



## *La Storia della Cucina del Capitano*

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IN ITALY, THE KITCHEN IS THE HEART OF THE HOME. WELCOME TO THE HEART OF CARNIVAL CELEBRATION™. LIKE MANY OF OUR SHIPS, THE OFFICERS ON CARNIVAL CELEBRATION™ 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.

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# 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

## CLASSIC MINISTRONE

Tomato, vegetables, cannellini beans, macaroni,  
Genovese pesto

## 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

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### OSSO BUCCO \$25

gently braised veal shanks, pinto grigio, gremolata and parmesan polenta

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## 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

 **FAVORITO DEL CAPITANO**

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies



## 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

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### SHRIMP COCKTAIL

*American cocktail sauce*

### CAESAR SALAD

*house-made dressing, shaved parmesan*

## MAINS

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### GRILLED SALMON\*

*asparagus & spinach*

### ROAST CHICKEN

*skillet potato, green beans, pan gravy*

### BROILED STRIPLOIN STEAK\*

*three peppercorn sauce*

## DESSERT

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### CARNIVAL MELTING CHOCOLATE CAKE

*vanilla ice cream*

### FRESH TROPICAL FRUIT

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