

IL VIAGGIO

A culinary voyage through Italy's diverse regions—one plate at a time.



Journey across Italy's renowned culinary regions, immersing yourself in a world of flavors and unparalleled service as you explore and savor the country's unique and traditional regional specialties.

Grab an [accessible menu](#).

WINES

Sparkling

PROSECCO **VENETO**
❖ Brancher, Valdobbiadene

FRANCIACORTA **LOMBARDY**
❖ Ca' del Bosco, 'Brut'

MOSCATO D'ASTI **PIEDMONT**
❖ Batasiolo, Asti

White

MOSCATO **SICILY**
❖ Stemmari, Terre Siciliane IGT

PINOT GRIGIO **VENETO**
❖ Torressella

VERDICCHIO **MARCHE**
❖ Fazi Battaglia, Verdicchio dei Castelli di Jesi

GAVI **PIEDMONT**
❖ Fontanafredda, Gavi

PINOT GRIGIO **ALTO ADIGE**
❖ Santa Margherita

VERMENTINO **SARDINIA**
DI SARDEGNA DOC
❖ La Cala

Red

CHIANTI **TUSCANY**
CLASSICO RISERVA
❖ D'Aquino

VALPOLICELLA **VENETO**
❖ Allegrini, 'Corte Giara'

BARBERA D'ASTI **PIEDMONT**
❖ Batasiolo, 'Ca Bianca'

BAROLO **PIEDMONT**
❖ Batasiolo

MONTEPULCIANO **ABRUZZO**
D'ABRUZZO
❖ Marchesi Migliorati

COCKTAILS

NEGRONI **TUSCANY**
Campari, Cinzano 1757 Vermouth Di Torino and Bulldog Gin make a winning combination for this classic 100-year-old cocktail.

LIMONCELLO **CAMPANIA**
MOJITO
An Italian expression of the classic Cuban cocktail with Limoncello, fresh mint, lime juice and club soda.

AMERICANO **LOMBARDY**
Named for its popularity among American tourists in Milan, this Campari, Cinzano sweet vermouth and soda cocktail is both light and flavorful.

AVERNA SPRITZ **SICILY**
Notes of orange, honey, vanilla and cocoa grace this well-balanced creation of Amaro Averna, Lambrusco sparkling wine and club soda.

APEROL SPRITZ **VENETO**
Made with Aperol, prosecco sparkling wine and club soda, this cocktail is traditionally enjoyed in Northern Italian cities after work. You can enjoy any time on a cruise vacation!

LAMBRUSCO **EMILIA-ROMAGNA**
SPRITZ
A bubbly blend of Lambrusco sparkling wine, Aperol and club soda, this refreshing cocktail brings a taste of Italy to your vacation.

“Antipasti” STARTERS

HOUSE-MADE BURRATA **LOMBARDY**

Heirloom tomatoes, Genovese pesto.

PANZAROTTI **CAMPANIA**

Golden brown pillow puffs, stuffed with sausage and pesto.

POLPETTE AL FORNO **SICILY**

Meatballs with tomato basil sauce, soft polenta, Parmesan cheese.

FRITTO MISTO **CAMPANIA**

Lightly battered, deep-fried shrimp, vegetables, calamari, garlic aioli.

MOZZARELLA IN CARROZZA **CAMPANIA**

Crispy fried mozzarella stuffed bread, pecorino, San Marzano tomato sauce.

SALUMI E FORMAGGI SAMPLER **LOMBARDY**

An assortment of cold cuts and cheese
sopressata | piccante | salumeria | prosciutto | bel paese | Gorgonzola
|Parmigiano – *serves two*.

POLLO PARMIGIANA PIZZA **SICILY**

Crispy chicken crust, tomato basil sauce, mozzarella, peperoncino flakes, Parmesan, honey-chilli dressing. *Serves two*.

“Zuppa / Insalate” SOUP & SALADS

ZUPPA D'ORZO **LAZIO**

Barley, vegetables, smoked ham, Parmesan.

INSALATA CAESAR

Crisp romaine lettuce, Romano cheese, croûtons tossed in Caesar dressing.

MISTICANZA SALAD **PIEDMONT**

Baby greens, hazelnuts, shaved pecorino, prosecco vinaigrette.

“Secondi” ENTRÉES

PASTA ALLA GENOVESE **LIGURIA**

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

GNOCCHI DI PATATE, CAPRINO **CAMPANIA**

Homemade potato dumplings, goat cheese, truffle oil

CACCIUCCO CON POLENTA **TUSCANY**

Seafood stew with soft herbed polenta.

SEA BASS **TUSCANY**

Parmesan crust, borlotti bean stew, sauce verde, broccoli.

SIGNATURE “Favorito”

LOMBATA MILANESE **LOMBARDY**

16 oz bone-in veal chop, thinly pounded, lightly breaded
and pan-fried, served with mixed green salad.
\$20 additional

GRIGLIATA MISTA DI PESCE **SICILY**

Lobster tails, scallops, sea bass, colossal shrimp, oysters,
citrus butter, garlic ciabatta – *serves two*.
\$40 additional

JUMBO SHRIMP SCAMPI **VENETO**

Garlic, peperoncino, pinot grigio, lemon risotto.

POLLO A LA TOSCANA **TUSCANY**

Creamy Tuscan chicken, sundried tomatoes, Parmesan.

GRANDE BRACIOLA DI MAIALE **SICILY**

Grilled 14 oz Berkshire pork chop, cannellini bean stew.

TAGLIATA DI MANZO* **TUSCANY**

Grilled beef striploin, arugula, cherry tomatoes, Parmesan,
olive, balsamic.

“Dolce” DESSERTS

CANNOLI SICILIANI DI RICOTTA **SICILY**

Crunchy shells, ricotta cheese, marsala wine, chocolate chips.

TORTA DELLA NONNA **TUSCANY**

Classic custard tart, almond, lemon crust.

TIRAMISU **VENETO**

Espresso, mascarpone cream.

MILE-HIGH GELATO PIE **TUSCANY**

Salted caramel, mocha, toasted coconut, Chantilly cream

Please inform your server if you have any food allergies

*Public health advisory - consuming raw or undercooked meats may increase your risk for food-borne illness,
especially if you have certain medical condition