



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME. WELCOME TO THE HEART OF CARNIVAL CELEBRATION™. LIKE MANY OF OUR SHIPS, THE OFFICERS ON CARNIVAL CELEBRATION™ 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.

THE CAPTAIN WOULD LIKE TO INTRODUCE YOU TO THESE **IL VIAGGIO** ITEMS — DISHES THAT WERE BORN AT CARNIVAL'S OTHER ITALIAN RESTAURANT. IL VIAGGIO IS LOCATED ON SELECT SHIPS, BUT YOU CAN ENJOY THESE FLAVORS TONIGHT, HERE AT CUCINA DEL CAPITANO, FOR AN ADDITIONAL FEE.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF THE MEAL, YOU'LL KNOW THE ITALIAN WORD FOR YUMMY — DELIZIOSO



Bellini 11

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

Vini

SPUMANTE

SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines

BOTTLE 34

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

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

GLASS 11 BOTTLE 36

WHITE WINES

MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

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

GLASS 12.5 BOTTLE 42

MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE 39

PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh

BOTTLE 35

PINOT GRIGIO, TORRESELLA, VENETO, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS 12.5 BOTTLE 42

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 13.5 BOTTLE 46

RED WINES

LAMBRUSCO, RIUNITE, EMILIA, ITALY

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

GLASS 11 BOTTLE 36

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

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

GLASS 12.5 BOTTLE 42

CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS 13.5 BOTTLE 46

BAROLO, BATASIOLO, PIEMONTE, ITALY

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

BOTTLE 78

AMARONE DELLA VALPOLICELLA, ALLEGRI, VENETO, ITALY

A rich and velvety wine with fruity fragrances of cherries and
wild berry

BOTTLE 109

Birra

BEER 8.5

PERONI

MORETTI

ANTIPASTO / ZUPPA / INSALATE

(appetizers, soups and salads)

TARTARE DI SALMONE* \$8 IL VIAGGIO

Salmon tartare, fish roe, capers, dill sauce
and rustic crusty bread

ARANCINI

Spicy fried rice balls, marinara,
peperonata, mozzarella



NONNA'S MEAT BALLS

San marzano sauce, roasted chili salsa,
provolone, parmesan

FRITTO MISTO

lightly battered, deep-fried shrimp, fish,
calamari, vegetables, garlic aioli

CLASSIC MINESTRONE

Tomato, vegetables, cannellini beans,
macaroni, Genovese pesto

CAPRESE SALAD

Roma tomato, mozzarella, basil, olive oil

RUCOLA, CRACKED FARRO SALAD

Vegetables, dried and fresh tomatoes,
young pecorino

SALUMI E FORMAGGI SAMPLER \$15

IL VIAGGIO

An assortment of cold cuts and cheese
sopressata | piccante | salumeria | prosciutto
bel paese | Gorgonzola | Parmigiano -
serves two

*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 and pasta)



RIGATONI NCASCIATA ALLA SICILIANA

Is the favorite comfort food of Carnival Celebration's Inaugural Captain Vincenzo Alcaras. Made with Captain's own Sicilian recipe for a hearty Bolognese Ragu with generous amount of ham and eggplant cooked in olive oil and layered with parmesan and mozzarella. A baked pasta that captures the warmth and hospitality of the Sicily

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

JUMBO SHRIMP SCAMPI \$15 IL VIAGGIO

Garlic, peperoncino, pinot grigio, lemon risotto

LOMBATA MILANESE \$20 IL VIAGGIO

16 oz bone-in veal chop, thinly pounded, Lightly breaded and pan-fried, served with mixed green salad.

