



SMALL PLATES

SALUMI

prosciutto, coppa, grissini, shaved pecorino, and assorted olives

VEAL AND SAGE POLPETTINE

glazed cippolini onions in a rustic tomato sauce

ZUPPA DI PESCE

mussels, clams, shrimp, scallops, cod, and vegetables in a tomato saffron broth

CANALETTO SALAD

Boston lettuce, roasted beets, gorgonzola, candied walnuts, and a raspberry vinaigrette

DUCK AND CHICKEN LIVER PÂTÉ

spiced duck preserve, rustic toast, and kumquat marmalade

SEARED BEEF CARPACCIO*

rosemary aioli, shallots, sea salt, and cracked pepper

EGGPLANT CAPONATA

golden raisins, pine nuts and mint

VERMOUTH BRAISED CLAMS

spicy chorizo, garlic and basil

PASTA

PAPPARDELLE

shrimp, artichokes, and lemon-herb emulsion

SPAHETTI

Bolognese or pomodoro

POTATO GNOCCHI

braised beef short rib, mascarpone, butter roasted carrots, and celery

RIGATONI

Italian sausage and kalamata olives in a spicy tomato sauce

RICOTTA RAVIOLI

braised leeks, oven-dried tomatoes, and arugula pinenut pesto

LARGE PLATES

SAUTEED VEAL PICCATA

lemon angel hair, capers, and kale crisps

BRAISED CHICKEN CACCIATORE “AL FORNO”

caramelized carrots and soft parmesan polenta

ROASTED PORK LOIN SALTIMBOCCA

seared escarole, cannellini beans, and marsala glaze

GRILLED LEMON-THYME WHITE SEA BASS

roasted fingerling potatoes, shaved fennel, and orange-olive salad

DOLCI

TRIO OF TIRAMISÙ
espresso, lemon, and amaretto

LIMONCELLO CREMÈ
Tuscan lemon liqueur

TORTA AL CACAO
walnut praline and vanilla bean gelato

GELATO
strawberry, vanilla bean pistachio and gianduia

Holland America Line only serves sustainable seafood.

* The US Food and Drug Administration advises that consuming raw or undercooked meat, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

This is a sample menu. Dishes and ingredients may vary once on board.

