



## CUCINA DEL CAPITANO MENU

*In Italy, the kitchen is the heart of the home. Welcome to the heart of CARNIVAL HORIZON ®.*

*Like many of our ship captains, CARNIVAL HORIZON was born in Italy. Built at the Fincantieri Shipyard in Marghera, 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.*

*The captain would like to introduce you to these 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 night, You'll know the Italian word for "yummy" –delizioso.*

### LUNCH

SERVED 12:00PM TO 2:30PM COMPLIMENTARY

### DINNER

SERVED 5:30PM TO 9:30PM

### APPETIZERS, SOUPS & SALADS

**Salumi e Formaggi Sampler** (for an additional charge) (IL VIAGGIO)

An assortment of cold cuts and cheese Sopressata | piccante | salumeria | prosciutto Bel paese | gorgonzola | parmigiano – Serves two

**Il Capitano's Signature Arancini** (FAVORITO DEL CAPITANO)

(arborio rice | salsa rossa)

From Sicily, authentic rice balls, finished with ricotta salata and served on marinara sauce

**Tartare di Salmone\***(for an additional charge) (IL VIAGGIO)

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

**Calamari Fritti**

Gently fried and serve 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

### **Minestrone**

(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** (*FAVORITO DEL CAPITANO*)

Baby greens tossed with marcona almond, thinly sliced red and yellow beets, arugula, Italian vinaigrette

### **Insalata Caesar**

Fresh romaine lettuce, imported romano cheese and croûtons tossed in our home churned caesar dressing

## **ENTREES & PASTAS**

### **Pasta Alla Genovese** (IL VIAGGIO)

Ziti, slow cooked onion, simmered beef rib, San Marzano tomato sauce

### **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

**Lombata Milanese (for an additional charge) (IL VIAGGIO)**

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

**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 (FAVORITO DEL CAPITANO)**

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib served along salsa verde

**Jumbo Shrimp Scampi (for an additional charge) (IL VIAGGIO)**

Garlic, peperoncino, pinot grigio, lemon risotto

**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

**Mare e Monti\* (for an additional charge) (IL VIAGGIO)**

(surf & turf) lobster tail & grilled filet mignon

**Grigliata Mista di Pesce (for an additional charge) (IL VIAGGIO)**

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

## SIDES

### **Fingerling Potatoes**

Burnt butter, rosemary

### **Spaghetti Captain's**

tomato sauce

### **Roasted Broccoli & Cauliflower**

Crusted lemon bagna cauda

### **Lentils**

Marinated rapini

### **Gnocchi Alla Romana**

## DESSERTS

### **Mile-High Gelato Pie (for an additional charge) (IL VIAGGIO)**

Salted caramel, mocha, toasted coconut, Chantilly cream

### **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

**FOR RESERVATIONS CALL 1174**

*Please inform your server if you have any food allergies*

*\*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*

