

PREGO

Antipasti

Our Prego Chef's Antipasti Tasting

Vitello Tonato Triangle "Prego Style"
Broiled Jumbo Shrimp on Caponata
Grilled Vegetable and Buffalo Mozzarella Involtni

Carpaccio of Black Angus Beef*

With Mustard Sauce and Caravaglio Capers



Creamy King Crabmeat Salad*

With Fresh Avocado, Orange
and Micro Greens



Warm Lobster Poached in Sage Butter*

On Bean, Zucchini and Tomato Salad

Seared Cremolata-Crusted Sea Scallop*

On Green Pea Purée with Merlot-Red Beet Glaze
and Minted Herb Salad

The **Natura Water** system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.



Insalata

Insalata Caprese

Buffalo Mozzarella and Vine-Ripened Assorted Tomatoes
With Basil, Extra Virgin Olive Oil and
Aged Balsamic Vinegar

Caesar Salad

Romaine Lettuce Tossed with Traditional Caesar Dressing,
Topped with Parmesan Shavings and Sourdough Croutons

Seasonal Arugula Salad

With Aged Balsamico and Extra Virgin Italian Olive Oil,
Sprinkled with Pine Nuts and Grana Padano Shavings

Zuppe

Prego's Signature Cream Soup of Selected Italian Mushrooms



Served in an Oregano Bread Cup

Minestra di Verdura

Italian Vegetable Soup with Vegetables in Season, Tomato,
Beans and Macaroni Pasta with Bread Crostini and Pesto

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

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Secondi

Lasagna alla Casalinga

Layers of Fresh Pasta with Ground Meat, Porcini Mushrooms, Tomato Béchamel and Mozzarella Cheese



Hand-Rolled Gnocchi

Tossed in Lightly Spiced Hearty Italian Sausage Ragoût with Bell Peppers, Eggplant and Reggiano Cheese

Homemade Chicken Ravioli

On Boscaiola Sauce, Topped with White Truffle Foam

Paccheri Baked with Spinach and Ricotta

On Tomato Sauce and Two Cheese Fondue



Spaghetti "Pescatore"

Long Pasta Tossed with Marinara Sauce and Assorted Fresh Seafood

Traditional Pasta such as Spaghetti, Penne and Fettuccine

With Your Choice of Tomato, Puttanesca, Arrabbiata, Meat, Pesto or Alfredo Sauce

Risotto "Dello Chef"

Butternut Squash Risotto with Mascarpone, Aged Reggiano Cheese and Arugula Pesto

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Pan-Fried Mediterranean Sea Bass Fillet

Sautéed Spinach and Eggplant Purée with Olive Oil-Stewed Heirloom Tomatoes and Baby Artichokes

Roasted Rack of Baby Lamb* with Fresh Herbs

Fennel-Carrot Timbale, Rosemary Fingerling Potatoes and Balsamico Sauce



Grilled Black Angus Filet Steak*

Creamed Parmesan Potatoes, Asparagus, Smothered Cherry Tomato and Barolo Wine Sauce

Veal Scaloppine al Limone, Marsala or "Parmigiana Style"

Cappellini Pasta and Seasonal Vegetables

Lavender Honey-Roasted Pink Duck Breast*

Red Wine Shallots, Creamy Polenta and Green Peppercorn Sauce

Chef de Cuisine Prego, Rolf Weber



Crystal Cruises offers a unique association with the acclaimed **Valentino** restaurants of Santa Monica and Las Vegas. We offer this menu of Valentino specialties, carefully selected for your culinary pleasure by Valentino proprietor **Piero Selvaggio**.