



La Storia della Cucina del Capitano

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

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL SUNSHINE 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.

THE CAPTAIN WOULD LIKE TO INTRODUCE YOU TO THESE **IL VIAGGIO** 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.



Bellini 11.25

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

Vini

SPUMANTE

SPUMANTE, LEONARDINI, ITALY

Fresh and sweet with hints of apricot and tangerines BOTTLE 34

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

Very well-balanced and appealing, with an extremely delicate
almond note GLASS 11 BOTTLE 36

WHITE WINES

MOSCATO, STEMMARI, TERRE SICILIANE, ITALY

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

GLASS 12.5 BOTTLE 42

MOSCATO D'ASTI, BATASIOLO, PIEDMONT, ITALY

Elegant and well balanced with pleasant crisp and fruity aromas

BOTTLE 39

PINOT GRIGIO, MEZZACORONA, DELLE VENEZIE, ITALY

Remarkably soft and dry, yet extremely fresh BOTTLE 35

PINOT GRIGIO, TORRESELLA, VENETO, ITALY

Crisp floral and tropical fruit aromas with a fresh finish

GLASS 12.5 BOTTLE 42

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 13.5 BOTTLE 46

RED WINES

LAMBRUSCO, RIUNITE, EMILIA, ITALY

Sweet and fizzy medium bodied wine with notes of strawberry
and blackberry GLASS 11 BOTTLE 36

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

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

GLASS 12.5 BOTTLE 42

CHIANTI CLASSICO RISERVA, D'AQUINO, TOSCANO, ITALY

A medium bodied chianti with hints of cherries and oak

GLASS 13.5 BOTTLE 46

BAROLO, BATASIOLO, PIEDMONT, ITALY

A full-bodied wine highlighted with plum and cherry flavors
and a velvety elegance BOTTLE 78

AMARONE DELLA VALPOLICELLA, ALLEGRI, VENETO, ITALY

A rich and velvety wine with fruity fragrances of cherries and
wild berry BOTTLE 109

Beer

BEER 8.75

PERONI MORETTI

ZERO-PROOF 9.75

SOLE ROSSO

Ritual Zero-Proof Gin, blood orange, peach, topped with club soda

ISOLA BLU

Zero-Proof Blue Curacao, passionfruit, lemon juice

Antipasto / Zuppa / Insalate

(APPETIZERS, SOUPS & SALADS)

SALUMI E FORMAGGI SAMPLER \$15 IL VIAGGIO

An assortment of cold cuts and cheese

sopressata | piccante | salumeria | prosciutto | bel paese |

Gorgonzola | Parmigiano – serves two

IL CAPITANO'S SIGNATURE ARANCINI

(arborio rice | salsa rossa)

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

TARTARE DI SALMONE* \$8 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

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)

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 1 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 **\$20 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

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib
served along salsa verde

JUMBO SHRIMP SCAMPI **\$15 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* **\$25 IL VIAGGIO**

(surf & turf) lobster tail & grilled filet mignon

GRIGLIATA MISTA DI PESCE **\$40 IL VIAGGIO**

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

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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FAVORITO DEL CAPITANO

Dolci (DESSERT)

MILE-HIGH GELATO PIE \$6 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

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

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WHITES

SPARKLING	GLS	BTL
200 SPUMANTE, Leonardini, Italy		34
250 PROSECCO, Ca' Marian 'Castel Pietra', Veneto, Italy	11	36
391 MAISON CASTEL, 'Ice Cuvée Blanche', France		36
518 FRENCH CANCAN, 'Brut Nature Blanc', France (Organic)	11.5	38
412 PROSECCO, Bottega, 'Gold', Veneto, Italy		45
529 PROSECCO, Bottega, 'Rosé', Veneto, Italy		45
519 FRENCH CANCAN, 'Brut Nature Rosé', France (Organic)	13.5	46
416 FERRARI, 'Brut', Trentino, Italy,		59
409 M. HASLINGER & FILS, 'Brut', Champagne, France		67
712 LAURENT-PERRIER, 'Brut', Champagne, France		99
458 LAURENT-PERRIER, 'Cuvée Rosé Brut', Champagne, France		99
344 G.H. MUMM, 'Grand Cordon Brut', Champagne, California		119
459 SANTA MARGARITA, 'Ca' del Bosco', Italy		149
457 PERRIER-JOUËT, 'Belle Epoque Brut', Champagne, France		279

PINOT GRIS

290 MEZZACORONA, Delle Venezie, Italy		35
382 TORRESELLA, Veneto, Italy	12.5	42
291 SANTA MARGHERITA, Alto Adige, Italy	13.5	46

EXOTIC WHITES

232 CHENIN BLANC, Baron Herzog, California		38
329 MOSCATO, Stemmari, Terre Siciliane, Italy	12.5	42
284 MOSCATO D'ASTI, Batasiolo, Piedmont, Italy		39
324 RIESLING, Leonard Kreusch, Rhein, Germany		36
301 RIESLING, Chateau Ste. Michelle, Columbia Valley, Washington	11.5	38
302 RIESLING, Albrecht, 'Tradition', Alsace, France		49
460 ALBARIÑO, Familia Torres, Torre Penelas, Pazo das Bruxas, Spain	14.25	49
217 VOUVRAY, Alban de St Pré, Loire Valley, France		39
218 WHITE BLEND, Conundrum, Caymus, California	15.5	54

