

Prezzo Fisso 50

Please select one Dish from each course

▼ ANTIPASTI

Fritto di Calamari e Gamberi
Calamari, Jumbo Shrimp,
Lemon-Garlic Mayonnaise, Marinara

**Heirloom Tomato, Burrata
Mozzarella Caprese**
Basil Pesto, Aged Balsamic Vinegar

▼ INSALATA

Mesclun Salad
Oakleaf, Butter Lettuce, Escarole, Spinach,
Grape Tomato, Prosecco Vinaigrette

Baby Arugula
Virgin Olive Oil, White Balsamic, Parmesan Reggiano

▼ IL SECONDO

Penne Pasta
San Marzano Tomato Basil Sauce,
Chiles, Parmesan Reggiano

Pan Seared Salmon 🍷
Tupelo Honey Parsnip, Roasted White Asparagus, Leek,
Baby Turnip Cipollini Confit, Pinot Noir reduction

Roasted Free Range Chicken
Lemon, Thyme, Baby Vegetables, Chianti

6oz Grilled Choice Angus 🍷
Beef Tenderloin
Pancetta, Truffle Potato, Spinach, Barolo

▼ DOLCE

Chocolate Soufflé
Vanilla Bean Gelato, Vanilla and Chocolate Sauce

Limoncello Tart
Almond Crust, Yogurt Crème, Caramel Citrus

Esperienza del Vino 80 (per person)

▼ ANTIPASTI, INSALATINE & ZUPPA

Heirloom Tomato, Burrata Mozzarella Caprese <i>Basil Pesto, Aged Balsamic Vinegar</i>	14
Mesclun Salad <i>Oakleaf, Butter Lettuce, Escarole, Spinach, Grape Tomato, Prosecco Vinaigrette</i>	8
Baby Arugula <i>Virgin Olive Oil, White Balsamic, Parmesan Reggiano</i>	9
Antipasto 🍷 <i>Prosciutto, Coppa, Bresaola, Salame Calabrese, Parmesan-Reggiano, Pecorino Toscano, Caciotta al Tartufo</i>	23
Fritto di Calamari e Gamberi <i>Deep-fried Shrimp and Calamari with Lemon-Garlic Mayonnaise and Marinara Dippings</i>	15
Ciuppin Soup <i>Mussels, Shrimp, Calamari, Red Snapper and Monkfish poached in a Garlic, Basil, White Wine Tomato Broth</i>	15
Tuscan White Bean Soup <i>Cannellini Beans, Pancetta, Chicken Stock</i>	8

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▼ LA PASTA, PIZZA

Agnolotti <i>Butternut Squash, Buffalo Mozzarella, Amaretti, Sage-Brown Butter, Basil</i>	14
Soft Potato Gnocchi <i>Roasted Tomatoes, Pine Nuts, Basil Pesto in Prosecco Wine Sauce</i>	14
Pappardelle <i>Grilled Lobster, Pappardelle Pasta, Leeks, Salmon Caviar, Truffle Oil, Tarragon Cream Sauce</i>	24
Penne <i>San Marzano Tomato Basil Sauce, Chiles, Parmesan Reggiano</i>	13
Paccheri <i>Lamb Ragu, Thyme, Ricotta Salata</i>	19
Prosciutto di Parma, Basil, Burrata Pizza	16
Bianca Ricotta, Mushrooms, Arugula, Truffle Oil Pizza	16

▼ IL SECONDO

Piquant Dover Sole <i>Nut-Brown Butter, Capers, Anchovies, Sun-Dried Tomatoes, Flat Parsley, Spinach, Carrots, Roast Thyme Potatoes</i>	35
Seared Jumbo Scallops † <i>Lemon, Artichokes, Fava Beans, Pinot Grigio Risotto</i>	32
Pan Seared Salmon † <i>Tupelo Honey Parsnip, Roasted White Asparagus, Leek, Baby Turnip Cipollini Confit, Pinot Noir reduction</i>	20
Bar Grilled Yellow Fin Tuna † <i>Green Beans, Roasted New Potatoes, Quail Eggs, Cerignola Olives and White Balsamic</i>	26
Ossobuco <i>Barolo wine slow-roasted center cut Veal Shank, Gremolata, Milanese Risotto</i>	28
Roasted Free Range Chicken <i>Lemon Thyme Chicken, Roasted Baby Vegetables, Garlic, Potatoes, Chianti Thyme Sauce</i>	21

