At Princess®, we have Italy in our hearts ...
... from the Italian craftsmanship of our ships to the artistic contributions of our Italian-born chefs and, of course, by virtue of the incomparable ingredients we source from Italy's fields, hillsides, and coastlines ...
... sun-drenched tomatoes, extra-virgin olive oil, heirloom cheeses, mountain air-cured meats...
... We are proud to serve you the best of Italy and invite you to savor the tastes, aromas, and remembrances of Il Bel Paese.

**ZUPPE E INSALATA (choose one)**

**Ribollita**
this hearty soup of tomato, cannellini beans, and lacinato kale that originated in tuscany is garnished with a crispy bread stick and herb & garlic salsa verde

**Insalata Mista**
mixed greens, charred pear, radish, arugula, orange segments and shaved fennel, dressed in extra-virgin olive oil and aged balsamic vinegar

**STUZZICHINO DELLA CASA**

**Arancini al Tartufo**
sicilian fried rice balls named for the little oranges they resemble — ours are scented with black truffle, filled with mozzarella and served with a tomato & herb marinara

**ANTIPASTI (choose one)**

**Chef's Version Panzanella**
grilled shrimp, toasted croutons, heirloom tomatoes, basil leaf, taggiasca olives, and basil-infused extra-virgin olive oil

**Vitello Tonnato**
thinly-sliced roasted veal, emulsion of tuna, capers, hint of rosemary

**Piadina Italiana Di Verdure**
italian flatbread with grilled mediterranean vegetables and stracciattela

**Salumi e Formaggi Misti**
the pride of italy: prosciutto cotto, mortadella, salame felino, aged parmigiano-reggiano, fresh mozzarella di bufala and gorgonzola presented with imported black olives and crispy grissino

**Fritto Misto alla Veneziana**
light & crispy venetian-style fried shrimp and calamari, paired with grilled polenta and served with a spicy marinara

**Burrata Caprese**
fresh, creamy, stracciatella-filled cheese complemented by red & yellow tomatoes, fresh basil leaves, balsamic glaze and basil oil

Cover charge of $35/person includes one selection from each course.

Vegetarian option
**PRIMI PIATTI**

*RPE: fresh pasta, made daily (choose one)*

- **Seafood Linguine**
  shrimp, clams and the classic mediterranean flavors of tomato and prized ligurian olive oil

- **Lobster Tortelloni**
  wide delicate pillows of lobster-filled pasta, simmered in a rich creamy lobster sauce

- **Pappardelle alla Bolognese**
  wide ribbon buckwheat pasta which complements our hearty Nebbiolo wine-braised tomato & meat ragu

- **Porcini Mushroom Risotto**
  a northern italian specialty — vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

- **Linguine alla Carbonara***
  among the many origin stories and variations, ours is classically roman — a luxurious creamy sauce of eggs, pancetta and aged parmesan

- **Spaghetti Polpette**
  a family favorite — rich meatballs of beef & pork, slowly braised in a marinara of san marzano tomatoes, garlic, onion, and herbs

- **Trofie Con Pesto Fatto in Casa**
  thin twisted pasta, pesto, parmesan, lemon and arugula salad

- **Penne Primavera***
  bright, fresh tomatoes, sliced mushrooms and seasonal vegetables sautéed in extra-virgin olive oil and tossed with fresh basil and shaved parmesan

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**SECONDI PIATTI**

*(choose one)*

- **Lasagna Bolognese al Forno**
  the original from bologna — fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

- **Filetto di Branzino alle Erbe Mediterranee**
  roman-style artichoke, fingerling potatoes, and sautéed garlic spinach

- **Ossobuco Milanese**
  braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest resting on a bed of saffron risotto

- **Scallopine di Pollo al Limone e Rosmarino**
  boneless chicken breast sautéed in fragrant lemon and rosemary, served with asparagus, creamy mashed potatoes

- **Parmigiana di Melanzane***
  thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

- **Scallopine di Vitello al Marsala**
  veal tenderloin and sliced champignon mushrooms in marsala wine, presented with sautéed garlic spinach and creamy mashed potatoes

- **Grilled Striploin* (Filet Mignon $15 surcharge)**
  tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter

- **Spaghetti Freschi e Gamberi (add 8oz. lobster tail $15 surcharge)**
  prawns and tomato sauce

- **Milanese di Vitello con Osso ($10 surcharge)**
  bone-in veal milanese breaded and fried, topped with arugula and tomatoes

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Cover charge of $35/person includes one selection from each course. Please enjoy any additional pasta or main course for $10 each.

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*