



Inspired by Frescobaldi

Cover charges apply

ZUPPE E INSALATA *(choose one)*

Ribollita

this hearty tuscan soup of tomato, cannellini beans, and lacinato kale is garnished with a crispy bread stick

Insalata Mista

mixed greens, charred pear, radish, arugula, orange segments and shaved fennel, dressed in extra-virgin olive oil and aged balsamic vinegar

STUZZICHINO DELLA CASA

Arancini al Tartufo

sicilian fried rice balls named for the little oranges they resemble — ours are scented with black truffle, filled with mozzarella and served with a tomato & herb marinara

ANTIPASTI *(choose one)*



Guazzetto di Cozze e Gamberi

traditional italian seafood stew with mussels and shrimp, simmered in fragrant tomato and white wine broth with garlic, herbs, and a hint of chili; served with crusty bread for dipping

Vitello Tonnato*

thinly-sliced roasted veal, emulsion of tuna, capers, hint of rosemary

Piadina Italiana Di Verdure

italian flatbread with grilled mediterranean vegetables and stracciatella

Salumi e Formaggi Misti

the pride of italy: prosciutto cotto, mortadella, salame felino, aged parmigiano-reggiano, fresh mozzarella di bufala and gorgonzola presented with imported black olives and crispy grissino

Fritto Misto alla Veneziana

light & crispy venetian-style fried shrimp and calamari, paired with grilled polenta and served with spicy marinara



Burrata E Prosciutto Crudo Stagionato 18 Mesi

creamy burrata paired with 18-month-aged prosciutto crudo, fresh cherry tomatoes, peppery arugula, and a drizzle of extra virgin olive oil

Frescobaldi embodies the essence of Tuscany

its extraordinary vocation for viticulture and the diversity of its territories.

Frescobaldi’s uniqueness stems precisely from the representation of this diversity, from its estates and from wines which express a kaleidoscope of aromas and sensations, springing from the characteristics of each individual terroir

PRIMI PIATTI

fresh pasta, made daily (choose one)

Seafood Linguine

shrimp, clams and the classic mediterranean flavors of tomato and prized ligurian olive oil



Fettuccine al Tartufo e Parmigiano

truffle-infused velvety parmigiano-reggiano sauce, topped with grated black truffle, a crispy parmesan tuile, and a drizzle of herbed oil

Pappardelle alla Bolognese

wide ribbon buckwheat pasta which complements our hearty Nebbiolo wine-braised tomato & meat ragu

Porcini Mushroom Risotto

a northern italian specialty — vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

Linguine alla Carbonara*

among the many origin stories and variations, ours is classically roman — a luxurious creamy sauce of eggs, pancetta and aged parmesan

Spaghetti Polpette

a family favorite — rich meatballs of beef & pork, slowly braised in a marinara of san marzano tomatoes, garlic, onion, and herbs

Trofie Con Pesto Fatto in Casa

thin twisted pasta, pesto, parmesan, lemon and arugula salad



Tortello di Ricotta al Pomodoro e Basilico

delicate handmade tortello pasta filled with rich ricotta and enveloped in zesty cherry tomato sauce, fresh basil, aged cheese, and a drizzle of extra virgin olive oil

 Vegetarian option



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Cover charge includes one selection from each course. Please enjoy any additional pasta or main course for an additional charge each.

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

SECONDNI PIATTI *(choose one)*

Lasagna Bolognese al Forno
the original from bologna — fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

 **Filetto di Branzino e Carciofi Fritti**
a celebration of fresh Mediterranean flavors featuring pan-seared sea bass fillet, paired with crispy fried artichokes and drizzled with zesty lemon-infused olive oil

Ossobuco Milanese
braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest atop golden saffron risotto

Scaloppine di Pollo al Limone e Rosmarino
boneless chicken breast sautéed in fragrant lemon and rosemary, served with asparagus, creamy mashed potatoes

Parmigiana di Melanzane
thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

Scaloppine di Vitello al Marsala
veal tenderloin and sliced champignon mushrooms in marsala wine, presented with sautéed garlic spinach and creamy mashed potatoes

Grilled Striploin* *(Filet Mignon for a surcharge)*
tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter


Spaghetti Freschi e Gamberi *(add 8oz. lobster tail or a surcharge)*
prawns and tomato sauce

Milanese di Vitello con Osso *(surcharge applies)*
bone-in veal milanese breaded and fried, topped with arugula and tomatoes

DOLCI *(choose one)*

Rocher - a blend of chocolate, pralines and hazelnut ice cream sealed in milk chocolate, surrounded by crushed candied hazelnuts

Tiramisu - mascarpone cream, coffee sauce, chocolate mousse

 **Torta Caprese** - flourless almond cake blended with rich crema pasticceria, caramelized hazelnuts, and exquisite chocolate brittle, paired with creamy limoncello mascarpone gelato and a drizzle of premium Frescobaldi olive oil

Zabaglione Marsala - fresh berries

Specialità dello Chef - chef's specialty

DOPO CENA

DESSERT WINE

Donnafugata Ben Rye Passito di Pantelleria, Sicily, Italy82

TASTE OF ITALY

Aperol 9

Campari 9

Luxardo Maraschino..... 9

Frangelico 9

Disaronno Amaretto 9

Limoncello 9

Galliano Espresso11

CAFFÈ

Espresso 3

Macchiato.....4

Cappuccino, Caffè' Latte.....4

Mocha4

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All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.