

## SAMPLE MENU

Prices and menu offerings are subject to change and offerings may vary by ship.  
Beverage charges apply



### MENU DEL MAESTRO MACELLAIO

#### THE MASTER BUTCHER CHEF'S TABLE

*served family style*

##### On the Table

TUSCAN BREAD  
VEGETABLES TO DIP IN EVOO  
SPECIAL SALT & BURRO DEL CHIANTI  
PANCIA DI MANZO

##### First Course

STEAK TARTARE with OSETRA CAVIAR\*  
HAND-CUT SEASONED BEEF, SOUR CREAM

TRUFFLED BEEF CARPACCIO\*  
OYSTER MUSHROOMS, PARMESAN SHAVINGS,  
DARIO'S TOSCANI OLIVE OIL

BABY HEARTS OF ROMAINE  
PANCHETTA, PARMESAN CROUTONS,  
GARLIC CAESAR DRESSING

##### Middle Course

GIANT TIGER SHRIMP and SCALLOPS\*  
HERBED GARLIC BUTTER

##### Second Course

COSTATO O BISTECCA FIORENTINA\*  
BROILED T-BONE STEAK, FOIE GRAS,  
RED WINE SAUCE, ROASTED CARROTS

##### Dessert

CLASSIC TIRAMISU  
LADYFINGER BISCUITS SOAKED IN ESPRESSO AND  
LACED WITH RICH MASCARPONE CREAM

CITRUS OLIVE CAKE  
WITH THE BOLD FLAVORS OF BRIGHT ORANGE  
AND FRAGRANT OLIVE OIL



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

\*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.

MAESTRO MACELLAIO\_2024-12-2