENETO**

Made with Aperol, prosecco sparkling wine and club soda, this cocktail is traditionally enjoyed in Northern Italian cities after work. You can enjoy any time on a cruise vacation! \$11

### LAMBRUSCO **EMILIA-ROMAGNA** SPRITZ

A bubbly blend of Lambrusco sparkling wine, Aperol and club soda, this refreshing cocktail brings a taste of Italy to your vacation. \$11

## "Antipasti" STARTERS

### HOUSE-MADE BURRATA **LOMBARDY**

Heirloom tomatoes, Genovese pesto.

### PANZAROTTI **CAMPANIA**

Golden brown pillow puffs, stuffed with sausage and pesto.

### FRITTO MISTO **CAMPANIA**

Lightly battered, deep-fried shrimp, vegetables, calamari, garlic aioli.

### SUPPLI'AL TELEFONO **LAZIO**

Crisp risotto croquette filled with mozzarella and marinara sauce.

### MOZZARELLA IN CARROZZA **CAMPANIA**

Crispy fried mozzarella stuffed bread, pecorino, San Marzano tomato sauce.

### POLPO ALLA GRIGLIA **SICILY**

Grilled octopus with artichoke, potato, olives, lemon pesto.

### SALUMI E FORMAGGI SAMPLER **LOMBARDY**

An assortment of cold cuts and cheese  
sopressata | piccante | salumeria | prosciutto | bel paese | Gorgonzola |  
Parmigiano - serves two. \$15 additional

## "Zuppa / Insalate" SOUP & SALADS

### ZUPPA D'ORZO **LAZIO**

Barley, vegetables, smoked ham, Parmesan.

### INSALATA CAESAR **LAZIO**

Crisp romaine lettuce, Romano cheese, croûtons tossed in Caesar dressing.

### MISTICANZA SALAD **PIEDMONT**

Baby greens, hazelnuts, shaved pecorino, prosecco vinaigrette.

## "Secondi" ENTRÉES

### PASTA ALLA GENOVESE **LIGURIA**

Ziti, slow cooked onion, simmered beef rib,  
San Marzano tomato sauce.

### PAPPARDELLE AL CINGHIALE **TUSCANY**

Ribbon pasta tossed with pork ragu, red wine marinade.

### CACCIUCCO CON POLENTA **CAMPANIA**

Seafood stew with soft herbed polenta.

### JUMBO SHRIMP SCAMPI **VENETO**

Garlic, peperoncino, pinot grigio, lemon risotto.

## SIGNATURE "Favorito" ENTRÉES

### POLLO PARMIGIANA PIZZA **SICILY**

Crispy chicken crust, tomato basil sauce, mozzarella,  
peperoncino flakes, Parmesan, honey-chilli dressing  
serves two.

### LOMBATA MILANESE **LOMBARDY**

16 oz bone-in veal chop, thinly pounded, lightly breaded  
and pan-fried, served with mixed green salad.  
\$20 additional

### GRIGLIATA MISTA DI PESCE **SICILY**

Lobster tails, scallops, sea bass, colossal shrimp, oysters,  
citrus butter, garlic ciabatta - serves two.  
\$40 additional

### SEA BASS **TUSCANY**

Parmesan crust, borlotti bean stew, sauce verde, broccoli.

### CHICKEN SCARPARELLO **SICILY**

Cooked with garlic, peppers, Italian sausage,  
rosemary potatoes, white wine.

### STEAK PIZZAIOLA\* **LAZIO**

14 oz striploin, tomato sauce, olives, fingerling potatoes,  
roasted broccoli.

### GRANDE BRACIOLA DI MAIALE **SICILY**

Grilled 14 oz Berkshire pork chop, cannellini bean stew.

## "Dolce" DESSERTS

### CANNOLI SICILIANI DI RICOTTA **SICILY**

Crunchy shells, ricotta cheese, marsala wine, chocolate chips.

### TORTA DELLA NONNA **TUSCANY**

Classic custard tart, almond, lemon crust.

### TIRAMISU **VENETO**

Espresso, mascarpone cream.

### MILE-HIGH GELATO PIE **TUSCANY**

Salted caramel, mocha, toasted coconut, Chantilly cream

Please inform your server if you have any food allergies

\*Public health advisory - consuming raw or undercooked meats may increase your risk for food-borne illness, especially if you have certain medical condition