S A B A T I N I'S

DOPO CENA

After-Dinner

Sicilian Kiss 8.75

Disaronno, Absolut Elyx Vodka, Bailey's Irish Cream

Tiramisu Martini 10.00

Grey Goose Vodka, Kahlúa, espresso, mascarpone cheese, sugar, milk

Mint Chocolate 10.00

Grey Goose vodka, creme de cacao white and peppermint schnapps

Sorbetto 8.75

Stolichnaya Vodka, Limoncello, sweet & sour, cream

Sorrento Sunset 9.00

Limoncello, Chambord, Sparkling Wine, sweet & sour

SPIRITS AND LIQUEURS

Cognac

Courvoisier VSOP 8.00 Rémy Martin XO 19.00

Scotch

Chivas -12 Years old 7.00 Johnnie Walker Black Label 7.50

Liqueurs

Sambuca 8.00 Disaronno 7.50 Frangelico 7.50

SPECIALTY COFFEES

Espresso, Macchiato 1.75 Cappuccino, Caffè Latte 2.50 Mocha 2.75

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

S A B A T I N I'S

DOLCI E FORMAGGI

Desserts & Cheeses

Formaggi

artisan cheeses from the cart

Crema al Caffè

espresso crème brulee and star anise biscotti armagnac foam

Torta Profumata ai Limoni di Sorrento

citrus tart and chocolate ribbon orange and balsamico essence

Sinfonia di Sapori

almond, hazelnut and pecan florentine napoleon blancmange, praline mousse and caramel pecan brittle

Zabaglione*

whisked marsala foam with ladyfingers



Tiramisú al Cioccolato

chocolate tiramisu with mascarpone cream and espresso gelato

Bursting with flavors, this will always be Chef Love's favorite Italian dessert featuring fresh mascarpone cheese mixed with a delicate almond sponge cake and sweetened espresso with a creative chocolate twist. Thin layers of cake are soaked with amaretto syrup and espresso, followed by a layer of coffee-flavored mascarpone mousse with handfuls of chocolate shards, finished with a delicious chocolate glacage and served with espresso gelato.



This exquisite treat is from our Chocolate Journeys program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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

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