

A TASTE OF ITALY

CHEF'S RECOMMENDATIONS



ITALIAN MINISTRONE
a classic Italian soup—
diced mixed vegetables,
cannellini beans and
macaroni pasta cooked
in a savory tomato broth

LASAGNA AL FORNO
layers of lasagna pasta,
beef ragout, mozzarella
cheese, marinara and
béchamel sauce

CLASSIC TIRAMISU
layers of whipped
mascarpone cheese,
delicate ladyfingers,
espresso and a hint of
Kahlúa® liqueur

STARTERS

SEARED BEEF CARPACCIO*

charred beef tenderloin thinly sliced under arugula, crispy garlic, shaved Parmesan and a Dijon-mustard dressing

ITALIAN MINISTRONE

a classic Italian soup—diced mixed vegetables, cannellini beans and macaroni pasta cooked in a savory tomato broth

GARDEN MIXED SALAD

fresh lettuce greens, tomatoes, cucumber and red onion served with a house vinaigrette

CLASSIC CAESAR SALAD✚

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

CRISPY PARMESAN ARANCINI

panko-breaded and fried arborio rice, portobello mushroom and provolone cheese balls paired with romesco sauce

GOLDEN POLENTA FRIES WITH SPICY DIP🌱

crispy baked corn polenta served with a chilled creamy hazelnut-red pepper spread

MAIN COURSES

PAN-SEARED FILLET OF SOLE

lightly floured flaky white fish served with jasmine rice, steamed broccoli, cherry tomatoes and a delicate lemon-butter sauce

CHICKEN PARMESAN

breaded chicken breast topped with marinara sauce and melted mozzarella cheese, served over al dente spaghetti
Grilled chicken breast available upon request.

LASAGNA AL FORNO

layers of lasagna pasta, beef ragout, mozzarella cheese, marinara and béchamel sauce

NEW YORK STRIP STEAK*✚

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

CREAMY MUSHROOM RISOTTO

hearty arborio rice cooked with vegetable broth and finished with wild mushrooms, mascarpone and Parmesan cheeses

VEGAN SPAGHETTI BOLOGNESE🌱

al dente pasta in a rich marinara sauce with hearty mushrooms and a tofu crumble

SPICED LAMB KOFTA

ground lamb with aromatic onion-tomato gravy, basmati rice, roti, crispy papadum, chilled raita
Indian vegetarian entrée available upon request.

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DESSERTS

LEMON CURD TARTLET

sweet lemon curd baked in a buttery crust with torched meringue and a chocolate garnish

ITALIAN CHOCOLATE-HAZELNUT CAKE

decadent nutty cake with sweet whipped cream and a rich chocolate sauce

CLASSIC TIRAMISU

layers of whipped mascarpone cheese, delicate ladyfingers, espresso and a hint of Kahlúa® liqueur

ICE CREAM✚

choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

COFFEE POT DE CRÈME🌱

luscious creamy coffee-flavored custard with whipped cream and fresh strawberry

CRUMBLY OAT AND BERRY BAR🌱

layers of jam and brown-sugar-crusteds oats baked fresh and topped with berries and mint

ARTISAN CHEESE PLATE✚

an assortment of artisan cheeses with fig chutney and seasonal accompaniments

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail
with melted butter \$16.99+

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin
with your selection of
sauce \$19.99+

SURF AND TURF*
Maine lobster tail and grilled
filet mignon with your
selection of sauce \$34.99+

✚ Royal classic 🌱 no sugar added 🌱 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions. Royal Caribbean International galleys are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

*An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.