

DESSERT

Dolcetti Alla Portofino

Mini indulgences of Portofino sweet delights

Torta al Cioccolato Con Panna Montata al Caffé Espresso

Flourless Chocolate Cake and semi-whipped espresso cream

Tiramisù alla Portofino

A luscious favorite with crushed marinated raspberries

Pannacotta al Pistacchio

Pistachio panna cotta, with strawberry-champagne ragoût

Crostata di Ricotta Alle Albicocche

Apricot-ricotta tart, white chocolate brûlée and
brandied apricots

CHEESE

Scelta di Formaggi Assortiti

A sampling of Italian cheese

COFFEES



Royal Caribbean International proudly serves Seattle's Best Coffee®
featuring a Specialty Crafted Royal Carib-bean Blend
(available in regular or decaffeinated)
and Specialty Beverages.
All beverages are served at current bar menu prices.
Ask your waiter for details.

Jewel of the Seas

Romantic Italian Dining

PORTOFINO

A graphic element below the word "PORTOFINO" consisting of a stylized leaf or wing shape with a circular detail at the end of a line.

*Our exclusive, classical
Italian restaurant offers fine dining,
superior service and panoramic views
in an intimate setting.*

*Please dial 3341 for reservations.
Deck 6*

A dining fee will be charged.

Portofino

PORTOFINO



APPETIZERS, SOUPS, SALADS

Insalata Caprese

Vine ripened grape tomatoes, baby bocconcini and basil pesto

Carpaccio con Scaglie di Parmigiano

Thinly sliced seared beef tenderloin with bitter greens and plum tomato julienne, lemon infused olive oil and roasted pine kernels

Insalata Di Petto d' anatra Affumicata

Sliced smoked duck over arugula and field mushroom confit, with Parmesan shaving and truffle oil drizzle

Risotto ai Gamberetti

Tiger shrimp sautéed with fresh herbs, on a bed creamy saffron risotto

Melanzane Ripiene di Ricotta e Spinaci Alla Parmigiana

Eggplant roulades filled with ricotta and spinach, Parmesan style

Calamari Fritti Alla Ligure

With white balsamic-romanine dip, and a tomato, black olive and pine nut salsa

Zuppa del Giorno

Soup of the Day

Zuppa Fredda di Pomodori e Peperoni dolci con Capesante Ed Avocado

Chilled plum tomato and sweet pimiento soup with seared scallops and avocado

Zuppa Gran Farro

Traditional Tuscan bean soup with barley pearls and garlic crostini

Insalata di Pere E Gorgonzola

Mesclun greens crumbled Gorgonzola, slices of crisp pears and roasted candied walnuts, served with house dressing

Insalata Alla Cesare

Romaine lettuce with herb croutons shaved Parmesan and traditional dressing. Prepared à la minute.

PASTA

Penne Alla Caminetto

Penne pasta with beef ragu, plum tomatoes and garlic confit, finished with shaved Parmesan and fresh parsley

Pappardelle Mantecate con Crema al Mascarpone, Funghi Arrosto e Timo

Ribbon pasta with roasted mushrooms and fresh thyme lightly tossed in a mascarpone cream sauce

Spaghetti ai Frutti di Mare

Shrimp, bay scallops, squid and mussels in garlic-herb sauce, tossed with spaghetti and grape tomatoes

MAIN COURSE

Gamberoni Cotti in Padella al Profumo di Mare

Tiger shrimp, roasted garlic and fresh herbs, served on a bed of grilled asparagus and baby vegetables

Saltimbocca Alla Romana

Thinly sliced veal wrapped with fresh sage and prosciutto, pan-fried with porcini mushroom risotto and Marsala jus

Filetto di Halibut Alla Griglia

Grilled fillet of Atlantic halibut over a citrus, crab and shrimp risotto, finished with salsa verde and lemon butter sauce

Filetto di Manzo Alla Piastra

Grilled North American beef tenderloin on creamy truffle mashed potatoes, roasted garlic and seasonal vegetables

Spiedino di Frutti di Mare Alla Toscana

Skewer of lobster, tiger shrimps, scallops and salmon, grilled and served with Ligurian potatoes, and sun-dried tomato beurre blanc

Petto di Pollo Marinato con Erbe di Campo, Salsa Scapriccio

Herb marinated skin on chicken breast, baked crispy, accompanied by golden shallots, baby vegetables and Scapriccio sauce