



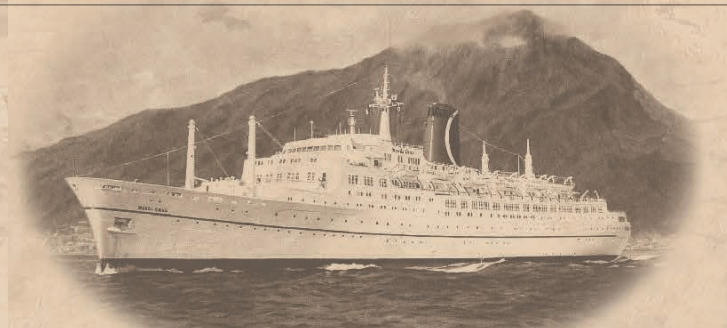
## *La Storia della Cucina del Capitano*

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.  
WELCOME TO THE HEART OF CARNIVAL SUNSHINE®.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL SUNSHINE  
WAS BORN IN ITALY. BUILT IN THE FINCANTIERI SHIPYARD  
IN THE PORT OF MONFALCONE, HER ITALIAN ROOTS RUN  
FROM BOW TO STERN.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINE'S  
PROUD HERITAGE BY RECREATING SOME OF THE RECIPES OUR  
ITALIAN CAPTAINS AND OFFICERS GREW UP ON.  
WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE,  
TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND USE ONLY  
THE FINEST INGREDIENTS, LIKE VINE-RIPENED TOMATOES,  
FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL. CUCINA 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  
CHILDHOOD 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 NIGHT,  
YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY" —DELIZIOSO.



# *Antipasto / Zuppa / Insalate*

(APPETIZERS, SOUPS & SALADS)

## ANTIPASTI

Prosciutto di parma and bresaola, kalamata olives, tomato and olive tapenade, roasted peppers, grilled eggplant

## IL CAPITANO'S SIGNATURE ARANCINI

(arborio rice | salsa rossa)

From Sicily, authentic rice balls, finished with ricotta salata and served on marinara sauce

## CALAMARI FRITTI

Gently fried and served crisp! Topped with sea salt flakes, charred lime and marinara sauce

## COZZE E VONGOLE

(clams and mussels)

Cooked with sweet pancetta soffritto, a touch of sherry, extra virgin olive oil

## NONNA'S MEATBALL

(grandma's recipe)

Hand made with olive oil sautéed garlic and onion, baked with fresh mozzarella, served over the Captain's secret tomato sauce

## MINISTRONE

(cannellini beans | basil & lemon | hand ground pangrattato | cavolo nero)

Vegetable soup with cannellini beans cooked in rich tomato broth, served with mascarpone cream and crispy black kale

## HOUSE-MADE BURRATA

Fresh hand-made Italian cheese made from mozzarella and stuffed stracciatella served with chardonnay poached cherry tomatoes

## IL CAPITANO'S FAVORITE INSALATA DI RUCOLA

Baby greens tossed with marcona almond, thinly sliced red and yellow beets, arugula, Italian vinaigrette

## INSALATA CAESAR

Fresh romaine lettuce, imported romano cheese and croutons tossed in our home churned caesar dressing

## FAVORITO DEL CAPITANO

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

# Secondo / Pasta

## (ENTREES & PASTAS)

### BAVETTE ALLO SCOGLIO

A favorite dish of the Carnival Sunshine inaugural Captain Giuseppe Giusa. The Captain's wife, "Giusy" Natalello, frequently prepares this delectable dish with local seafood from the Riposto fish market near their home in Fiumefreddo di Sicilia, Italy. Bavette pasta prepared al dente, lightly tossed with clams, mussels, calamari and shrimp in a white wine sauce of garlic, red pepper, tomato, carrots and onion

### PAPPARDELLE

(shrimp | pancetta | breadcrumbs)

Grilled shrimp simmered in pomodorini sauce tossed with roasted pancetta and a blend of parmesan and pesto

### LINGUINI | SPAGHETTI

(clams | alfredo | meat balls | red sauce | carbonara)

Young clams sautéed with garlic, grape tomatoes, extra virgin olive oil and a touch of pecorino cheese topped with charred lemon

### CAVATELLI

(veal | pork ragu)

Hand-rolled rustic pasta cooked in Tuscan style veal shank and pork butt bolognese finished with sherry reduction

### MELANZANE

Eggplant parmigiana, mozzarella, tomato, pesto

### SCALOPPINE DI VITELLO AL MARSALA

Tender veal thinly sliced, seared in extra virgin olive oil with shallots and mushrooms. Reduction of pan jus in marsala and cream

### POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana, mozzarella, Captain's tomato sauce)

Boneless cutlet of chicken lightly breaded and gently fried, topped with marinara sauce and baked with mozzarella. The classic!

