

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
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH

10

11

RED WINES

PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA
CARMÈNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY

11

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 Winemaker 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,
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.

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

AGED PRIME RIB OF BEEF* ✖️ ✖️

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

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*

✖️ 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.

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