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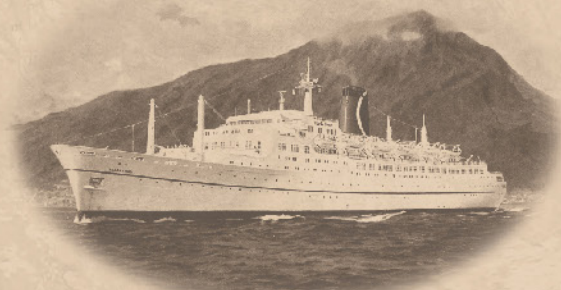


## *La Storia della Cucina del Capitano*

CARNIVAL CRUISE LINES HAS A LONG AND STORIED ASSOCIATION WITH ITALY, AS ALL OF OUR CAPTAINS ARE ITALIAN AND MANY OF OUR SHIPS WERE BUILT THERE.

AT CUCINA DEL CAPITANO, WE HONOR OUR PROUD ITALIAN HERITAGE BY RECREATING SOME OF THE RECIPES OUR CAPTAINS AND OFFICERS GREW UP ON. WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE, TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND USE ONLY THE FINEST INGREDIENTS, LIKE VINE-RIPENED TOMATOES, FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL. CUCINA 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 CHILDHOOD 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 NIGHT, YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY" —DELIZIOSO.





## Antipasto / Zuppa / Insalate

### (APPETIZERS, SOUPS & SALADS)

#### ANTIPASTI

Classic Italian style pate and terrine, slice of prosciutto, bresaola, soppressata, served with creamy olive and capers spread

#### IL CAPITANO'S SIGNATURE ARANCINI

(arborio rice | salsa rossa)

From Sicily, authentic rice balls, finished with ricotta salata and served on marinara sauce

#### CALAMARI FRITTI

Gently fried and served crisp! Topped with sea salt flakes, charred lime and marinara sauce

#### SALMONE CARPACCIO\*

(giardiniera | citrus | chives)

Thin sliced fresh salmon, pickled vegetables

#### NONNA'S MEATBALL

(grandma's recipe)

Hand made with olive oil sautéed garlic and onion, baked with fresh mozzarella, served over the Captain's secret tomato sauce

#### MINISTRONE

(cannellini beans | basil & lemon | hand ground pangrattato | cavolo nero) Vegetable soup with cannellini beans cooked in rich tomato broth; served with mascarpone cream and crispy black kale

#### HOUSE-MADE BURRATA

Fresh hand-made Italian cheese made from mozzarella and stuffed stracciatella served with chardonnay poached cherry tomatoes

#### IL CAPITANO'S FAVORITE INSALATA DI RUCOLA

Baby greens tossed with marcona almond, thinly sliced red and yellow beets, arugula, Italian vinaigrette

#### INSALATA CAESAR

Fresh romaine lettuce, imported romano cheese and croutons tossed in our home churned caesar dressing

## Contorni (SIDES)

**FINGERLING POTATOES** Burnt butter, rosemary

**SPAGHETTI** Captain's tomato sauce

**ROASTED BROCCOLI & CAULIFLOWER**

Crusted lemon bagna cauda

**LENTILS** Marinated rapini

**MELANZANE** Eggplant parmigiana, mozzarella, tomato, pesto

#### FAVORITO DEL CAPITANO

\* Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

## Secondo / Pasta

### (ENTREES & PASTAS)

#### IL CAPITANO'S SIGNATURE DISH

Each Cucina Del Capitano also features a signature entrée inspired by the Captain's treasured family recipe that's been handed down for generations. And while each dish is different, rest assured it's a mouth-watering Italian classic that we are sure your family will enjoy!

#### PAPPARDELLE

(shrimp | pancetta | breadcrumbs)

Grilled shrimp simmered in pomodorini sauce tossed with roasted pancetta and a blend of parmesan and pesto

#### LINGUINI | SPAGHETTI

(clams | alfredo | meat balls | red sauce | carbonara)

Combine your favorite pasta with classic Italian sauces. Choose from young clams sautéed in garlic, creamy alfredo sauce, red sauce with or without Nonna's handmade meatballs, or classic carbonara with pancetta

#### CAVATELLI

(veal | pork ragu)

Hand-rolled rustic pasta cooked in Tuscan style veal shank and pork butt bolognese finished with sherry reduction

#### RISOTTO MILANESE

Creamy Italian rice preparation cooked with saffron threads and finished with parmigiano reggiano

#### COTOLETTA D' AGNELLO

(lamb cutlet | roasted tomato aioli | minted ricotta)

Pan-fried lamb cutlets in a little olive oil served with roasted tomato aioli

#### POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana | hand breaded | buffalo mozzarella | sugo rosa)

Boneless cutlet of chicken lightly breaded and gently fried, topped with marinara sauce and baked with mozzarella. The classic!

#### GRANDE BRACIOLA DI MAIALE

(tomahawk pork chop | fennel pollen shallots | crispy sage)

Fennel pollen marinated pork chop grilled and served with cannelloni bean stew and crispy sage

#### COSTINA DI MANZO CON PORCINI

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib served with salsa verde

#### GAMBERETTI ALLA PIZZAIOLA

Grilled shrimp on a bed of mushroom and pepper ragu finished with slow cooked tomato sauce

#### BRANZINO AL FORNO IN CROSTA DORATA

(crusted branzino)

Almond crusted fillet of bass served on stewed chickpeas and butter- lemon emulsion



## *Dolci*

### (DESSERTS)



#### **AGRUMI | TORTA AL MIELE E POLENTA |**

##### **SORBETTO DI LIMONE**

Hand ground polenta cake with citrus custard cream served with lemon sorbet

#### **BISCOTTI AL CIOCCOLATO CON SALE MARINO | CAFFE GELATO**

Sea salt chocolate cookie sandwich with piped in coffee cream, orange financier and coffee gelato

#### **CROSTATA DI MELE CON CREMA**

##### **AL CARMELLO**

A buttery pie crust with chardonnay stewed apples served with crunchy almond and caramel ice cream

## *Caffe*

### (SPECIALTY COFFEES)\*

#### **ESPRESSO CORRETTO**

Espresso "corrected" with Sandro Bottega Grappa or Sambuca

#### **ITALIAN COFFEE**

Freshly Brewed coffee served with Amaretto Di Saronno

## *Liquori*

### (AFTER DINNER LIQUEURS)\*

#### **PALLINI LIMONCELLO**

#### **GALLIANO**

#### **AMARETTO DI SARONNO**

#### **FRANGELICO**

#### **SAMBUCA**

#### **GRAPPA**

Sandro Bottega

FreestyleTravelers.com



FAVORITO DEL CAPITANO

\*REGULAR BAR PRICES APPLY