

Cover charge \$25 per person

the rich heritage of Italy has inspired Princess Cruises® from the beginning.

The detail of Italian craftsmanship has been reflected in the ships we've built as well as our culinary offerings through a history of authentic Italian executive chefs and recipes. The latest evolution of the Sabatini's menu features antipasti and pastas designed by the acclaimed Italian Chef Angelo Auriana, former executive chef at the Michelin-starred Valentino's and co-owner and executive chef at both The Factory Kitchen and Officine Brera in Los Angeles, California.

Begin your experience at Sabatini's with selections from Chef Angelo's repertorio

APERITIVO

Stuzzichino Della Casa*

warm rustic whole-wheat loaf, tuscan zonzelle with roasted tomato & bell pepper passata, prosciutto crudo, extra virgin olive oil, balsamic vinegar

ANTIPASTI *(choose one)*

Alici (V)

fried zucchini & yellow squash, smoked scamorza, toasted house made crostini

Frittino di Paranza

chickpea fritters, squid, prawns, eggplant, carrots, green beans, lemon garlic aioli

Piemontesi

roasted bell peppers, capers, marinated anchovies, green garlic basil vinaigrette

Arrosticini di Agnello

grilled lamb skewers marinated with oregano & extra virgin olive oil, arugula salad

Burrata (V)

cow's milk burrata, roasted golden beets, fava beans, mint basil vinaigrette, toasted hazelnuts

SOUP / SALAD *(choose one)*

Grana Padano Fondue (V)

celery, foraged mushrooms, toasted hazelnuts

Insalat di Sedano, Scarola e Pere Alla Scorza D'Arancia (V)

escarole, white celery, pear, orange zest

Cover charge of \$25/person includes one selection from each course.

(V) Vegetarian option

Chef Angelo's rustic pasta is inspired by the fresh, Northern Italian flavors of his hometown of Bergamo, Italy.

He relies on using old world grains like durum that give semolina the signature pale yellow color and high-protein strength necessary to hold the shape of house made pasta. Non-traditional ingredients—like mint and marjoram—are also infused to showcase Chef Angelo's contemporary flair.

DAL PASTAIO

made fresh daily (choose one)

Picagge

marjoram-infused long pasta, prawns, clams, artichoke pesto, ligurian olive oil

Tortelloni

mint-speckled pasta, roasted lamb, pecorino crosta nera, cacio e pepe sauce, broccoli rabe

Buckwheat Pappardelle

wide ribbon pasta, celeriac, nebbiolo-braised beef cheek

Risotto (V)

vialone nano rice, beets dolce latte, gorgonzola, pistachios

Torchietti (V)

whole wheat pasta, foraged mushrooms, rosemary oil

More of Princess's Executive Chefs hail from Italy than from any other nation.

They have shared their favorite onboard preparations and treasured family recipes from their distinctive Italian regions. Sabatini's is proud to showcase the talents of our Italian culinary experts and the best of their homeland's cuisine.

SECONDI PIATTI (choose one)

Roman Seafood al Cartoccio*

grouper, shrimp, black mussels, scallops, potato, artichoke

Iseo-Style Lake Trout Rolls

lemon, capers, extra virgin olive oil, rosemary polenta

Porchetta

rolled pork belly toscana, potatoes, spinach, roasted tomato

Breaded Veal Vallet

marjoram roasted potatoes & artichokes, sun-dried tomato, provolone

Scaloppine di Pollo, Salsa al Limoncello con Rosemarino

seared chicken breast, sorrento lemon, asparagus, rosemary sauce, garlic, pine nuts, capers, olive oil & parsley mashed potatoes

Polenta Soffice (V)

soft polenta with mushrooms, fresh mozzarella, truffle essence

Request our dessert menu from your server for a taste of la dolce vida to top off your meal.

Cover charge of **\$25/person** includes one selection from each course. Please enjoy any additional pasta or main course for \$10 each.

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

(V) Vegetarian option