

PREZZO FISSO 45

Please Select One Dish From Each Course

ANTIPASTI

Fritto di Calamari e Gamberi
Calamari Jumbo Shrimp, Lemon-Garlic
Mayonnaise, Marinara

**Heirloom Tomato,
Burrata Mozzarella Caprese**
Basil Pesto, Aged Balsamic Vinegar

INSALATA

Crisp Romaine Hearts ⚡
Caesar Dressing, Toasted Ciabatta Croutons,
Quail Eggs, Gorgonzola

Baby Arugula
Virgin Olive Oil, White Balsamic,
Parmigiano-Reggiano

IL SECONDO

Penne Pasta
San Marzano Tomato Basil Sauce, Chiles,
Parmigiano-Reggiano

Pan-seared Salmon ⚡
Tupelo Honey Parsnip, Roasted White Asparagus,
Leek, Baby Turnip Cipollini Confit, Pinot Noir Reduction

Roasted Free Range Chicken
Lemon Thyme, Baby Vegetables, Chianti

6oz Grilled Choice Angus Beef Tenderloin ⚡
Pancetta, Truffle Potato, Spinach, Barolo

DOLCE

Chocolate Soufflé
Vanilla Bean Gelato, Vanilla
and Chocolate Sauce

Palo's Tiramisu
Coffee-infused Lady Fingers, Layers of
Mascarpone Cheese, Raspberry Soil

Esperienza del Vino - 70 (per person)

ANTIPASTI & ZUPPA

Heirloom Tomato, Burrata Mozzarella Caprese 12
Basil Pesto, Aged Balsamic Vinegar

Antipasto ⚡ 22
Prosciutto, Coppa, Bresaola, Salame Calabrese, Parmigiano-Reggiano,
Pecorino Toscano, Caciotta al Tartufo

Fritto di Calamari e Gamberi 13
Deep-fried Shrimp and Calamari with Lemon-Garlic Mayonnaise
and Marinara Dippings

Sliced Herbed Yellowfin Tuna 12
Apple Mostarda, Biscotti di Regina, Limoncello White Pear Balsamic

Cioppin Soup 14
Mussels, Shrimp, Calamari, Red Snapper and Monkfish poached in a
Garlic, Basil, White Wine Tomato Broth

Puy Lentil and Cotechino Soup 10
Fennel, Pecorino, Rosemary

INSALATINE

Crisp Romaine 10
Caesar Dressing, Toasted Ciabatta Croutons, Quail Eggs, Gorgonzola

Baby Arugula 7
Virgin Olive Oil, White Balsamic, Parmigiano-Reggiano

LA PASTA & PIZZA

Agnolotti 12
Butternut Squash, Buffalo Mozzarella, Amaretti, Sage-Brown Butter, Basil

Soft Potato Gnocchi 12
Roasted Tomatoes, Pine Nuts, Basil Pesto in Prosecco Wine Sauce

Pappardelle 22
Grilled Lobster, Pappardelle Pasta, Leeks, Salmon Caviar, Truffle Oil,
Tarragon Cream Sauce

Penne 12
San Marzano Tomato Basil Sauce, Chiles, Parmigiano-Reggiano

Paccheri 19
Lamb Ragu, Thyme, Ricotta Salata

Prosciutto di Parma, Basil, Burrata Pizza ⚡ 16

Bianca Ricotta, Mushrooms, Arugula, Truffle Oil Pizza 16

MAIN DESSERTS

Chocolate Soufflé 10
Madagascan Vanilla Bean Gelato,
Chocolate Sauce, Vanilla Anglaise

Amaretto Soufflé 10
Hazelnut Gelato, Vanilla Anglaise

Palo's Tiramisu 5
Coffee-infused Ladyfingers, Layers of
Mascarpone Cheese, Raspberry Olive Oil Soil

14k Chocolate Bar 12
Chocolate Fudge, Bitter Chocolate Crème,
Blood Orange Gel, Black Raspberry Chocolate Gelato

Lychee Panna Cotta 8
Lychee Panna Cotta, Pistachio Air Sponge,
Raspberry Sorbet

6-Layer Carrot Cake 10
Carrot Cake, Lemon Cream Cheese, Candy Carrots

SECONDI

Bar Grilled Yellow Fin Tuna ⚡ 26
Green Beans, Roasted New Potatoes, Quail Eggs, Cerignola Olives
and White Balsamic

Piquant Dover Sole 32
Nut-Brown Butter, Capers, Anchovies, Sun-Dried Tomatoes,
Flat Parsley, Spinach, Carrots, Roast Thyme Potatoes

Pan-seared Salmon ⚡ 19
Tupelo Honey Parsnip, Roasted White Asparagus, Leek, Baby Turnip,
Cipollini Confit, Pinot Noir Reduction

Roasted Free-Range Lemon and Thyme Chicken 21
Roasted Baby Vegetables, Garlic, Potatoes, Chianti Thyme Sauce

Osso Buco 22
Barolo Wine Slow-roasted Center Cut Veal Shank, Gremolata,
and Milanese Risotto

PIATTO VEGETARIANO

Portabella, Morel, Crimini and Porcini Mushroom Risotto 19
Shallots, Barolo Wine

Roasted Pepper Spiced Eggplant 15
Heirloom Tomatoes, Ricotta, Chopped Hazelnuts, Aged Balsamic,
Micro Celery, Parsley

LA CARNE

Lamb/Veal
Parmesan-cruste Rack of Niman Ranch Lamb ⚡ 26
11oz Veal Rib Chop ⚡ 35

Choice Cuts
6oz Choice Angus Beef Tenderloin Steak ⚡ 25
32oz Choice Bone-In "Cowboy" Rib Eye Steak ⚡ 60

Prime Cuts
8oz Prime Angus Beef Tenderloin Steak ⚡ 32
12oz Prime Angus New York Sirloin Steak ⚡ 36
28oz Dry-aged Prime Angus Porterhouse Steak ⚡ 62

Wagyu
6oz Japanese A5 Wagyu Strip Loin ⚡ 45
6oz Snake River Black Wagyu Strip Loin ⚡ 20
6oz Snake River Black Wagyu Tenderloin ⚡ 30

Salsa
Pink Peppercorn | Tomato Béarnaise | Truffle Thyme Barolo Jus | Gorgonzola | Salsa Verde

CONTORNI Sides 4

Fried Yukon Potato
Rosemary, Parmigiano-Reggiano, Lava Salt

Spinach
Butter, Black Garlic, Lemon

Cavatappi Pasta
"Macaroni & Cheese" Parmesan,
Buttered Breadcrumbs

Pan-roasted Wild Mushrooms
Shallots, Garlic, Pinot Grigio, Thyme

Whipped Yukon Gold Potato Purée
Butter, Chives, Parsley

Grilled Asparagus
Virgin Olive Oil, Ricotta Salata, Lemon

Broccolini
Black Garlic, Breadcrumbs,
Parsley and Lemon

NO SUGAR ADDED

Italian Ricotta Cheesecake 10
Ginger Sablé, Vanilla Blueberry Crumble Gelato,
Fresh Berry Compote

SELECTION OF GELATOS

Choice of 3 10

Hazelnut
Double Chocolate
Butter Pecan

Coconut Paradise
Black Raspberry
Blueberry Crumble

Pistachio Straciatella

⚡ Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.