

Welcome to Tuscan Grille, where our Italian inspired cuisine features 100% homemade pastas, artisanal salumi, butcher cut meats and USDA Prime dry aged steaks. Our regional Italian wine menu is accented by authentic Italian cocktails and beers, as well as our limoncello. Buon Appetito!

## STARTERS



### BERKSHIRE PORK BELLY

*Black Pepper, Sweet Cider Glaze*

### CRAB CAKE

*Cracked Pink Peppercorn Aioli, Salsa di Pomodoro*

### KALAMATA BRUSCHETTA

*Grilled Ciabatta, Olive Tapenade, Peperoncini Peppers, Herb Cheese*

### HOUSE MEATBALLS

*San Marzano Marinara*

### CRISPY CALAMARI

*Lemon Caper Dipping Sauce*

### BEEF CARPACCIO\*

*Sun-dried Tomato and Kalamata Olive Tapenade*

## FOR THE TABLE

### Antipasti Board

*Fontina, Gorgonzola, Pecorino, Prosciutto, Soppressata, Finocchiona, House Olives, Fig Jam*  
Serves 2 - 4 People

## SALADS

### CLASSIC CAESAR

*Romaine, Pecorino Cheese, Focaccia Crouton, Caesar Dressing*

### HEIRLOOM BEETS

*Grilled Artichoke, Cannellini, Caper Berry, Farro, Red Wine Vinaigrette*

### GOAT CHEESE & ARUGULA

*Toasted Pine Nuts, Balsamic Vinaigrette*

### CREAMY BURRATA

*Marinated Tomato, Pistachio Pesto, Shallots, Toasted Torn Bread*

## SOUPS

### MINISTRONE

*Italian Vegetable and Pasta Soup*

### CANNELLINI FAGIOLI

*White Bean, Tomato, Sausage*

## FLATBREAD PIZZAS

### PIZZETTA BIANCO

*White Pizza, Fontina, Pecorino, Roasted Garlic*

### PIZZETTA CAPRESE

*Classic Tomato, Mozzarella, Basil*

Celebrity Cruises is proud to be **DINE.AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.  
\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

# HOMEMADE PASTAS

*Please inquire about half size portions*

## THREE MEAT LASAGNA

*Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce*

## STROZZAPRETI CARBONARA

*Pancetta, Peas, Parmesan*

## CHICKEN PARMESAN

*Tomato, Melted Mozzarella, Pecorino Pasta*

## SPAGHETTI & MEATBALLS

*San Marzano Tomato Sauce, Basil, Parmigiano Reggiano*

## RICOTTA GNOCCHI

*Artichoke Hearts, Truffle, Oven Dried Tomato*

## SHORT RIB PAPPARDELLE RAGU

*Braised Shortrib, Tomato, Fresh Herbs, Mushroom, Truffle*

## LOBSTER RIGATONI ALFREDO

*Lobster, Tomato, Basil, Parmigiano Reggiano*

## FROM THE SEA

### GRILLED BRANZINO

*Lemon, Thyme, Rosemary, Spinach, Olive Oil*

### ROSEMARY SNAPPER

*Wilted Spinach, Crushed Potatoes,  
Mustard Rosemary Sauce*

### TUNA ROMANESCO\*

*Kalamata Olives, Capers, Tomato*

## SIDES

**BROCCOLINI AGLIO E OLIO**

**POLENTA FRIES**

**EGGPLANT PARM**

**SAUTÉED SPINACH**

**GARLIC MASHED POTATO**

**CACIO E PEPE**

(PECORINO SPAGHETTI, CRACKED PEPPER)

## BUTCHER CUTS

**ROASTED BEEF RIBEYE\*** (12 oz)

**GRILLED SKIRT STEAK\*** (16 oz)

**BROILED FILET MIGNON\*** (9 oz)

**VEAL MARSALA** (10 oz)

**LEMON GARLIC BRICK  
CHICKEN** (16 oz)

## SAUCES

**HOUSE STEAK SAUCE**

**BEEF JUS**

**GORGONZOLA**

**ROSEMARY PEPPERCORN**

## SOMETHING SPECIAL

**30 DAY DRY AGED PRIME  
BONE IN NY STEAK (16 OZ.)**

**30 DAY DRY AGED PRIME  
BONE IN RIBEYE STEAK(25 OZ.)**

**AMERICAN WAGYU  
TOMAHAWK FOR 2 (40 OZ.)**

