

Appetizers and Salads

FOCACCIA DELLA CASA

Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

FRITTURA MISTA PER DUE

Fried shrimp, calamari, fish fillets and zucchini with aioli

ANTIPASTI PER DUE*

Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

INSALATA CAPRESE PER DUE

A salad of vine ripe tomatoes and bocconcini mozzarella for two

FOCACCIE ALLA GIOVANNI

Italian flat breads Giovanni's Table style for two with a choice of: Margherita; mushroom and prosciutto; arugula and Parmesan shavings

INSALATA DI RUGHETTA E BRESAOLA*

Italian cured beef, arugula and Parmesan shavings

MELANZANE ALLA PARMIGIANA

Baked eggplant parmigiana Italian style

INSALATA ALLA CESARE

Romaine lettuce tossed with Caesar dressing and herb croutons

Soups

ZUPPA DI LENTICCHIE ALLA CONTADINA

Vegetarian lentil and root vegetables soup finished with egg pasta

ZUPPA DEL GIORNO

Soup of the Day

*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



GLUTEN-FREE AVAILABLE



LACTOSE-FREE AVAILABLE



VEGETARIAN

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS.
ROYAL CARIBBEAN INTERNATIONAL GALLEYS ARE NOT FOOD ALLERGEN-FREE ENVIRONMENTS.



Pastas

GNOCCHI DI PATATE CON CREMA AL GORGONZOLA O SUGO D'AGNELLO

Potato gnocchi tossed in light bleu cheese sauce or thyme-scented baby lamb and root vegetable sauce (also available for two)

PAPPARDELLE ALLA CREMA DI RADICCHIO E PANCETTA

Pappardelle pasta in a radicchio cream and pancetta

RISOTTO AI FUNGI TRIFOLATI

Traditional risotto made of Arborio rice and forest mushrooms, finished with porcini and truffle mushroom tapenade

LASAGNA TRADIZIONALE AL SUGO DI CARNE

Traditional meat lasagna

TAGLIERINI AI POMODORINI, CALAMARI, CAPESANTE E PESTO

Taglierini pasta tossed with cherry tomatoes, calamari, bay scallops and pesto

Entrées

*BISTECCA DI MANZO ALLA GRIGLIA, PATATE FRITTE ALL'OLIO DI TARTUFO,

SALSA AL BAROLO O BURRO DI GORGONZOLA

8 ounces grilled strip loin steak, truffle oil fries, Barolo reduction or Gorgonzola butter

FILETTO DI POLLO RIPIENO DI RICOTTA E FUNGHI,

SALSA ALLA SALVIA E CHARDONNAY

Chicken breast filled with ricotta and mushroom, wrapped in prosciutto and served with Chardonnay-sage sauce

GAMBERONI AL FORNO, PATATE AGLIATE, ASPARAGI E ZUCCHINE

Baked jumbo shrimp, garlic tossed potatoes, baby zucchini and asparagus

POLPETTE ALLA ROMANA

Milk fed veal meatballs in a rich Roman tomato-herb sauce

FILETTI DI SOGLIOLA ALLA MUGNAIA

Sole fillets in a lemon butter sauce, sautéed garlic zucchini spaghetti and onion braised potatoes



Appetizers and Salads

FOCACCIA DELLA CASA (🌿🍷)

Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

CARPACCIO DI MANZO* (🌿🍷🥛)

Thinly sliced seared beef tenderloin, crispy lettuces, shaved fennel, julienned sundried tomatoes, crispy garlic chips and herb-oil drizzle

ANTIPASTI PER DUE* (🌿🍷🥛)

Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

INSALATA CAPRESE PER DUE (🌿🍷)

A salad of vine ripe tomatoes and bocconcini mozzarella for two

MOZZARELLA IN CARROZZA ALLA GIOVANNI

Warm mozzarella and prosciutto bake, crispy ciabatta, mixed greens and Dijon mustard drizzle

CAPELANTE AL FORNO (🌿🍷)

Oven baked, almond crusted scallops with red bell pepper pesto

MELANZANE ALLA PARMIGIANA (🌿🍷)

Baked eggplant parmigiana Italian style

INSALATA ALLA CESARE (🌿🍷🥛)

Romaine lettuce tossed with Caesar dressing and herb croutons

Soups

ZUPPA DI LENTICCHIE ALLA CONTADINA (🌿🍷🥛)

Vegetarian lentil and root vegetables soup finished with egg pasta

CIOPPINO CON PESCE MISTO (🌿🍷🥛)

Fennel scented seafood-tomato stew and a garlic-herb crostini

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Potato gnocchi tossed in light bleu cheese sauce or thyme-scented baby lamb
and root vegetable sauce (also available for two)

PAPPARDELLE ALLA CREMA DI RADICCHIO E PANCETTA (🍴🍷)
Pappardelle pasta in a radicchio cream and pancetta

RISOTTO AI FUNGI TRIFOLATI (🍴🍷)
Traditional risotto made of Arborio rice and forest mushrooms,
finished with porcini and truffle mushroom tapenade

PENNE AL BRANDY, CREMA DI GAMBERETTI E SALMONE
Penne pasta, baby shrimp and smoked salmon in a brandy sauce

CRESPELLE DI RICOTTA E SPINACI
Baked ricotta and spinach crêpes served with your choice of Pomodoro sauce
or with bolognese sauce

RAVIOLI DI POLPA DI GRANCHIO
Maryland crab ravioli with sweet corn and crab meat sauce

Entrées

COSTOLETTE DI AGNELLO ALLE ERBE* (🍴🍷🍷)
Grilled lamb chops, baby vegetable caponata, sautéed spinach and Merlot reduction

FILETTO DI MANZO ALLA GRIGLIA, PATATE FRITTE ALL'OLIO AGLIATO,
SALSA AL BAROLO O BURRO DI GORGONZOLA* (🍴🍷)
8 ounces of grilled beef tenderloin, served with garlic fries
and your choice of Barolo reduction or Gorgonzola butter

FILETTO DI POLLO RIPIENO DI RICOTTA E FUNGHI, SALSA ALLA SALVIA E CHARDONNAY (🍴🍷)
Chicken breast filled with ricotta and mushroom, wrapped in prosciutto
and served with Chardonnay-sage sauce

GAMBERONI AL FORNO, PATATE AGLIATE, ASPARAGI E ZUCCHINE
Baked jumbo shrimp, garlic tossed potatoes, baby zucchini and asparagus

OSSOBUCO ALLA PIEMONTESE (🍴🍷🍷)
Veal ossobuco au jus, with tomatoes, mushrooms, cheese polenta and sautéed green beans

FILETTI DI SOGLIOLA (🍴🍷🍷)
Pan seared sole filets over parmesan roasted potatoes, with sautéed artichokes,
green olive tapenade and red bell pepper beurre blanc

FAGOTTINI DI VITELLA RIPIENI AI FUNGHI PORCINI, PROVOLONE E
PROSCIUTTO COTTO, SALSA AL TARTUFO NERO (🍴🍷)
Veal tenderloin parcels filled with porcini mushrooms, provolone cheese and ham,
with sautéed asparagus, black truffle sauce and veal jus

