

TUSCAN COCKTAILS

GARDEN NEGRONI Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar	12
LA BOHÈME 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	10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	11
RED WINES	
PINOT NOIR, KENDALL-JACKSON, “VINTNER’S RESERVE”, CA	11
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

STARTERS

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

ENTRÉES

- SLOW ROSTED HERBED TUSCAN PORK CHOP**
San Marzano Tomatoes-Mozzarella Farro Stew, Broccolini, Sorrento Lemon Pork Jus
- PAPPARDELLE ALLA VENEZIANA**
Creamy Asiago Cheese Sauce, Roasted Chicken, Slor 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.

CLASSICS

Starters

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons,
Parmesan Cheese

CHILLED SHRIMP COCKTAIL * ✖ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

Entrées

BROILED SALMON* * ✖

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

GRILLED CHICKEN BREAST * ✖

Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * ✖

Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

CELEBRITY SIGNATURES

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

Entrées

OVEN ROASTED JERK SPICED CHICKEN * ✖

Black Bean & Pineapple Rice Buttered Green Beans,
Chicken Jus

SPINACH AND RICOTTA RAVIOLI * 🥬

Marinara, Vegetarian Parmesan Cream Sauce

HOME-STYLE PORK CHOP

Marshmallow Sweet Potatoes, Sautéed String Beans,
Zesty Cider-Raisin Sauce

✖ Gluten Free 🥬 Vegetarian * No Sugar Added 🐟 Lactose Free ✓ Fit Fare

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.