

Welcome to Tuscan Grille, where our Italian inspired cuisine features 100% homemade pastas, artisanal salumi, butcher cut meats and USDA Prime dry aged steaks. Our regional Italian wine menu is accented by authentic Italian cocktails and beers.

BUON APPETITO!



STARTERS

BERKSHIRE PORK BELLY
Black Pepper, Sweet Cider Glaze

CRAB CAKE
Cracked Pink Peppercorn Aioli, Salsa di Pomodoro

KALAMATA BRUSCHETTA
Grilled Ciabatta, Olive Tapenade, Pepperoncini Peppers, Herb Cheese

HOUSE MEATBALLS
San Marzano Marinara

CRISPY CALAMARI
Lemon Caper Dipping Sauce

BEEF CARPACCIO*
Sun-dried Tomato and Kalamata Olive Tapanade

FOR THE TABLE

Antipasti Board

Fontina, Gorgonzola, Pecorino, Prosciutto, Soppressata, Finocchiona, House Olives, Fig Jam
Serves 2 - 4 People

SALADS

CLASSIC CAESAR
Romaine, Pecorino Cheese, Focaccia Crouton, Caesar Dressing

HEIRLOOM BEETS
Grilled Artichoke, Cannellini, Caper Berry, Farro, Red Wine Vinaigrette

GOAT CHEESE & ARUGULA
Toasted Pine Nuts, Balsamic Vinaigrette

CREAMY BURRATA
Marinated Tomato, Pistachio Pesto, Shallots, Toasted Torn Bread

SOUPS

MINESTRONE
Italian Vegetable and Pasta Soup

CANNELLINI FAGIOLI
White Bean, Tomato, Sausage

FLATBREAD PIZZAS

PIZZETTA BIANCO
White Pizza, Fontina, Pecorino, Roasted Garlic

PIZZETTA CAPRESE
Classic Tomato, Mozzarella, Basil

Celebrity Cruises is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre 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.

HOMEMADE PASTAS

Please inquire about half size portions

THREE MEAT LASAGNA

Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce

STROZZAPRETI CARBONARA

Pancetta, Peas, Parmesan

CHICKEN PARMESAN

Tomato, Melted Mozzarella, Pecorino Pasta

SPAGHETTI & MEATBALLS

San Marzano Tomato Sauce, Basil, Parmigiano Reggiano

RICOTTA GNOCCHI

Artichoke Hearts, Truffle, Oven Dried Tomato

SHORT RIB PAPPARDELLE RAGU

Braised Shortrib, Tomato, Fresh Herbs, Mushroom, Truffle

LOBSTER RIGATONI ALFREDO

Lobster, Tomato, Basil, Parmigiano Reggiano

FROM THE SEA

GRILLED BRANZINO

Lemon, Thyme, Rosemary, Spinach, Olive Oil

ROSEMARY SNAPPER

Wilted Spinach, Crushed Potatoes,
Mustard Rosemary Sauce

TUNA ROMANESCO*

Kalamata Olives, Capers, Tomato

SIDES

BROCCOLINI AGLIO E OLIO

POLENTA FRIES

EGGPLANT PARM

SAUTÉED SPINACH

GARLIC MASHED POTATO

CACIO E PEPE

(PECORINO SPAGHETTI, CRACKED PEPPER)

BUTCHER CUTS

ROASTED BEEF RIBEYE* (12 oz)

GRILLED SKIRT STEAK* (16 oz)

BROILED FILET MIGNON* (9 oz)

VEAL MARSALA (8 oz)

LEMON GARLIC BRICK CHICKEN (16 oz)

SAUCES

HOUSE STEAK SAUCE

BEEF JUS

GORGONZOLA

ROSEMARY PEPPERCORN

SOMETHING SPECIAL

USDA PRIME DRY AGED
NY STEAK* (18 OZ.) \$15

USDA PRIME DRY AGED
PORTERHOUSE* (22 OZ.) \$18

