

alfredo's
pizzeria



"Alfredo's Neapolitan-style pizza reflects our traditional Italian heritage. The thin crust is made authentically from scratch, hand-stretched and baked to order."

- Alfredo Marzi
Master Chef, Princess Cruises

to stimulate your palate...

Antipasto Mari e Monti

parma ham, genoa salami, mortadella
& bay shrimp salad

Antipasto Assortito di Magro (v)

mozzarella caprese, grilled zucchini
sun-blushed tomatoes
roasted red & yellow peppers

Minestrone alla Sorrentina (v)

root vegetables, navy beans
tomatoes & broken spaghetti

Insalata Mista all' Alfredo (v)

mixed green salad with Chef Alfredo's
balsamic-herb & extra virgin olive oil vinaigrette

(v) vegetarian

*pasta & pizza from
the pizzaiolo...*

Rollata di Melanzane (v)

baked rolled eggplant stuffed with angel hair pasta
mozzarella, grana padano
topped with cherry tomatoes & basil sauce

Agnolotti Gratinati alla Piemontese

gratinated pasta pockets filled with veal
and parmesan cheese
tossed in creamy veal sauce and sage

Pizza Margherita (v)

fresh tomato sauce, mozzarella, sweet basil

Pizza Pepperoni

tomato sauce, mozzarella, spicy pepperoni
crushed red pepper, oregano

Pizza Hawaiiiana

tomato sauce, chicken, baked ham, pineapple cubes
mozzarella and monterey jack cheese

Pizza Capricciosa

tomato sauce, mozzarella, artichoke hearts
mushrooms, ham, black olives & basil

Pizza Romana

tomato sauce, mozzarella, anchovies
capers, black olives, basil

Pizza Tarantina

tomato sauce, mozzarella, mussels, bay shrimp
roasted garlic, capers, basil & oregano

Pizza Majestic Princess

tomato sauce, fresh mozzarella, cherry tomatoes
parma ham & shaved parmesan

Pizza Vegetariana (v)
 sliced tomatoes, fresh mozzarella
 grilled zucchini, sun-dried tomatoes
 roasted bell peppers, mushrooms, red onions
 avocado & basil

Calzone
 half-moon shaped pizza filled with
 tomato sauce, mozzarella, ricotta, mushrooms
 red onions, ham & oregano

Pizza Baguette Siciliana
 tuna, red onions, sliced tomatoes
 basil & mozzarella

Condiments:
 Chili Pepper EVOO
 Dried Oregano Flakes
 Grated Parmesan
 Milled Black Pepper



for the sweet tooth...

Tiramisu
 coffee-soaked ladyfinger biscuits
 and sweet mascarpone
 with marsala zabaglione

Crostata di Mele Della Nonna
 apple torte with apricot jam
 and vanilla sauce



Buon Appetito

Wine Selection

	glass	bottle
Sparkling & Rosé		
Charles & Charles Rosé	9	37
Mionetto Prosecco Brut Gold	11	40

White Wine		
Conundrum Blend	12	46
Attems Pinot Grigio	11	40
Gunderloch Red Stone Riesling	10	39
Dashwood Sauvignon Blanc	10	39
Pascal Jolivet Pouilly-Fumé	12	46
Decoy Chardonnay	11	40
Domaine d'Aussières Chardonnay	10	39

Red Wine		
Meiomi Pinot Noir	12	47
Domaine d'Aussières Cabernet Sauvignon	10	39
d'Arenberg The Footbolt Shiraz	11	41
Decoy Merlot	12	46
Errazuriz Estate Carmenère	10	39
Rodney Strong Cabernet Sauvignon	12	46
Ancient Peaks The Renegade Blend	11	42

Beso Del Sol Sangria

This is a Spanish Tempranillo red wine blended with a selection of fruit to create light and fruity Sangria that is slightly sweet and totally refreshing. Served on the rocks. 8.75

Beer

Peroni Nastro Azzurro	6.75
Goose Island Sophie	6.75
Stella Artois	6.25
Blue Moon Belgian White Ale	6.25
Pilsner Urquell	6.75
Corona Extra	6.75
Heineken	6.25
Heineken Light	6.25
Grolsch	6.75

Water

Mineral Water (500 ml)		Mineral Water (1.5L)
Evian (1L)		
Perrier (11 oz)		San Pellegrino (1L)

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred and has specific limitations and restrictions.