

## PRINCESS DINNER

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### Italian Cuisine

#### Tuscan Cuisine Pairs well with Princess Wines

Princess Cruises is proud to share a common vision of quality and consistency with one of Italy's most celebrated wine families, the Frescobaldi's. With 700 years of wine producing history in the hills of Tuscany, Marchesi di Frescobaldi is a renowned name in Italian wines, and has been featured on our wine menu for over 10 years with favorites like Rosso di Montalcino - featuring currants and blackberry aromas - as well as Chianti Castiglioni - featuring rich cherry and strawberry flavors to complement the savory style of Italian cuisine.

### FEATURED BEVERAGES

**Danzante**  
**Pinot Grigio, Italy**  
tropical fruits, citrus

**Chianti Castiglioni**  
**Sangiovese, Italy**  
tasty red fruit and  
savory herbs

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## PRINCESS FAVORITES

Available every evening



#### **Caribbean Shrimp Cocktail**

diced pineapple, jicama and orange salsa, cilantro

#### **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan, herb croutons  
anchovies upon request

#### **Fettuccine Alfredo**

#### **An All-Time Princess Favorite**

rich, comforting and entirely satisfying

#### **Grilled Salmon with Herb & Lemon Butter\***

seasonal vegetables, parsley potatoes

#### **Country Chicken**

pan-seared breast, fragrant thyme jus and harvest vegetables

#### **Princess Gourmet Beef Burger\***

bacon wrapped shrimp, béarnaise sauce, French fries

## STARTERS, SOUPS & SALAD

### Herb & Sea Salt Marinated Seafood Antipasto\*

shrimp, squid, black mussels, creamy lemon emulsion

### Carpaccio di Manzo\*

beef carpaccio, arugula, shaved parmesan, Dijon mustard  
lemon vinaigrette

### Melanzane alla Parmigiana

grilled eggplant, tomato sauce, mozzarella cheese gratin, basil leaves

### Zuppa di Lenticchie

chicken lentil soup, fresh herbs & vegetables, toasted crouton

### Minestra di Orzo e Porri

pearl barley and leek soup, garlic crostini

### Zuppa Fredda di More di Bosco

refreshing creamy blackberry merlot soup, hint of lemon

### Mixed Greens with Sun-Dried Tomatoes and Fresh Mozzarella Cheese

selection of homemade and low-fat dressings

## MAINS

### Penne all' Arrabbiata

quill-shaped pasta, spicy tomato sauce and garlic

### Filetto di Trota di Lago alla Borromea

sautéed rainbow trout, lemon-sage butter, baked zucchini, parsley potatoes

### Capesante e Gamberi Gratinati

sea scallops & shrimp in cream sauce, gratinated whipped potatoes

### Cotoletta di Vitello alla Milanese

breaded veal escalope, lemon butter, sautéed zucchini  
tomato spaghetti

### Brasato di Manzo al Barolo

low-fat tomato sauce, braised T-bone steak, sautéed mushrooms, herb potatoes

## PRINCESS DESSERT

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### After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	4.00
	Sherry	
	Harvey's Bristol Cream	7.00
	Tio Pepe	7.00
	Dry Sack	7.00
Liqueurs and Cordials	Amaretto di Saronno	7.50
	Drambuie	8.00
	Grand Marnier	8.00
	Kahlua	7.50
	Frangelico	7.50
	Irish Cream	7.50
	B&B D.O.M.	7.50
	Romana Sambuca	8.00
	Tia Maria	7.00
	Galliano	7.50
Southern Comfort	7.00	
Port Wine	Sandeman's Port (20 Years)	8.00
Cognac	St. Remy V.S.O.P.	7.50
	Remy Martin V.S.O.P.	8.00
	Courvoisier V.S.O.P.	8.00
	Remy Martin X.O.	19.00

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity may be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All inclusive beverage packages may not be shared or transferred and their use is restricted to specific venues.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

## Tonight's Selection

### Chocolate Panna Cotta

banana compote

### Hazelnut Semifreddo

praline crunch, caramel drizzle

### Sugar-Free Milk Chocolate Swirl Cheesecake

berry sauce

### Ice Cream

zuppa inglese, pistachio, sorbetto all arancio

## Princess Favorites

Available every evening

### Princess Love Boat Dream

chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Create Your Own Sundae

vanilla or chocolate ice cream

strawberry, chocolate, butterscotch, caramel

or pineapple toppings, whipped cream

### Brie & Gouda Cheese

dried apricots, port wine reduction

### Sweet & Nutritious Fruits

lemon twist, mint



*All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.*