

GIOVANNI'S

table

PRIMI

CHEESE & CURED MEAT BOARD

An assortment of fine Italian cheeses, cured meats and pickled vegetables, perfect for sharing!

CAPRESE SALAD

A refreshing salad of heirloom tomatoes, creamy truffled burrata, pesto, basil oil, balsamic glaze and fresh basil

ARUGULA SALAD

Zesty arugula and cherry tomatoes tossed with a bright lemon vinaigrette, shaved Parmesan and Italian parsley

EGGPLANT PARMIGIANA

A stack of lightly breaded and fried eggplant layered with mozzarella cheese and zesty tomato sauce

BEEF CARPACCIO*

Thinly-sliced seared beef tenderloin with arugula, parsley, Italian vinaigrette, lemon oil and shaved Parmesan

CRISPY CALAMARI

Tender squid rings lightly breaded and fried, served with fresh tomato sauce, lemon and garlic aioli

GIOVANNI'S MINISTRONE

A comforting blend of chicken broth, diced tomatoes and vegetables, tender macaroni, Parmesan and basil

PASTA E RISO

All pasta is housemade and is available in half and full-size portions

TAGLIATELLE CARBONARA*

Flat ribbon pasta with crispy pancetta, creamy egg yolk and cracked pepper sauce topped with freshly grated Parmigiano-Reggiano

GNOCCHI GORGONZOLA

Our hand-crafted potato gnocchi tossed with a creamy Gorgonzola sauce, tender spinach and Parmesan cheese

SEAFOOD LINGUINE

Al dente linguine tossed with calamari, bay scallops, shrimp and mussels in a creamy white wine sauce

PASTA BOLOGNESE

Your choice of pasta in a rich beef ragu, San Marzano tomatoes, grated Parmesan and fresh basil

WILD MUSHROOM RISOTTO

Creamy arborio rice, woodsy wild mushrooms, white wine, mascarpone cheese and fragrant truffle oil

MARE E TERRA

Giovanni's signature offerings featuring the best from land and sea

THE BRANZINO

Pan-fried branzino fillets dressed with lemon and olive oil, served with roasted fingerling potatoes and root vegetables

GARLICKY HERB PRAWNS

Marinated prawns sautéed with garlic, aromatic herbs and fresh lemon juice, served with creamy mashed potatoes

CHICKEN PICCATA

Thinly-sliced, lightly-breaded chicken simmered in a lemony white wine sauce with capers, with potato gnocchi, spinach and cherry tomatoes

SEARED FILET MIGNON*

8 oz. of beef tenderloin served with Barolo wine sauce, creamy mashed potatoes and broccolini

OSSOBUCCO

Hearty braised veal shanks with creamy polenta, seasonal vegetables, basil tips and a balsamic glaze

SECONDI

TIRAMISÙ CLASSICO

Layers of espresso and Kahlúa soaked ladyfingers with sweet mascarpone cream, a dusting of cocoa powder and a chocolate cigar to finish

CHOCOLATE-HAZELNUT CAKE

Decadent cake with praline custard, chocolate mousse, Frangelico ganache and caramelized hazelnuts

CANNOLI

Lemon and tutti frutti ricotta cream in crisp cannoli shells garnished with shaved dark chocolate and crushed pistachios

PANNA COTTA

Creamy lemon custard with strawberry coulis, a touch of basil syrup and fresh mint

ASSORTED ITALIAN ICE CREAM

DOLCI

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

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