PORK CHOP

Zucchini mushroom reduction, spiced pepperonata

EGGPLANT PARMIGIANO

Roasted tomato sauce, mozzarella, basil

OSSO BUCCO \$25

Gently braised veal shanks, pinot grigio, gremolata, parmesan polenta

GRIGLIATA MISTA DI PESCE \$40

IL VIAGGIO

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

STEAKHOUSE SELECTIONS

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 25 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

14 OZ WAGYU CHEESEBURGER*

pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles and frizzled onions on a toasted brioche bun. served with seasoned fries

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

CONTORNI

(sides)

ROASTED BROCCOLI & CAULIFLOWER

Crusted lemon pan sauce

SPINACH

Pecorino, breadcrumbs

LENTILS

Shallot herb vinaigrette

CRISPY POTATOES

Olive oil, rosemary, pecorino



FAVORITO DEL CAPITANO

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DOLCI (Dessert)

MILE-HIGH GELATO PIE \$6 IL VIAGGIO

Salted caramel, mocha, toasted coconut,
Chantilly cream



APPLE CROSTATA

House-made buttermilk gelato, slow stewed apple,
cinnamon

TIRAMISU

Mascarpone, kahlua, espresso

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

WHITES

SPARKLING

		GLS	BTL
200	SPUMANTE, Leonardini, Italy		34
250	PROSECCO, Ca' Marian 'Castel Pietra', Veneto, Italy	11	36
391	MAISON CASTEL, 'Ice Cuvée Blanche', France		36
518	FRENCH CANCAN, 'Brut Nature Blanc', France (Organic)	11.5	38
272	PROSECCO, Brancher, Valdobbiadene, Veneto, Italy		44
412	PROSECCO, Bottega, 'Gold', Veneto, Italy		45
529	PROSECCO, Bottega, 'Rosé', Veneto, Italy		45
519	FRENCH CANCAN, 'Brut Nature Rosé', France (Organic)	13.5	46
277	LAURENT-PERRIER, 'Brut', Champagne, France, 375 ml		59
409	M. HASLINGER & FILS, 'Brut', Champagne, France		67
416	FERRARI, 'Brut', Trentino, Italy,		79
712	LAURENT-PERRIER, 'Brut', Champagne, France		99
263	MOËT & CHANDON, 'Brut Impérial', Champagne, France		119
392	BERTRAND SENE COURT, Beau Joie 'Special Cuvée Brut', Champagne, France		149
209	DOM PÉRIGNON, 'Brut', Champagne, France		289

PINOT GRIS

290	MEZZACORONA, Delle Venezie, Italy		35
227	GIFFT, Monterey County, California		36
382	TORRESELLA, Veneto, Italy	12.5	42
291	SANTA MARGHERITA, Alto Adige, Italy	13.5	46

EXOTIC WHITES

232	CHENIN BLANC, Baron Herzog, California		38
221	CÔTES DU RHÔNE BLANC, Famille Perrin, 'Réserve', Rhône Valley, France		39
329	MOSCATO, Stemmari, Terre Siciliane, Italy	12.5	42
284	MOSCATO D'ASTI, Batasiolo, Piedmont, Italy		39
324	RIESLING, Leonard Kreusch, Rhein, Germany		36
301	RIESLING, Chateau Ste. Michelle, Columbia Valley, Washington	11.5	38
302	RIESLING, Albrecht, 'Tradition', Alsace, France		49
225	VIOGNIER, Maison Les Alexandrins, France		49
217	VOUVRAY, Alban de St Pré, Loire Valley, France		39
218	WHITE BLEND, Conundrum, Caymus, California	15.5	54

SAUVIGNON BLANC

383	VILLA MARIA, Marlborough, New Zealand	13.5	46
308	MCBRIDE SISTERS, Marlborough, New Zealand		44
255	SPY VALLEY, Marlborough, New Zealand		49
491	DUCKHORN, Napa Valley, California		64

CHARDONNAY

229	CANYON ROAD, California		36
314	GIFFT, Monterey County, California		39
319	GERARD BERTRAND, France		36
228	MIRASSOU, Central Coast, California		39
305	CHATEAU STE. MICHELLE, Columbia Valley, Washington	13	44
233	KENDALL-JACKSON, 'Vintner's Reserve', California	13.5	46
321	MCBRIDE SISTERS, Central Coast, California		44
220	LA CREMA, Monterey County, California		49
275	J VINEYARDS, Russian River Valley, California		68
247	GRGICH HILLS ESTATE, Napa Valley, California		89
380	CHALK HILL, Sonoma Coast, California		78

