

cocktails

SAN REMO 12
 bulleit bourbon, campari,
 carpano antica vermouth, elderflower liqueur,
 orange, lemon and lime juices

PALERMO OLD FASHIONED 12
 woodford, amaro, vanilla bean simple syrup

NEGRONI MEDITERRANEO 12
 bombay sapphire gin, watermelon infused campari,
 martini rubino vermouth, basil spray

pizza

MARGHERITA 17
 mozzarella, san marzano tomato, basil

MACELLAIO 21
 mozzarella, sausage, spicy sopressata,
 parmacotto, truffle oil,
 ricotta stuffed crust

CALZONE 19
 mozzarella, san marzano tomato, spinach,
 eggplant, roasted peppers

antipasti

YELLOWTAIL CRUDO* 19
 olio di zenzero, pickled red onion

BURRATA 16
 prosciutto di parma, heirloom tomato,
 arugula, balsamic reduction

CREAMY POLENTA 15
 fricassee of truffled mushrooms

BEEF CARPACCIO* 21
 asparagus tips, shaved parmesan,
 marinated white cremini mushrooms

SHORT RIBS 21
 vegetable farro risotto

BRAISED OCTOPUS 22
 sofrito, pancetta, chickpeas, romesco

MARKET SALAD 14
 shaved seasonal vegetables,
 truffle pecorino, champagne vinaigrette

FRITTO MISTO 20
 calamari, shrimp, fish croquette,
 zucchini, potato, remoulade

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.
 If you have any type of food allergy, please advise your server before ordering.

pasta

SPAGHETTI 24
 tomato, basil

RAVIOLI 25
 short rib, garlic chips, horseradish

TAGLIATELLE 31
 lobster, tomato, spring onion,
 spicy bread crumbs

PAPPARDELLE BOLOGNESE 26
 beef, pork, and veal ragu

SCIALATIELLI 29
 shrimp, clams, mussels, calamari,
 white wine garlic sauce

MEZZELUNE 26
 ricotta, spinach, preserved truffle,
 butter, sage

secondi

SALMON* 35
 rosemary lentils, broccoli rabe, basil oil

BRANZINO 39
 rainbow cauliflower, herb bread crumbs,
 lemon-caper salmoriglio

ROASTED CHICKEN 29
 seasonal vegetables, spaetzle,
 squash purée, rosemary jus

TUNA* 37
 string beans, red onion, shiitake,
 pistachio vinaigrette, carrot ginger purée

BEEF FILET* 43
 CERTIFIED ANGUS BEEF*
 spinach purée, potato, seasonal vegetables,
 natural jus

VEAL MILANESE* 45
 herb bread crumbs, arugula,
 tomato, red onion

contorni

FINGERLING POTATOES 9
 rosemary, garlic

WILTED SPINACH 9
 nutmeg

ROSEMARY LENTILS 9
 broccoli rabe, candied tomatoes

MUSHROOM TRIFOLATI 9
 garlic, parsley

ROASTED CARROTS 9
 thyme, orange, tahini

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.
 62520 Onda Dinner English 12/22