



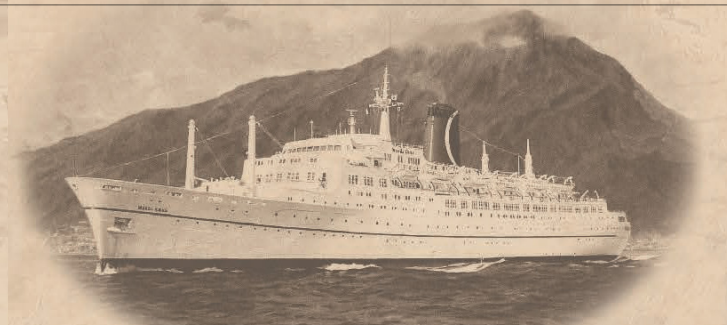
La Storia della Cucina del Capitano

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

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL SUNRISE WAS
ORIGINALLY 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.

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

* 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.

Secondo / Pasta

(ENTREES & PASTAS)

FARFALLE CON PANNA GAMBERETTI E PISTACCHI

Antonietta, grandmother of Carnival Sunrise's inaugural captain Isidoro Renda, handed down this creamy Sicilian dish featuring toasted Pistacchi di Bronte. The farfalle pasta is cooked al dente and tossed with shrimp, white wine, cream and roasted pistachio. Find out why the captain brings this recipe wherever in the world he travels!

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

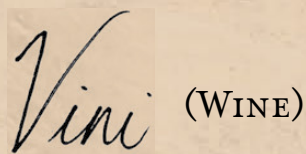
GRAPPA

Sandro Bottega

FAVORITO DEL CAPITANO

* REGULAR BAR PRICES APPLY

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES



SPUMANTE

SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines

BOTTLE \$30.00

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

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

GLASS \$9.50 BOTTLE \$30.00

MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE \$44.00

BELLINI \$9.95

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

WHITE WINES

MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

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

GLASS \$12.00 BOTTLE \$40.00

PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh

GLASS \$9.50 BOTTLE \$30.00

PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS \$11.75 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

GLASS \$9.50 BOTTLE \$30.00

LAMBRUSCO, RIUNITE, EMILIA, ITALY

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

GLASS \$9.50 BOTTLE \$30.00

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

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

GLASS \$11.00 BOTTLE \$36.00

CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS \$13.00 BOTTLE \$44.00

BAROLO, BATASIOLO, PIEMONTE, ITALY

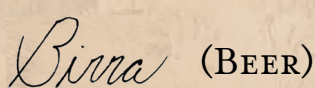
A full-bodied wine highlighted with plum and cherry flavors and a velvety elegance

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



PERONI \$7.50

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