### GRANDE BRACIOLA DI MAIALE

(tomahawk pork chop | fennel pollen shallots | crispy sage)

Fennel pollen marinated pork chop grilled and served with cannellini bean stew and crispy sage

### COSTINA DI MANZO CON PORCINI

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib served along salsa verde

### GAMBERETTI ALLA PIZZAIOLA

Grilled shrimp on a bed of mushroom and pepper ragu finished with slow cooked tomato sauce

### BRANZINO AL FORNO IN CROSTA DORATA

(crusted branzino)

Almond crusted fillet of sea bass served on stewed chickpeas and butter- lemon emulsion

## Contorni (SIDES)

**FINGERLING POTATOES** Burnt butter, rosemary

**SPAGHETTI** Captain's tomato sauce

**ROASTED BROCCOLI & CAULIFLOWER**

Crusted lemon bagna cauda

**LENTILS** Marinated rapini

**GNOCCHI ALLA ROMANA**

### FAVORITO DEL CAPITANO

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## *Dolci* (DESSERT)

### **AGRUMI TORTA AL MIELE E POLENTA SORBETTO DI LIMONE**

Hand ground polenta cake with citrus custard cream served with lemon sorbet

### **BISCOTTI AL CIOCCOLATO CON SALE MARINO CAFFE GELATO**

Sea salt chocolate cookie sandwich with piped in coffee cream, orange financier and coffee gelato

### **CROSTATA DI MELE CON CREMA AL CARMELLO**

A buttery pie crust with chardonnay stewed apples served with crunchy almond and caramel ice cream

## *Caffe* (SPECIALTY COFFEES)\*

### **ESPRESSO CORRETTO**

Espresso "corrected" with Sandro Bottega Grappa or Sambuca

### **ITALIAN COFFEE**

Freshly Brewed coffee served with Amaretto Di Saronno

## *Liquori* (AFTER DINNER LIQUEURS)\*

### **PALLINI LIMONCELLO**

### **GALLIANO**

### **AMARETTO DI SARONNO**

### **FRANGELICO**

### **SAMBUCA**

### **GRAPPA**

Sandro Bottega

### **FAVORITO DEL CAPITANO**

\* REGULAR BAR PRICES APPLY

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

# Vini (WINE)

## SPUMANTE

### SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines

BOTTLE \$30.00

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

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

GLASS \$9.50 BOTTLE \$30.00

### MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE \$44.00

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### BELLINI \$9.95

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

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## WHITE WINES

### MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

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

GLASS \$12.00 BOTTLE \$40.00

### PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh

GLASS \$9.50 BOTTLE \$30.00

### PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS \$11.75 BOTTLE \$39.00

### 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 \$10.75 BOTTLE \$39.00

## RED WINES

### CHIANTI, D'AQUINO, TOSCANO, ITALY (TRADITIONAL STRAW BOTTLE)

A medium to full bodied wine with noble tannins and aromas of sweet violets

GLASS \$9.50 BOTTLE \$30.00

### LAMBRUSCO, RIUNITE, EMILIA, ITALY

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

GLASS \$9.50 BOTTLE \$30.00

### BARBERA D'ASTI, BATASIOLO, 'CA BIANCA', PIEDMONT, ITALY

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

GLASS \$11.00 BOTTLE \$36.00

### CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS \$13.00 BOTTLE \$44.00

### BAROLO, BATASIOLO, PIEMONTE, ITALY

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

BOTTLE \$60.00

### AMARONE DELLA VALPOLICELLA, ALLEGRINI, VENETO, ITALY

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

BOTTLE \$95.00

# Birra (BEER)

### PERONI \$7.50

HAVE FUN. BUT DRINK RESPONSIBLY WHILE YOU'RE AT IT, OKAY?