



STARTERS

Daily Specials

V Caprese Salad
sliced tomatoes, fresh mozzarella, basil pesto

Fried Calamari and Zucchini
homemade marinara

Italian Antipasto
assorted Italian cold cuts, pickled onions

V Minestrone Genovese
fresh seasonal vegetables, extra virgin olive oil

Caesar Salad
crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

Shrimp Cocktail
classic horseradish cocktail sauce, fresh lemon

French Onion Soup
Gruyère crostini

ENTRÉES (+)

Daily Specials

Linguine alle Vongole
clams, garlic, white wine reduction

Chicken Parmigiana
spaghetti marinara, steamed broccoli

Baked Grouper
lemon potatoes, roasted Mediterranean vegetables

Veal ossobuco
Parmesan polenta, seasonal vegetables, rich veal-red wine sauce, gremolata

V Voodles Primavera
spiral-cut zucchini, carrots and squash coated in a hearty tomato sauce

Pennette Pasta
choice of Bolognese, Alfredo, or fresh tomato basil sauce

Grilled Chicken Breast
mashed potatoes, seasonal vegetables

Grilled Atlantic Salmon*
rice pilaf, sautéed seasonal vegetables

New York Strip Steak*
choice of herb butter, chimichurri, or green peppercorn sauce

^(*) A surcharge of \$ 5 for second entrée or more applies

STEAKHOUSE SELECTION

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

Linz Heritage Angus* \$ 19.99
8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

Broiled Cold Water Lobster Tail \$ 19.99
hot drawn butter

Side Dishes
steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.



Vegetarian



Vegan



No Sugar Added

ENG

*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions...

*Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

DESSERTS

Limoncello Cake

limoncello cream, sponge cake, wild berry coulis

Tiramisù

mascarpone cream and Marsala wine cake, espresso-ladyfingers

New York Cheesecake

strawberry compote

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Wild Berry Cobbler

almond crumble, vanilla ice cream

Ice Cream and Sorbet

please enquire with your server on our daily selection of ice cream and sorbets



No Sugar Added Ice Cream

please enquire with your server on our daily selection

SOMMELIER RECOMMENDATIONS

Sparkling Wine

Nicolas Feuillatte, Mosaïque Brut, France




\$ 16 \$ 64

White Wines

Santa Margherita, Pinot Grigio, Italy

Robert Mondavi, Private Selection Chardonnay, California

\$ 64
\$ 10 \$ 40

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 11 \$ 44

Red Wines

Col d'Orcia, Brunello di Montalcino, Italy

Mirassou, Pinot Noir, California

\$ 69
\$ 10 \$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



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