



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME. WELCOME TO THE HEART OF CARNIVAL CELEBRATION™. LIKE MANY OF OUR SHIPS, THE OFFICERS ON CARNIVAL CELEBRATION™ HAVE A RICH ITALIAN LINEAGE.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINE'S PROUD HERITAGE BY RECREATING SOME OF THE DELICIOUS FAMILY RECIPES OUR ITALIAN CAPTAINS AND OFFICERS GREW UP ENJOYING.

WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE, TIME-HONORED TRADITIONS AND USING ONLY THE FINEST INGREDIENTS LIKE VINE-RIPENED TOMATOES, FRAGRANT HERBS, AGED PARMESAN CHEESE, HAND-MADE PASTA AND EXTRA VIRGIN OLIVE OIL.

CUCINA DEL CAPITANO LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME AND WHEN YOU'RE WITH US WE TREAT YOU LIKE FAMILY, DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC ATMOSPHERE WHERE EVEN THE PHOTOS ON THE WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS. IT'S OUR OWN LITTLE ONBOARD SLICE OF LA DOLCE VITA.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF THE MEAL, YOU'LL KNOW THE ITALIAN WORD FOR YUMMY – DELIZIOSO.



Bellini 10.75

Your choice of peach, mango, strawberry or elderflower,
savored in a refreshing glass of Prosecco

Vini

SPUMANTE

SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines

BOTTLE 32

PROSECCO, CA' MARIAN 'CASTEL PIETRA', VENETO, ITALY

Very well-balanced and appealing, with an extremely delicate
almond note

GLASS 10 BOTTLE 32

MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE 39

WHITE WINES

MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

Semi-sweet white wine with rich, intense stone fruit flavors

GLASS 12.5 BOTTLE 42

PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh

BOTTLE 34

PINOT GRIGIO, TORRESELLA, VENETO, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS 11.5 BOTTLE 38

CHARDONNAY, KENDALL-JACKSON 'VINTNER'S RESERVE', CALIFORNIA

A full-bodied classic white with hints of apple, mango, papaya,
vanilla, honey and a bit of toasted oak

GLASS 12.5 BOTTLE 42

RED WINES

LAMBRUSCO, RIUNITE, EMILIA, ITALY

Sweet and fizzy medium bodied wine with notes of strawberry
and blackberry

GLASS 10.75 BOTTLE 35

BARBERA D'ASTI, BATASIOLO, 'CA BIANCA', PIEMONTE, ITALY

Fresh and fruity with a hint of bright red cherries and a long finish

GLASS 11.5 BOTTLE 38

CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS 13.5 BOTTLE 46

BAROLO, BATASIOLO, PIEMONTE, ITALY

A full-bodied wine highlighted with plum and cherry flavors
and a velvety elegance

BOTTLE 78

AMARONE DELLA VALPOLICELLA, ALLEGRINI, VENETO, ITALY

A rich and velvety wine with fruity fragrances of cherries and wild berry

BOTTLE 109

Birra

BEER 8.25

PERONI

MORETTI

ANTIPASTO / ZUPPA / INSALATE

(Appetizers, Soups & Salads)

CURED TUNA*

rucola, orange, gremolata, red pepper,
grilled sour dough crostini

ARANCINI

spicy marinara, peperonata, mozzarella

NONNA'S MEAT BALLS

san marzano sauce, roasted chili salsa,
provolone, parmesan

FRITTO MISTO

lightly battered, deep-fried shrimp, fish, calamari,
vegetables, garlic aioli

CLASSIC MINISTRONE

Tomato, vegetables, cannellini beans, macaroni,
Genovese pesto

CAPRESE

roma tomato, mozzarella, basil, olive oil

RUCOLA, CRACKED FARRO SALAD


vegetables, dried and fresh tomatoes,
young pecorino

FAVORITO DEL CAPITANO

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SECONDO / PASTA

(Entrée & Pasta)

 **RIGATONI NCASCIATA ALLA SICILIANA**
Is the favorite comfort food of Carnival Celebration's Inaugural Captain Vincenzo Alcaras. Made with Captain's own Sicilian recipe for a hearty Bolognese Ragu with generous amount of ham and eggplant cooked in olive oil and layered with parmesan and mozzarella. A baked pasta that captures the warmth and hospitality of the Sicily.

LINGUINE VONGOLE

clams, arugula, olive oil, fresh tomatoes, garlic

SPAGHETTI CARBONARA


bacon, parmesan, cream

PENNE POMODORO

robust roasted tomato sauce

GRILLED FISH

braised artichoke, fava beans, garlic sauce, green beans

 **CHICKEN PARMESAN**

pounded breaded chicken breast, mozzarella, basil, tomato

SHORT RIBS

barolo wine braised, walnuts, salsa verde

GRILLED SHRIMP

garlic, peperoncino & parsley, pinot grigio

VEAL MARSALA

creamy roasted mushroom sauce, parmesan semolina gnocchi

PORK CHOP

zucchini mushroom reduction, spiced peperonata

EGGPLANT PARMIGIANO

roasted tomato sauce, mozzarella, basil

OSSO BUCCO \$25

gently braised veal shanks, pinto grigio, gremolata and parmesan polenta

CONTORNI (Sides)

ROASTED BROCCOLI & CAULIFLOWER

crusted lemon pan sauce

SPINACH

pecorino, bread crumb

LENTILS

shallot herb vinaigrette

CRISPY POTATOES

olive oil, rosemary, pecorino

STEAKHOUSE SELECTIONS

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*


9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

DOLCI (Dessert)

APPLE CROSTATA

house-made buttermilk gelato, slow stewed apple, cinnamon

TIRAMISU

mascarpone, kahlua, espresso

LEMON FROZEN TORTE

poppy seed cake, mascarpone cream, roasted blueberries

BABÀ NAPOLETANO

moist cake in orange rum syrup, apricot jam

CAFFE

(Specialty Coffees)**

ESPRESSO CORRETTO

espresso “corrected” with Sandro Bottega Grappa or Sambuca

ITALIAN COFFEE

freshly Brewed coffee served with Amaretto Di Saronno

LIQUOR (After Dinner Liqueurs)**

PALLINI LIMONCELLO

GALLIANO

AMARETTO DI SARONNO

FRANGELICO

SAMBUCA

GRAPPA

Sandro Bottega

**Regular Bar Price Apply

Please inform your server if you have any food allergies