



## *La Storia della Cucina del Capitano*

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.  
WELCOME TO THE HEART OF CARNIVAL PANORAMA™.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL PANORAMA  
WAS BORN IN ITALY. BUILT IN THE FINCANTIERI SHIPYARD  
IN THE PORT OF MONFALCONE, HER ITALIAN ROOTS RUN  
FROM BOW TO STERN.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINE'S  
PROUD HERITAGE BY RECREATING SOME OF THE RECIPES OUR  
ITALIAN 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

Prosciutto di parma and bresaola, kalamata olives, tomato and olive tapenade, roasted peppers, grilled eggplant

### 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

### COZZE E VONGOLE

(clams and mussels)

Cooked with sweet pancetta soffrito, a touch of sherry, extra virgin olive oil

### 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



FAVORITO DEL CAPITANO



# Secondo / Pasta

## (ENTREES & PASTAS)



### TROFI E VERDE-MARE MARIA

Carnival Panorama's inaugural Captain, Carlo Queirolo, will tell you how much this dish reminds him of home. There you'd find his 99-year-old mother making trofie pasta with fresh basil pesto from the garden, sautéing shrimp, green beans, potatoes, white wine and butter...finishing it off with fresh-grated parmesan. The wonderful aroma fills the home while all of the relatives enjoy a Sunday meal together.

### 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)

Young clams sautéed with garlic, grape tomatoes, extra virgin olive oil and a touch of pecorino cheese topped with charred lemon

### CAVATELLI

(veal | pork ragu)

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

### MELANZANE

Eggplant parmigiana, mozzarella, tomato, pesto

### SCALOPPINE DI VITELLO AL MARSALA

Tender veal thinly sliced, seared in extra virgin olive oil with shallots and mushrooms. Reduction of pan jus in marsala and cream

### POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana, mozzarella, Captain's tomato sauce)

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 cannellini bean stew and crispy sage

### COSTINA DI MANZO CON PORCINI

(porcini rubbed beef short rib)

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

## *Capitano* (SIDES)

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**FINGERLING POTATOES** Burnt butter, rosemary

**SPAGHETTI** Captain's tomato sauce

**ROASTED BROCCOLI & CAULIFLOWER**

Crusted lemon bagna cauda

**LENTILS** Marinated rapini

**GNOCCHI ALLA ROMANA**



**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.

## *Dolci* (DESSERT)



**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



## *Spumante*

### **SPUMANTE, LEONARDINI, ITALY**

Fresh and sweet with hints of apricot and tangerines

Bottle \$28.00

### **PROSECCO, ZONIN, VENETO, ITALY**

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

Glass \$10.50 Bottle \$38.00

### **MOSCATO D'ASTI, CASTELLO DI SANTA VITTORIA, PIEMONTE, ITALY**

Elegant and well balanced with pleasant crisp and fruity aromas

Bottle \$49.00

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### **BELLINI \$8.75**

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

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## *White Wines*

### **SOAVE CLASSICO, ZONIN, VENETO, ITALY**

Light and fresh with just a hint of floral lemony creaminess

Glass \$8.00 Bottle \$28.00

### **MOSCATO, CASTELLO DEL POGGIO, DELLE VENEZIE, ITALY**

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

Glass \$10.75 Bottle \$39.00

### **PINOT GRIGIO, ZONIN, DELLE VENEZIE, ITALY**

Remarkably soft and dry, yet extremely fresh

Glass \$8.25 Bottle \$29.00

### **PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY**

Crisp floral and tropical fruit aromas with a fresh finish

Glass \$10.75 Bottle \$39.00

### **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 \$10.75 Bottle \$39.00

## *Red Wines*

### **CHIANTI, D'AQUINO, TOSCANO, ITALY (TRADITIONAL STRAW BOTTLE)**

A medium to full bodied wine with noble tannins and aromas of sweet violets

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### **CHIANTI, D'AQUINO, TOSCANO, ITALY (TRADITIONAL STRAW BOTTLE)**

A medium to full bodied wine with noble tannins and aromas of sweet violets

Glass \$7.50 Bottle \$26.00

### **LAMBRUSCO, RIUNITE, EMILIA, ITALY**

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

Glass \$8.50 Bottle \$30.00

### **BARBERA D'ASTI, CASTELLO DEL POGGIO, PIEMONTE, ITALY**

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

Glass \$9.50 Bottle \$34.00

### **NERO D'AVOLA, PRINCIPI DI BUTERA, SICILIA, ITALY**

Dry and well-structured, this wine offers very complex fruit flavors on the palate

Glass \$9.75 Bottle \$35.00

### **CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY**

A medium bodied chianti with hints of cherries and oak

Glass \$12.00 Bottle \$44.00

### **BAROLO, BATASIOLO, PIEMONTE, ITALY**

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

Bottle \$60.00

### **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** \$6.75

HAVE FUN. BUT DRINK RESPONSIBLY WHILE YOU'RE AT IT, OKAY?