ROSÉ

467	HAMPTON WATER, France		42
244	WHITE ZINFANDEL, Canyon Road, California	11	36
384	SHOFER, 'Areni Rosé', Vayots Dzor, Armenia		35
316	GERARD BERTRAND, 'Côte des Roses', Languedoc, France	12	40
385	LA FÊTE DU ROSÉ, 'St. Tropez', Côtes de Provence, France		78



REDS

PINOT NOIR

	GLS	BTL
241 CANYON ROAD, California		36
317 CASTLE ROCK, California Cuvée, California		39
251 MIRASSOU, California		42
234 KENDALL-JACKSON, 'Vintner's Reserve', California	13.5	46
387 SEA SUN, California		49
393 CHALK HILL, Sonoma Coast, California,		49
306 CHERRY PIE, 'Tri-County', California	14.5	50
237 LA CREMA, Monterey, California		52
259 SPY VALLEY, Marlborough, New Zealand		62
394 WILLAMETTE VALLEY VINEYARDS, Willamette Valley, Oregon		69
273 HARTFORD COURT, Russian River Valley, California		79

ZINFANDEL

253 CLINE, Lodi, California		44
332 MICHAEL DAVID, 'Earthquake', Lodi, California		69
454 EDMEADES, 'Perli Vineyard', Mendocino Ridge, California		78

MERLOT

331 COLUMBIA CREST, Columbia Valley, Washington		38
395 JOSH CELLARS, California	13.5	46
246 FREI BROTHERS, Dry Creek Valley, California		54
297 DUCKHORN, Napa Valley, California		89

CABERNET SAUVIGNON

287 CONCHA Y TORO, 'Casillero del Diablo', Central Valley, Chile		42
243 CANYON ROAD, California		36
347 CASTLE ROCK, Paso Robles, California		38
282 HERZOG, 'Lineage', Paso Robles, California		42
398 ESTANCIA, Paso Robles, California	13	44

388	FRANCISCAN ESTATE, Monterey, California		49
389	JOSH CELLARS, California	13.5	46
292	DUCKHORN, 'Decoy', Sonoma County, California	15	52
312	CHÂTEAU CANTEMERLE, Haut-Médoc, Bordeaux, France		99
294	CAYMUS, Napa Valley, California		135
453	SHAHER 'ONE POINT FIVE', Stag's Leap District, Napa Valley, California		146

RED BLENDS & FRIENDS

445	AMARONE DELLA VALPOLICELLA, Allegrini, Veneto, Italy		109
350	BARBERA D'ASTI, Batasiolo, 'Ca Bianca', Piedmont, Italy	12.5	42
293	BAROLO, Batasiolo, Piedmont, Italy		78
401	CARMENERE, Marques de Casa Concha, Peumo, Cachapoal Valley, Chile	14	48
258	CHIANTI CLASSICO RISERVA, D'Aquino, Tuscany, Italy	13.5	46
402	GARNACHA, Bodegas Borsao, 'Tres Lagunas', Campo de Borja, Spain		39
390	HAGHTANAK, Voskevaz Karasi, Ararat, Armenia		67
215	LAMBRUSCO, Riunite, Emilia, Italy (Sweet)	11	36
286	MALBEC, Santa Julia, Mendoza, Argentina		39
322	MALBEC, Catena, Mendoza, Argentina	13.5	46
315	RED BLEND, GIFFT, Monterey County, California		39
404	RED BLEND, Stella Rosa, 'Black Label' (slightly sweet) Italy	12.5	42
405	RED BLEND, Paraduxx, Napa Valley, California		88
330	SHIRAZ, Peter Lehmann, 'Portrait', Barossa Valley, Australia	13	44
466	SUPER TUSCAN, Tenuta Luce della Vite, 'Luce', Tuscany, Italy		159
361	TEMPRANILLO, Torres, 'Sangre de Toro', Spain		39

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