

Grab an [accessible menu](#).



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.
WELCOME TO THE HEART OF CARNIVAL BREEZE®.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL BREEZE
WAS BORN IN ITALY. BUILT AT 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 "YUM-
MY" —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 croûtons tossed in our home churned caesar dressing

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

(ENTREES & PASTAS)

 **PIATTO DELLA NONNA** ('Nonna's Dish')
Inspired by the grandma of Carnival Breeze Inaugural Captain Vincenzo Alcaras - a legendary chef in her own right - this penne pasta dish is a delectable combination of crispy shrimp and prosciutto tossed in a vodka cream sauce made with San Marzano tomatoes

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

Contorni (SIDES)

FINGERLING POTATOES Burnt butter, rosemary

SPAGHETTI Captain's tomato sauce

ROASTED BROCCOLI & CAULIFLOWER

Crusted lemon bagna cauda

LENTILS Marinated rapini

GNOCCHI ALLA ROMANA

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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

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 Price Apply

Please inform your server if you have any food allergies