

## TUSCAN COCKTAILS

<b>GARDEN NEGRONI</b>	15
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Amaro	
<b>LA BOHÈME</b>	15
Exotico Blanco Tequila, Galliano, Fresh Lime, Oregano	
<b>FIZZING THYME</b>	15
Beefeater Gin, Fresh Lime, Thyme, Demerara	

## WINES BY THE GLASS

### WHITE WINES

PINOT GRIGIO, CORTE GIARA, DELLE VENEZIE, ITALY	10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	15

### RED WINES

PINOT NOIR, KENDALL-JACKSON, CALIFORNIA	17
SANGIOVESE, TENUTA DI NOZZOLE, CHIANTI CLASSICO	19

## KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.*

CHARDONNAY, "ELEGANCE," CALIFORNIA	17
CABERNET SAUVIGNON, "ELEGANCE," SONOMA COUNTY	19

## GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!*

CHARDONNAY, OPULENCE, NAPA VALLEY	25
CABERNET SAUVIGNON, OPULENCE, NAPA VALLEY	25

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# TUSCAN EXCLUSIVES

## STARTERS

- 🍴 **ROASTED PUMPKIN SALAD**  
 Burrata, Pistachios, Pecorino,  
 Balsamic Herbs Focaccia
- ✳️ **CREAMY TUSCAN SHRIMP SOUP**  
 Crispy Pancetta, Slow Roasted Sorrento  
 Tomatoes, Toasted Basil Croutons
- 🍴 **EGGPLANT CAPONATA BRUSCHETTA**  
 Truffled Mascarpone, Toasted Pine Nuts, Basil

## ENTRÉES

- SLOW ROASTED HERBED TUSCAN PORK CHOP**  
 San Marzano Tomatoes-Mozzarella Farro Stew,  
 Broccolini, Sorrento Lemon Pork Jus
- PAPPARDELLE ALLA VENEZIANA**  
 Creamy Asiago Cheese Sauce, Roasted Chicken,  
 Slow Rosted San Marzano Tomatoes, Black Olives
- STROZZAPRETI CARBONARA\* ✳️**  
 Guanciale, Egg, Parmesan, Black Pepper

A 20% service charge will be automatically added to your check.

\* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

# STARTERS

## GARDEN FRESH SALAD \* x<sup>GF</sup> v

Mixed Lettuce, Seasonal Vegetables, Cucumber, Tomatoes

## ASIAN CONSOMMÉ \* x<sup>GF</sup> L

Chicken, Mushrooms, Ginger

## CLASSIC "CAESAR" SALAD \*

Hearts of Romaine, Garlic Croutons,  
Parmesan Cheese

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## CHILLED SHRIMP COCKTAIL \* x<sup>GF</sup> L

Classic Cocktail Sauce

## ESCARGOTS À LA BOURGUIGNONNE \* x<sup>GF</sup>

Shallots, Garlic, Parsley, Pernod Butter

## FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

# ENTREES

## ROASTED TROUT \* x<sup>GF</sup> v

Cauliflower, Sautéed Spinach, Toasted Pine Nuts, Caper  
Vinaigrette

## LEMON-PEPPER ROASTED CHICKEN

Rigatoni Pasta, Olives, Capers, Spinach, Parmesan Cheese,  
Tomato Sauce, Oregano

## ROASTED PORK LOIN \* x<sup>GF</sup>

Creamy Parmesan Polenta, Green Asparagus, Roasted  
Peppers, Pork Jus

## PAN SEARED AGED SIRLOIN STEAK\* \* x<sup>GF</sup>

Roasted Potatoes, Seasonal Vegetables,  
Herb Compound Butter

## FRIED MASALA POTATOES \* v

Spices, Yogurt, Cilantro, Chili Pepper Served with Raita

## CELEBRITY CLASSICS

### BROILED SALMON\* \* x<sup>GF</sup>

Plain or with Classic Hollandaise Sauce,  
Mashed Potatoes, Seasonal Vegetables

### GRILLED CHICKEN BREAST \* x<sup>GF</sup>

Garden Thyme Jus; Mashed Potatoes,  
Seasonal Vegetables

### GRILLED NEW YORK SIRLOIN STEAK\* \* x<sup>GF</sup>

Beurre Maître d' Hôtel; Mashed Potatoes,  
Seasonal Vegetables

x<sup>GF</sup> Gluten Free   v Vegetarian   \* No Sugar Added   L Lactose Free   v Fit Fare

v Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering

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