



FOR EIGHT GENERATIONS DARIO CECCHINI'S FAMILY

have passed down the traditions of expert butchers through their shops and restaurants. We are proud to offer a chance to experience Dario's legacy while on board a Princess voyage.

Menu Del Maestro Macellaio is a chef's table curated by Dario Cecchini starring beef and ingredients that enhance its flavor. Taste four cuts of aged beef selected from adult cattle raised in Catalonia, Spain, by ranchers with whom Dario has been collaborating for more than 35 years.

"For me, a man must be like a tree:
with his roots in the earth and his
branches up into the sky. This means
that he must have his feet rooted in
tradition, to gather nourishment from it,
and his head in the contemporary world,
free to create with responsibility
and common sense."







MENU DEL MAESTRO MACELLAIO -

THE MASTER BUTCHER CHEF'S TABLE served family style

On the Table

TUSCAN BREAD
VEGETABLES TO DIP IN EVOO
SPECIAL SALT & BURRO DEL CHIANTI

PANCIA DI MANZO

First Course

STEAK TARTARE with OSETRA CAVIAR*
HAND-CUT SEASONED BEEF, SOUR CREAM

TRUFFLED BEEF CARPACCIO*
OYSTER MUSHROOMS, PARMESAN SHAVINGS,
DARIO'S TOSCANI OLIVE OIL

BABY HEARTS OF ROMAINE PANCHETTA, PARMESAN CROUTONS, GARLIC CAESAR DRESSING

Middle Course

GIANT TIGER SHRIMP and SCALLOPS*
HERBED GARLIC BUTTER

Second Course

COSTATO O BISTECCA FIORENTINA*
BROILED T-BONE STEAK, FOIE GRAS,
RED WINE SAUCE, ROASTED CARROTS

Dessert

CLASSIC TIRAMISU
LADYFINGER BISCUITS SOAKED IN ESPRESSO AND
LACED WITH RICH MASCARPONE CREAM

CITRUS OLIVE CAKE
WITH THE BOLD FLAVORS OF BRIGHT ORANGE
AND FRAGRANT OLIVE OIL

