



Portofino

*Antipasti,
Zuppe,
Insalate*

APPETIZERS, SOUPS, SALADS

CARPACCIO CON SCAGLIE DI PARMIGIANO

Thinly sliced seared tenderloin with a salad of shaved fennel, arugula and sun-dried tomatoes, finished with lemon infused olive oil and roasted pine nuts

**SFORMATO AL FORMAGGIO CAPRINO, INSALATINA DI CAMPO
E FUNGHI TRIFOLATI PROFUMATI AL TARTUFO**

Warm double baked goat cheese soufflé served on a bed of forest mushrooms with crisp garden greens, sage infused cream and drizzled with truffle oil

RISOTTO AI GAMBERETTI

Tiger shrimp sautéed with fresh herbs on a bed of creamy saffron risotto

INSALATA CAPRESE

Vine ripened red and yellow teardrop tomatoes with baby bocconcini, basil and red onion

**ZUPPA LAGUNARE AGLI ASPARAGI E
FILETTI DI TROTA AFFUMICATA**

Cream of asparagus with julienne smoked river trout

**ZUPPA FREDDA DI POMODORI E PEPERONI DOLCI
CON CAPESANTE ED AVOCADO**

Chilled plum tomato and pepper soup with seared scallops and avocado

ZUPPA DEL GIORNO

Soup of the Day

INSALATA DI PERE E GORGONZOLA

Mesclun greens, crumbled Gorgonzola cheese, slices of crisp pears and roasted candied walnuts served with house dressing

INSALATA ALL CESARE

Romaine lettuce with shaved Parmesan, herb croutons and traditional dressing. Prepared à la minute in the dining room.

Pasta

PASTA

**PENNE D'ANGELO, SALSA DI POMODORO SAN MARZANO
CON PROSCIUTTO CRUDO E BASILICO**

Penne pasta with vine ripened plum tomatoes, prosciutto, fresh basil and shaved Parmesan cheese

**PAPPARDELLE MANTECATE CON CREMA AL MASCARPONE,
FUNGHI ARROSTO E TIMO**

Ribbon pasta with roasted mushrooms and fresh thyme lightly tossed in a mascarpone cream sauce

SPAGHETTINI ALL'ARAGOSTA E MAZZANCOLLE

Chunks of lobster, roasted zucchini and garden peas, with a piquant lobster basil sauce

The dishes we create for your dining pleasure are seasoned with the Royal Culinary Collections™ blends of spices and condiments.

Piatti Principali

MAIN COURSES

GAMBERONI COTTI IN PADELLA AL PROFUMO DI MARE
Tiger shrimp, roasted garlic and fresh herbs, served on a bed of grilled asparagus and baby vegetables

SALTIMBOCCA ALLA ROMANA

Thinly sliced veal wrapped with fresh sage and prosciutto, pan-fried with porcini mushroom risotto and Marsala jus

FILETTO DI MANZO ALLA PIASTRA

Grilled North American beef tenderloin on creamy truffle mashed potatoes, roasted and caramelized garlic and seasonal vegetables

**FILETTO DI TONNO AI FERRI MARINATO CON SUCCO
DI LIMONE ED OLIO EXTRA-VERGINE D' OLIVA**

Olive oil and lemon marinated tuna steak with grilled fennel and chili-tomato compote

**SCALOPIA DI POLLO ALLA PARMIGIANA, SALSA DI POMODORO
E PESTO ALLA GENOVESE**

Corn-fed chicken, baked with eggplant and mozzarella, with an herbed potato cake and Ligurian tomato-pesto sauce

FILETTO DI HALIBUT "IPPOGLOSSO" ALLA PIASTRA

Grilled fillet of Atlantic halibut on wilted baby spinach, with lobster ravioli and roasted purple onions, sun-dried tomato confit and basil oil

Dolci

DESSERTS

**TORTA AL CIOCCOLATO GIANDUIA E MANDORLE CON CREMA AL
CAREMELLO E GELATO AL CAFFÈ ESPRESSO**

Flourless gianduia chocolate cake, served with semi-whipped espresso cream

TIRAMISÚ ALLA PORTOFINO

A traditional favorite with crushed marinated raspberries

**ROLLÓ DI NEVE MERINGATA ALLE NOCCIOLE TOSTATE RIPIENO
CON PANNA PROFUMATA AL FRANGELICO, CREMA AL CAFFÉ**

Roasted hazelnut meringue on mixed forest berries with Frangelico sabayon

**PANNACOTTA ALLA VENEZIANA CON
AGRUMI PROFUMATI ALLA MENTA**

Buttermilk panna cotta with a refreshing minted citrus salad

TARTUFO DI CIOCCOLATO BIANCO AL LATTE CON FRAGOLE

White chocolate truffle cake with vintage balsamic vinegar tossed strawberries

Formaggi

CHEESE

SCELTA DI FORMAGGI ASSORTITI

A sampling of Italian cheese

Caffè

COFFEES



Royal Caribbean proudly serves Seattle's Best Coffee® featuring a Specially Crafted Royal Carib-bean Blend (available in regular or decaffeinated) and Specialty Beverages. All beverages are served at current bar menu prices. Ask your waiter for details.

Menu is subject to change.

A dining fee will be charged.

