

CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- BAGUETTE
- MULTIGRAIN CRANBERRY

Condiments:

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

APPETIZER

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

CRAB CAKE

herbs, mustard, remoulade

STUFFED MUSHROOMS

spinach, romano cheese, herbs

WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs



NEW ENGLAND CLAM CHOWDER

potatoes, steamer clams, thyme

FOUR SEASON SALAD

lettuce, corn, cucumber, tomato

CAESAR SALAD

housemade dressing, parmesan

ENTREES

FETTUCCINE ALFREDO

grilled chicken, mushroom, parmesan cream

GRILLED JUMBO SHRIMPS

*marinated with garlic, crushed pink peppercorn,
served with mont d'or potatoes, roasted cauliflower*



TERIYAKI SALMON*

stir fried noodles

FILET MIGNON*

string beans, red wine sauce

GREEK SPINACH PIE

flaky phyllo pastry, chickpeas and potato stew

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

Compliments of *Cucina*
del
CAPITANO

PACCHERI DI RICHETTA

(‘Nonna’s Dish’)

A favorite dish of the Carnival Vista inaugural Captain Rocco Lubrano. The Captain’s mother, “Richetta Marino,” frequently prepares this delectable dish with local produce and mussels from the island of Procida, near Naples, Italy. Paccheri pasta cooked al dente, tossed with mussels, zucchini, onions and garlic, with a hint of ginger and fresh parsley

POLLO PARMIGIANA DELLA CUCINA

Boneless cutlet of chicken lightly breaded and gently fried, topped with marinara sauce and baked with mozzarella

FROM THE GRILL

GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetables & potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, roasted vegetables & potatoes

Sauces

Chimichurri | Béarnaise | Peppercorn Sauce

STEAKHOUSE SELECTION

*Great Seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.*

A surcharge of \$23.00 applies to each entrée

BROILED LOBSTER TAIL

served with drawn butter

SURF & TURF*

lobster tail & grilled filet mignon

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut lamb chops



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$20.00

California roll, Bang Bang Bonsai roll,

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

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

DESSERT

GRAND MARNIER SOUFFLÉ
orange creme anglaise



KEY LIME MOUSSE

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

“ ART OF TEA ” SELECTION \$2.50



*A Voyage Back In Time With Your Favorites
From Our Classic Menus.*

Please inform your server if you have any food allergies

COCKTAILS

BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. \$10.50

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.
\$10.50/GLS, \$36/PTC*

SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner.
\$11.50*

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.
\$11.50*

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95

CHOCOLATE MARTINI

A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50