



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.
WELCOME TO THE HEART OF MARDI GRAS™.
LIKE MANY OF OUR SHIPS, THE OFFICERS ON MARDI GRAS™
HAVE A RICH ITALIAN LINEAGE.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE
LINE'S PROUD HERITAGE BY RECREATING SOME OF THE
DELICIOUS FAMILY RECIPES OUR ITALIAN CAPTAINS AND
OFFICERS GREW UP ENJOYING.

WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE,
TIME-HONORED TRADITIONS AND USING ONLY THE FINEST
INGREDIENTS LIKE VINE-RIPENED TOMATOES, FRAGRANT
HERBS, AGED PARMESAN CHEESE, HAND-MADE PASTA AND
EXTRA VIRGIN OLIVE OIL.

CUCINA DEL CAPITANO 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 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
MEAL, YOU'LL KNOW THE ITALIAN WORD FOR
YUMMY – DELIZIOSO.



ANTIPASTO / ZUPPA / INSALATE

(Appetizers, Soups & Salads)

CURED TUNA*

rucola, orange, gremolata, red pepper,
grilled sour dough crostini

ARANCINI

spicy marinara, peperonata, mozzarella

NONNA'S MEAT BALLS

san marzano sauce, roasted chili salsa,
provolone, parmesan

MUSSELS AND CLAMS

cherry tomato, white wine, red onion, garlic,
oregano, chili flakes

CLASSIC MINISTRONE

Tomato, vegetables, cannellini beans, macaroni,
Genovese pesto

CAPRESE

roma tomato, mozzarella, basil, olive oil

RUCOLA, CRACKED FARRO SALAD

vegetables, dried and fresh tomatoes,
young pecorino

FAVORITO DEL CAPITANO

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

SECONDO / PASTA

(Entrée & Pasta)

FARFALLE AL PISTACHIO

A favorite dish of Mardi Gras' inaugural Captain, Giuseppe Giusa, this recipe has been handed down over several generations and today it is known the world over. Captain Giusa's wife, "Giusy" Giuseppina, frequently prepares this traditional and delicious dish with a pesto of pistachios and herbs laced with bacon, extra virgin olive oil and white wine, topped with toasted pistachios.

LINGUINE VONGOLE

clams, arugula, olive oil, fresh tomatoes, garlic

SPAGHETTI CARBONARA

bacon, parmesan, cream

PENNE POMODORO

robust roasted tomato sauce

GRILLED FISH

braised artichoke, fava beans, garlic sauce, green beans

CHICKEN PARMESAN

pounded breaded chicken breast, mozzarella, basil, tomato

SHORT RIBS

barolo wine braised, walnuts, salsa verde

GRILLED SHRIMP

garlic, peperoncino & parsley, pinot grigio

VEAL MARSALA

creamy roasted mushroom sauce, parmesan semolina gnocchi

PORK CHOP

zucchini mushroom reduction, spiced pepperonata

EGGPLANT PARMIGIANO

roasted tomato sauce, mozzarella, basil

OSSO BUCCO \$25

gently braised veal shanks, pinto grigio, gremolata and parmesan polenta

CONTORNI (Sides)

ROASTED BROCCOLI & CAULIFLOWER

crusted lemon pan sauce

SPINACH

pecorino, bread crumb

LENTILS

shallot herb vinaigrette

CRISPY POTATOES

olive oil, rosemary, pecorino

STEAKHOUSE SELECTIONS

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

FAVORITO DEL CAPITANO

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

DOLCI (Dessert)

APPLE CROSTATA

house-made buttermilk gelato, slow stewed apple, cinnamon

TIRAMISU

mascarpone, kahlua, espresso

LEMON FROZEN TORTE

poppy seed cake, mascarpone cream, roasted blueberries

BABÀ NAPOLETANO

moist cake in orange rum syrup, apricot jam

CAFFE

(Specialty Coffees)*

ESPRESSO CORRETTO

espresso “corrected” with Sandro Bottega Grappa or Sambuca

ITALIAN COFFEE

freshly Brewed coffee served with Amaretto Di Saronno

LIQUOR (After Dinner Liqueurs)*

PALLINI LIMONCELLO

GALLIANO

AMARETTO DI SARONNO

FRANGELICO

SAMBUCA

GRAPPA

Sandro Bottega

**Regular Bar Price Apply

Please inform your server if you have any food allergies



NOT FEELING LIKE ITALIAN?

Your favorite Carnival dishes also available for dinner in our traditional &MORE menu.





APPETIZER

SHRIMP COCKTAIL

American cocktail sauce

CAESAR SALAD

house-made dressing, shaved parmesan

MAINS

GRILLED SALMON*

asparagus & spinach

ROAST CHICKEN

skillet potato, green beans, pan gravy

BROILED STRIPLOIN STEAK*

three peppercorn sauce

DESSERT

CARNIVAL MELTING CHOCOLATE CAKE

vanilla ice cream

FRESH TROPICAL FRUIT

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Bellini 9.95

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

Vini

SPUMANTE

SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines

BOTTLE 32.00

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

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

GLASS 10.00 BOTTLE 32.00

MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE 40.00

WHITE WINES

MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

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

GLASS 12.50 BOTTLE 42.00

PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh

GLASS 10.50 BOTTLE 34.00

PINOT GRIGIO, TORRESELLA, VENETO, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS 11.50 BOTTLE 38.00

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 12.50 BOTTLE 42.00

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 10.00 BOTTLE 32.00

LAMBRUSCO, RIUNITE, EMILIA, ITALY

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

GLASS 10.25 BOTTLE 33.00

BARBERA D'ASTI, BATASIOLO, 'CA BIANCA', PIEMONTE, ITALY

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

GLASS 11.50 BOTTLE 36.00

CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS 13.50 BOTTLE 46.00

BAROLO, BATASIOLO, PIEMONTE, ITALY

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

BOTTLE 80.00

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 7.95

Have fun. But drink responsibly while you're at it, okay?