

Grab an [accessible menu](#).

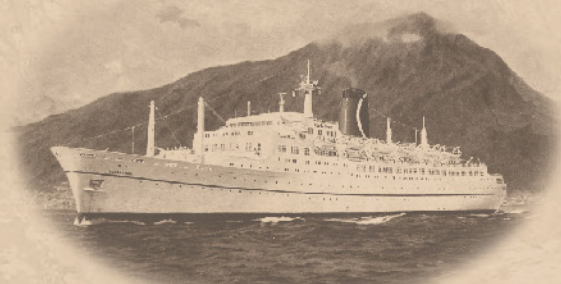


La Storia della Cucina del Capitano

CARNIVAL CRUISE LINES HAS A LONG AND STORIED ASSOCIATION WITH ITALY, AS ALL OF OUR CAPTAINS ARE ITALIAN AND MANY OF OUR SHIPS WERE BUILT THERE.

AT CUCINA DEL CAPITANO, WE HONOR OUR PROUD ITALIAN HERITAGE BY RECREATING SOME OF THE RECIPES OUR 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

Classic Italian style pate and terrine, slice of prosciutto, bresaola, soppressata, served with creamy olive and capers spread



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

SALMONE CARPACCIO*

(giardiniera | citrus | chives)

Thin sliced fresh salmon, pickled vegetables

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

Contorni (SIDES)

FINGERLING POTATOES Burnt butter, rosemary

SPAGHETTI Captain's tomato sauce

ROASTED BROCCOLI & CAULIFLOWER

Crusted lemon bagna cauda

LENTILS Marinated rapini

MELANZANE Eggplant parmigiana, mozzarella, tomato, pesto



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)



IL CAPITANO'S SIGNATURE DISH

Each Cucina Del Capitano also features a signature entrée inspired by the Captain's treasured family recipe that's been handed down for generations. And while each dish is different, rest assured it's a mouth-watering Italian classic that we are sure your family will enjoy!

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)

Combine your favorite pasta with classic Italian sauces. Choose from young clams sautéed in garlic, creamy alfredo sauce, red sauce with or without Nonna's handmade meatballs, or classic carbonara with pancetta

CAVATELLI

(veal | pork ragu)

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

RISOTTO MILANESE

Creamy Italian rice preparation cooked with saffron threads and finished with parmigiano reggiano

COTOLETTA D' AGNELLO

(lamb cutlet | roasted tomato aioli | minted ricotta)

Pan-fried lamb cutlets in a little olive oil served with roasted tomato aioli

POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana | hand breaded | buffalo mozzarella | sugo rosa)

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 cannelloni bean stew and crispy sage

COSTINA DI MANZO CON PORCINI

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib served with 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 bass served on stewed chickpeas and butter- lemon emulsion

Dolci

(DESSERTS)



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