SAUVIGNON BLANC

383 VILLA MARIA, Marlborough, New Zealand	13.5	46
308 MCBRIDE SISTERS, Marlborough, New Zealand		44
468 VIÑA LEYDA, Reserva, Leyda Valley, Chile	13	44
491 DUCKHORN, Napa Valley, California		64

CHARDONNAY

479 CAMELOT, Camelot Vineyards, California		36
319 GERARD BERTRAND, France		36
305 CHATEAU STE. MICHELLE, Columbia Valley, Washington	13	44
233 KENDALL-JACKSON, 'Vintner's Reserve', California	13.5	46
321 MCBRIDE SISTERS, Central Coast, California		44
220 LA CREMA, Monterey County, California		49
275 J VINEYARDS, Russian River Valley, California		68
247 GRGICH HILLS ESTATE, Napa Valley, California		89
380 CHALK HILL, Sonoma Coast, California		78

ROSE

467 HAMPTON WATER, France		42
472 WHITE ZINFANDEL, Camelot, Camelot Vineyards, California	11	36
316 GERARD BERTRAND, 'Côte des Roses', Languedoc, France	12	40
385 LA FÊTE DU ROSÉ, 'St. Tropez', Côtes de Provence, France		78

REDS

PINOT NOIR

	GLS	BTL
477 CAMELOT, Camelot Vineyards, California		36
317 CASTLE ROCK, California Cuvée, California		39
251 MIRASSOU, California		42
234 KENDALL-JACKSON, 'Vintner's Reserve', California	13.5	46
387 SEA SUN, California		49
393 CHALK HILL, Sonoma Coast, California,		49
306 CHERRY PIE, 'Tri-County', California	14.5	50
237 LA CREMA, Monterey, California		52
259 SPY VALLEY, Marlborough, New Zealand		62
394 WILLAMETTE VALLEY VINEYARDS, Willamette Valley, Oregon		69
273 HARTFORD COURT, Russian River Valley, California		79

ZINFANDEL

253 CLINE, Lodi, California		44
454 EDMEADES, 'Perli Vineyard', Mendocino Ridge, California		78

MERLOT

331 COLUMBIA CREST, Columbia Valley, Washington		38
395 JOSH CELLARS, California	13.5	46
473 DECOY, Duckhorn Portfolio, California		54
297 DUCKHORN, Napa Valley, California		89

CABERNET SAUVIGNON

287 CONCHA Y TORO, 'Casillero del Diablo', Central Valley, Chile		42
347 CASTLE ROCK, Paso Robles, California		38
282 HERZOG, 'Lineage', Paso Robles, California		42
474 THE WINES OF COPPOLA, Paso Robles, California	13	44
475 FRANCIS COPPOLA, Diamond Collection, California		49
389 JOSH CELLARS, California	13.5	46
292 DUCKHORN, 'Decoy', Sonoma County, California	15	52
312 CHÂTEAU CANTEMERLE, Haut-Médoc, Bordeaux, France		99
294 CAYMUS, Napa Valley, California		135
453 SHAFER 'ONE POINT FIVE', Stag's Leap District, Napa Valley, California	146	
335 GERARD BERTRAND, Réserve Spéciale, France		40

RED BLENDS & FRIENDS

445 AMARONE DELLA VALPOLICELLA, Allegrini, Veneto, Italy		109
350 BARBERA D'ASTI, Batasiolo, 'Ca Bianca', Piedmont, Italy	12.5	42
293 BAROLO, Batasiolo, Piedmont, Italy		78
401 CARMENERE, Marques de Casa Concha, Peumo, Cachapoal Valley, Chile	14	48
258 CHIANTI CLASSICO RISERVA, D'Aquino, Tuscany, Italy	13.5	46
402 GARNACHA, Bodegas Borsao, 'Tres Lagunas', Campo de Borja, Spain		39
390 HAGHTANAK, Voskevaz Karasi, Ararat, Armenia		67
215 LAMBRUSCO, Riunite, Emilia, Italy (Sweet)	11	36
476 MALBEC, Los Bocheros, Los Luján de Cuyo, Mendoza Province, Argentina		42
322 MALBEC, Catena, Mendoza, Argentina	13.5	46
404 RED BLEND, Stella Rosa, 'Black Label' (slightly sweet) Italy	12.5	42
405 RED BLEND, Paraduxx, Napa Valley, California		88
330 SHIRAZ, Peter Lehmann, 'Portrait', Barossa Valley, Australia	13	44
466 SUPER TUSCAN, Tenuta Luce della Vite, 'Luce', Tuscany, Italy		159
361 TEMPRANILLO, Torres, 'Sangre de Toro', Spain		39

NON ALCOHOLIC

480 GRENACHE-SYRAH, Natureo, Catalonia Region, Spain	12.5	42
481 MUSCAT, Natureo, Catalonia Region, Spain	12.5	42

Have fun. But drink responsibly while you're at it, okay?