

IL VIAGGIO

A culinary voyage through Italy's diverse regions—one plate at a time.



Journey across Italy's renowned culinary regions, immersing yourself in a world of flavors and unparalleled service as you explore and savor the country's unique and traditional regional specialties.

Grab an [accessible menu](#).

WINES

Sparkling

- PROSECCO** **VENETO**
❖ Brancer, Valdobbiadene \$12.5 gl / \$42 btl
- FRANCIACORTA** **LOMBARDY**
❖ Ca' del Bosco, 'Brut' \$90 btl
- MOSCATO D'ASTI** **PIEDMONT**
❖ Batasiolo, Asti \$40 btl

White

- MOSCATO** **SICILY**
❖ Stemmari, Terre Siciliane IGT \$12.5 gl / \$42 btl
- PINOT GRIGIO** **VENETO**
❖ Torresella \$11.5 gl / \$38 btl
- VERDICCHIO** **MARCHE**
❖ Fazi Battaglia, Verdicchio dei Castelli di Jesi \$11.5 gl / \$38 btl
- GAVI** **PIEDMONT**
❖ Fontanafredda, Gavi \$48 btl
- PINOT GRIGIO** **ALTO ADIGE**
❖ Santa Margherita \$46 btl
- VERMENTINO** **SARDINIA**
DI SARDEGNA DOC
❖ La Cala \$46 btl

Red

- CHIANTI** **TUSCANY**
CLASSICO RISERVA
❖ D'Aquino \$13.5gl / \$46 btl
- VALPOLICELLA** **VENETO**
❖ Allegrini, 'Corte Giara' \$14 gl / \$48 btl
- NEBBIOLO** **PIEDMONT**
❖ Fontanafredda, Langhe \$58 btl
- BAROLO** **PIEDMONT**
❖ Batasiolo \$80 btl
- MONTEPULCIANO** **ABRUZZO**
D'ABRUZZO
❖ Marchesi Migliorati \$46 btl
- BARBERA D'ASTI** **PIEDMONT**
❖ Batasiolo, 'Ca Bianca' \$38 btl

COCKTAILS

- NEGRONI** **TUSCANY**
Campari, Cinzano 1757 Vermouth Di Torino and Bulldog Gin make a winning combination for this classic 100-year-old cocktail. \$12.5
- LIMONCELLO** **CAMPANIA**
MOJITO
An Italian expression of the classic Cuban cocktail with Limoncello, fresh mint, lime juice and club soda. \$12
- AMERICANO** **LOMBARDY**
Named for its popularity among American tourists in Milan, this Campari, Cinzano sweet vermouth and soda cocktail is both light and flavorful. \$11
- AVERNA SPRITZ** **SICILY**
Notes of orange, honey, vanilla and cocoa grace this well-balanced creation of Amaro Averna, Lambrusco sparkling wine and club soda. \$11
- APEROL SPRITZ** **VENETO**
Made with Aperol, prosecco sparkling wine and club soda, this cocktail is traditionally enjoyed in Northern Italian cities after work. You can enjoy any time on a cruise vacation! \$11
- LAMBRUSCO** **EMILIA-ROMAGNA**
SPRITZ
A bubbly blend of Lambrusco sparkling wine, Aperol and club soda, this refreshing cocktail brings a taste of Italy to your vacation. \$11

“Antipasti” STARTERS

HOUSE-MADE BURRATA **LOMBARDY**

Heirloom tomatoes, Genovese pesto.

PANZAROTTI **CAMPANIA**

Golden brown pillow puffs, stuffed with sausage and pesto.

FRITTO MISTO **CAMPANIA**

Lightly battered, deep-fried shrimp, vegetables, calamari, garlic aioli.

SUPPLI 'AL TELEFONO **LAZIO**

Crisp risotto croquette filled with mozzarella and marinara sauce.

MOZZARELLA IN CARROZZA **CAMPANIA**

Crispy fried mozzarella stuffed bread, pecorino, San Marzano tomato sauce.

POLPO ALLA GRIGLIA **SICILY**

Grilled octopus with artichoke, potato, olives, lemon pesto.

SALUMI E FORMAGGI SAMPLER **LOMBARDY**

An assortment of cold cuts and cheese
sopressata | piccante | salumeria | prosciutto | bel paese | Gorgonzola |
Parmigiano – serves two. \$15 additional

“Zuppa / Insalate” SOUP & SALADS

ZUPPA D'ORZO **LAZIO**

Barley, vegetables, smoked ham, Parmesan.

INSALATA CAESAR **LAZIO**

Crisp romaine lettuce, Romano cheese, croûtons tossed in Caesar dressing.

MISTICANZA SALAD **PIEDMONT**

Baby greens, hazelnuts, shaved pecorino, prosecco vinaigrette.

“Secondi” ENTRÉES

PASTA ALLA GENOVESE **LIGURIA**

Ziti, slow cooked onion, simmered beef rib,
San Marzano tomato sauce.

PAPPARDELLE AL CINGHIALE **TUSCANY**

Ribbon pasta tossed with pork ragu, red wine marinade.

CACCIUCCO CON POLENTA **CAMPANIA**

Seafood stew with soft herbed polenta.

JUMBO SHRIMP SCAMPI **VENETO**

Garlic, peperoncino, pinot grigio, lemon risotto.

SIGNATURE “Favorito” ENTRÉES

POLLO PARMIGIANA PIZZA **SICILY**

Crispy chicken crust, tomato basil sauce, mozzarella,
peperoncino flakes, Parmesan, honey-chilli dressing
serves two.

LOMBATA MILANESE **LOMBARDY**

16 oz bone-in veal chop, thinly pounded, lightly breaded
and pan-fried, served with mixed green salad.
\$20 additional

GRIGLIATA MISTA DI PESCE **SICILY**

Lobster tails, scallops, sea bass, colossal shrimp, oysters,
citrus butter, garlic ciabatta – serves two.
\$40 additional

SEA BASS **TUSCANY**

Parmesan crust, borlotti bean stew, sauce verde, broccoli.

CHICKEN SCARPARELLO **SICILY**

Cooked with garlic, peppers, Italian sausage,
rosemary potatoes, white wine.

STEAK PIZZAIOLA* **LAZIO**

14 oz striploin, tomato sauce, olives, fingerling potatoes,
roasted broccoli.

GRANDE BRACIOLA DI MAIALE **SICILY**

Grilled 14 oz Berkshire pork chop, cannellini bean stew.

“Dolce” DESSERTS

CANNOLI SICILIANI DI RICOTTA **SICILY**

Crunchy shells, ricotta cheese, marsala wine, chocolate chips.

TORTA DELLA NONNA **TUSCANY**

Classic custard tart, almond, lemon crust.

TIRAMISU **VENETO**

Espresso, mascarpone cream.

MILE-HIGH GELATO PIE **TUSCANY**

Salted caramel, mocha, toasted coconut, Chantilly cream

Please inform your server if you have any food allergies

*Public health advisory - consuming raw or undercooked meats may increase your risk for food-borne illness, especially if you have certain medical condition