
italian night

From Abruzzo to Liguria to Tuscany and beyond, the regional cuisine of Italy is esteemed for simple preparations that elevate high quality ingredients like tomatoes, olive oil, seafood and cured meats. Buon Appetito!

freshly baked breads

Specially crafted for tonight's menu

Ciabatta and Olive Focaccia

served with Basil Olive Oil

wine pairings

Feudi di San Gregorio, Greco di Tufo

Campania, Italy

pairs well with Grilled Rockfish

Frescobaldi Chianti Rufina Riserva Nipozzano

Tuscany, Italy

pairs well with Tuscan-Style Striploin Steak

starters

Eggplant Parmesan (v)

tomato sauce, mozzarella cheese

Seafood Antipasto*

shrimp, black mussels, squid, white

balsamic pickled vegetables, red pepper

spread, kalamata olives

Prosciutto and Melon

dry-cured ham, sweet cantaloupe

salad/soups

Parma Greens with Crispy Bacon

*prosciutto, pine nuts, parmesan,
roasted tomatoes, spinach, spring mix,
herb and white wine vinaigrette*

Iced Peach Bellini Soup (v)

peach purée, sparkling prosecco

Minestrone Soup (v)

vegetables, ditalini pasta, basil pesto

(v) Vegetarian

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

pasta

Spaghetti and Meatballs

*featuring our classic house-made fresh
tomato sauce*

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Wild Mushroom Lasagna (v)

*chanterelle, white, bella, cashew ricotta,
garlic cream*

Grilled Rockfish, Eggplant Caponata

*asparagus, summer squash, roasted
fingerling potatoes*

Sautéed Shrimp and Sea Scallops, Garlic and Herbs

mixed vegetables, crushed potatoes

Breaded Chicken Breast, Prosecco Radicchio Cream

*stuffed with fontina cheese, spinach,
mushrooms, grilled radicchio, roasted
tomato and potato*

Veal Scallopini, Marsala Wine Sauce

*butter-poached root vegetables, green
beans, tomatoes, garlic mashed potatoes*

Tuscan-Style Beef Striploin Steak, Chianti Red Wine Sauce*

*italian bean casserole with pancetta,
swiss chard*



princess favorites

Princess Shrimp Cocktail

chiffonade, cocktail sauce

Classic Caesar Salad (v)

*crisp romaine lettuce, caesar dressing,
parmesan, herb croutons, anchovies upon
request*

French Onion Soup

gruyère cheese crouton

Seared Salmon, Oven-Dried-Tomato Pesto*

vegetable medley, basmati rice

Pan-Roasted Chicken Breast, Lemon- Rosemary Sauce

ratatouille, mashed potatoes

dessert



Chocolate Journeys: Trio of Italian Desserts

Three desserts are better than one! Sample three Italian-inspired desserts that showcase iconic ingredients which perfectly complement chocolate. Chef Love's creation includes a Tiramisu shooter layered with almond sponge, mascarpone cream and crispy coffee crumble as well as a chocolate cookie-torrone ice cream sandwich and pistachio financiers, all decorated with chocolate flourishes and a dusting of cocoa powder.

Gianduja Souffle

vanilla torroncino sauce

Crunchy Profiterole, Frutti di Bosco Gelato

amaretto sauce, whipped cream

Sugar-Free Mochaccino Semifreddo

orange compote

Gourmandises

princess favorites

Princess Love Boat Dream

chocolate mousse on brownie

Create Your Own Sundae

vanilla or chocolate gelato, lemon sorbet
toppings: strawberry, chocolate,
butterscotch, caramel or pineapple
whipped cream

Lemon Meringue

Cheesecake

citrus compote

Brie & Gouda Cheese

dried apricots, port wine reduction


French Vanilla Bean

Crème Brulée

sugar cane crust,
lemon madeleines

Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love.

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