



## **BREADS** *Select from:*

- CIABATTA
- PETITE SOURDOUGH

### *Condiments:*

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

## **APPETIZERS**

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **STEAMED MUSSELS**

*garlic bread*

### **FLAT BREAD**

*bbq chicken, Monterey jack cheese*

### **CAPRESE**

*fresh mozzarella, ripe tomatoes, balsamic, basil*

### **VINE RIPENED TOMATOES AND CHOPPED LETTUCE**

*mild onions, basil, feta, raspberry vinaigrette*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **FRENCH ONION SOUP**

*Swiss, parmesan cheese*



### **WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP**

*dijon mustard, chives, sage*

### **LASAGNA BOLOGNESE**

*four layers, meat sauce, three cheese, roasted tomato sauce*

## **RARE FINDS**.....

*food you always wanted to try but haven't yet dared...*

### **ALLIGATOR BEIGNETS**

*serrano aioli*

# MAINS

## SHRIMP CREOLE

*cajun tomatoes, peppers, onions, jambalaya rice*

## SUPREME OF POULET FARCIE



*chicken breast stuffed with spinach and cheese, tarragon sauce*

## BBQ PORK SPARERIBS

*southern baked beans, creamed corn, steak fries*

## CINNAMON PUMPKIN CHEESE PIE

*baked in flaky pastry*

## LASAGNA BOLOGNESE

*four layers, meat sauce, three cheese, roasted tomato sauce*

## 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 SALMON\*

*lemon pepper marinade, sautéed vegetables, buttered potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, sautéed vegetables, buttered potatoes*

## SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

## STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée*

### BROILED LOBSTER TAIL

*served with drawn butter*

### SURF & TURF\*

*lobster tail & grilled filet mignon*

### BROILED FILET MIGNON\*

*9 oz. premium aged beef*

### NEW YORK STRIPLOIN STEAK\*

*14-oz. of the favorite cut for steak lovers*



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

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APPLE PIE



*vanilla ice cream*

PRALINE CAKE

*gratinated meringue, hazelnut cream*

*-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

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## COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

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

*Please inform your server if you have any food allergies*



## COCKTAILS

*Talk about a fabulous start to the evening*

### 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*