

## 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 decorative graphic element consisting of a stylized leaf or wing shape with a circular detail at the bottom right, positioned below the word "PORTOFINO".

***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