▼ PIATTO VEGETARIANO

Grilled Portobello Mushroom <i>Spinach and Polenta, Roasted Shallot Sauce, aged Balsamic Vinegar and Crisp Parmesan</i>	19
Saffron "Arancini" <i>Ginger and Carrot Purée, Heirloom Tomato Salsa</i>	15

▼ LA CARNE

Parmesan Crusted Rack of Niman Ranch Lamb †	32
6oz Grilled Choice Angus Beef Tenderloin Steak †	28
8oz Grilled Prime Angus Beef Tenderloin Steak †	42
28oz Dry Aged Prime Angus Porterhouse Steak †	78

Salsa ▼

*Pink Peppercorn
Tomato Bearnaise
Truffle Thyme Borolo Jus
Gorgonzola
Salsa Verde*

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▼ CONTORNI Sides 5

Fried Yukon Potato <i>Rosemary, Parmesan Reggiano, Lava Salt</i>	Pan Roasted Wild Mushrooms <i>Shallots, Garlic, Pinot Grigio, Thyme</i>
Spinach <i>Butter, Black Garlic, Lemon</i>	Whipped Yukon Gold Potato Puree <i>Butter, Chives, Parsley</i>
Cavatappi Pasta <i>"Mac and Cheese" Parmesan, Buttered Breadcrumbs</i>	Grilled Asparagus <i>Virgin Olive Oil, Ricotta Salata, Lemon</i>

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

† Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

▼ **COMPLEMENT DOLCI**

Available for an additional fee

Pillitteri Cabernet Sauvignon Icewine <i>Niagara Falls, Canada</i>	15.50
Woodford Master Collection <i>Double Oak</i>	20.00
Quinta do Noval <i>10 year Tawny Port</i>	8.50
Quinta do Noval <i>20 year Tawny Port</i>	12.50

▼ **DIGESTIVO**

Limoncello <i>Light and refreshing way to end your evening - made from Sorrento's Lemons</i>	8.25
Fior di Latte <i>Cioccolato Bianco e Grappa</i>	11.50
Gianduia <i>Cioccolato Gianduia e Grappa</i>	11.50

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▼ **GRAPPA**

Jacopo Poli Bottega	23.50
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▼ **FORMAGGIO**

<i>A selection of Cheese with Honeycomb, Date Almond Cake, and Fig Orange Chutney</i>	12
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▼ DOLCI

Chocolate Soufflé	12
<i>with Vanilla Bean Gelato and Vanilla and Chocolate Sauce</i>	
Amaretto Soufflé	12
<i>with Espresso Gelato and Vanilla Sauce</i>	
Palo's Homemade Tiramisù	9
<i>layered Coffee-infused Ladyfingers with Italian Mascarpone Cheese</i>	
Limoncello Tart	12
<i>served in an Almond Crust, topped with Yogurt Crème, and Caramel Citrus</i>	
Vanilla Bean Panna Cotta	8
<i>with Strawberry-Basil Sorbet, Raspberry Jelly, and Milk Crumble</i>	
Orange Almond Cake	8
<i>Orange Fennel Salad with Rhubarb Purée and Lemon Cream</i>	

▼ GELATO

Spoonful of Gelato	8
<i>Choice of three - Caramel Macadamia Nut, Double Chocolate, Mango Mint, White Chocolate Espresso, and Mixed Berry</i>	

▼ NO SUGAR ADDED

Apple Crostata	8
<i>with Salted Caramel, Braised Cinnamon Apples, and Whipped Cream</i>	

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