

## DESSERTS

Mini Indulgences of Portofino Delights

Flourless Chocolate Cake

Tiramisu

Pistachio Pannacota

Apricot – Ricotta Tart

## CHEESE

A SAMPLING OF ITALIAN CHEESES

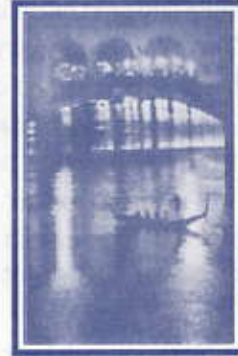
• • •

Located on Deck 11

**Reservations call 3037**

Dining Fee of \$20 Per Person Applies

# PORTOFINO



Upscale Euro-Italian Fine Dining  
with the best view  
in the Caribbean

## PORTOFINO MENU

### APPETIZERS

#### INSALATA CAPRESE

Vine ripened grape tomatoes, bocconcini and basil pesto

#### SLICED TENDERLOIN BEEF

With bitter greens, tomato julienne, olive oil and pine kernels

#### SLICED SMOKED DUCK

Over arugula and field mushroom confit

#### TIGER PRAWN RISOTTO

Sauteed with fresh herbs on a bed of saffron risotto

#### EGGPLANT ROULADES

Filled with ricotta and spinach, parmesan style

#### FRIED CALAMARI

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

#### SOUP OF THE DAY

#### CHILLED PLUM TOMATO SOUP

#### TUSCAN BEAN SOUP

#### TRADITIONAL CAESAR SALAD

Mesclun greens salad with Gorgonzola cheese

## PORTOFINO MENU

### PASTA

Penne with beef ragu, tomato and garlic confit

Pappardelle with mushrooms and cream sauce

Seafood spaghetti with garlic – herb sauce

### MAIN COURSES

#### SAUTÉED TIGER SHRIMPS

Served on a bed of grilled asparagus and vegetables

#### VEAL ALLA ROMANA

Thinly sliced veal wrapped with fresh sage and prosciutto

#### FILLET OF ATLANTIC HALIBUT

Over a citrus, crab and shrimp risotto

#### BEEF TENDERLOIN

On creamy truffle mashed potatoes and seasonal vegetables

#### SEAFOOD SKEWER

Served with Ligurian potatoes and sun-dried tomato beurre blanc

#### HERB MARINATED CHICKEN BREAST

Accompanied by shallots, vegetables and scapriccio sauce