## **TUSCAN COCKTAILS**

<b>GARDEN NEGRONI</b> Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar	12
<b>LA BOHÈME</b> Don Julio Blanco, Galliano, Fresh Lime, Oregano	12
FIZZING THYME Beefeater Gin. Fresh Lime. Thyme. Demerara	12

### **WINES BY THE GLASS**

## WHITE WINES RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	11
RED WINES	

# RED WINES PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

# 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 Winemaster Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE"	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE"	11

# 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, CELEBRITY CRUISES, & GRGICH HILLS	16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS	25

## TUSCAN EXCLUSIVES

10

### **STARTERS**

#### ■ ROASTED PUMPKIN SALAD Burrata, Pistachios, Pecorino.

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**

ROASTED CARROT CUMIN SALAD \*\* • •

With Avocado, Sunflower Seeds, Arugula, Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS \*\* >

Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes, Arugula

CREAM OF WILD FOREST MUSHROOM SOUP ★ \*\*\* >

Mushroom Truffle Fricassée

CHILLED SHRIMP COCKTAIL \* \* \*\*

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE \* \*\*

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

**ENTREES** 

SPINACH AND RICOTTA RAVIOLI \*

Marinara, Vegetarian Parmesan Cream Sauce

AGED PRIME RIB OF BEEF\* \* \*\*

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

OVEN ROASTED JERK SPICED CHICKEN \* \*\*

Black Bean & Pineapple Rice Buttered Green Beans, Chicken Jus SEARED SALMON\* ★ \*\*\*

Crushed Potatoes, Grilled Squashes, Sauce Vierge

GRILLED CHICKEN BREAST \*\* \*\*

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

## PREMIUM SELECTIONS

BROILED LOBSTER TAIL\* \$16.99 \*

Rice Pilaf, Steamed Broccoli, Dawn Butter BEEF FILET MIGNON\* \$19.99 \*

Ragoût of Morel Mushroom & Pearl Onions, Roasted Potatoes, Haricots Verts and Black Truffle Sauce SURF & TURF \$34.99 \*\*

Beef Filet Mignon\* & Lobster Tail Ragout of Morel Mushrooms & Pearl Onions, Roasted Potatoes, Haricots Verts and Black Truffle Sauce

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

🕊 Gluten Free 🔌 Vegetarian 🥀 No Sugar Added 🔭 Lactose Free 🕜 F

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 \*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.