



Crystal Cruises offers a unique association with the acclaimed **Valentino** restaurants of Santa Monica and Las Vegas. We feature this exclusive tasting menu of Valentino specialties, along with suggested wine pairings carefully selected for your culinary pleasure by Valentino proprietor and renowned wine expert **Piero Selvaggio**. Buon Appetito!

Granchio Reale dell' Alaska all' Insalata con Fette di Arancia e Balsamico Vecchio

Alaskan King Crab and Orange Salad with Aged Balsamic

Suggested Wine: Vermentino di Sardegna, Argiolas, Sardinia 2003
6oz \$6.50 or Bottle \$26.00

or

Capesante in Zucchini su Purea di Sedano Rapa con Pesto d'Aglio Dolce e Basilico

Zucchini-Wrapped Jumbo Scallop Over Celery Root Puree with Sweet Garlic and Basil Pesto

Suggested Wine: Sauvignon Blanc, "Lahn", Alto Adige 2003
6oz \$7.50 or Bottle \$30.00

Ravioli Ripieni con Zucca

Pumpkin Ravioli Flavored with Apricots and Tossed in Brown Sage Butter

Suggested Wine: Prosecco Mionetto, Valdobbiadene, NV
6oz \$7.00 or Bottle \$28.00

Filetto Fresco di Ippoglosso dell' Alaska

Broiled Fillet of Fresh Alaskan Halibut on a Bed of Shallots and Chanterelle Mushrooms, Topped with Melanzane Purée and Fine-Herb Salad, Sprinkled with Warm Heirloom Tomato Vinaigrette

Suggested Wine: Chardonnay, Pio Cesare, Piedmont 2002
6oz \$7.50 or Bottle \$30.00

or

Bistecca di Manzo alla Griglia

Aged Grilled Black Angus Rib Eye Steak with Sun-Dried Tomato Mashed Potatoes, Roasted Baby Bell Peppers and Tuscan Barbecue Sauce

Suggested Wine: Chianti Classico Querciabella
Tuscany 2002
6oz \$9.50 or Bottle \$38.00

Fontina, Parmesan and Gorgonzola Cheese

With White Truffle-Flavored Honey and Dried Fig and Nut Bread

Suggested Wine: Kracher Cuvee Eiswein, Austria 2001
4oz \$9.00 or Bottle \$36.00

DESSERT

Il Bonet

Traditional Piedmontese Chocolate Pudding

Wine: Taylor Tawny Port, 20 Years Old,
Recommend 2oz \$6.50

ANTIPASTI

Prego's New Style Antipasti

Lobster Poached in Lemon Oil, Prosciutto on Sweet Melon, Truffled Baby Artichoke Salad, Vitello Tonnato and Gorgonzola-Stuffed Fresh Figs Wrapped in Pancetta

Melone con Prosciutto di Parma

Sweet Melon and Italian Prosciutto

Carpaccio di Manzo

Thinly-Sliced Raw Beef Tenderloin with Mustard Sauce and Capers

Timballo di Pomodoro, Avocado e Melanzane con Gamberone

Pyramid of Giant Tiger Shrimp, Eggplant, Tomato and Avocado

ZUPPE

Granita di Melone Dolce Affogato al Prosecco

Iced Sweet Melon Soup with Prosecco

Minestrone alla "Genovese"

Traditional Minestrone Soup with Genoa-Style Pesto

Crema di Funghi Servita nel Pane all'Origano

Cream Soup of Selected Italian Mushrooms: Porcini, Morel, Portobello and Oyster Mushrooms, Served in an Oregano Bread Cup

INSALATE

Insalata "Cesare"

Caesar Salad Prepared by Your Head Waiter

Insalata Caprese*

Buffalo Mozzarella with Sun-Ripened Yellow and Red Tomatoes and Seasonal Greens

Insalata Verde Mista con Funghi, Olive, Carciofini e Scaglie di Parmigiano

Mixed Garden Lettuce Tossed in Aged Fig Balsamic, Topped with Grilled Mushrooms, Olives, Baby Artichokes and Shaved Parmesan Cheese

PIATTI PRINCIPALI

PASTA E RISOTTO

Risotto Dello Chef

Risotto with Fontina Cheese, Asparagus Tips and Cherry Tomatoes, Topped with Grilled Sea Scallops and Tiger Shrimp

Lasagna alla Casalinga

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

Linguine con Aragosta e Zucchini

Linguine with Lobster and Grilled Zucchini in a Light Tomato Sauce Flavored with Italian Parsley

Paglia e Fieno alla "Carbonara" con Asparagi Freschi

Homemade Two Color Pasta with Pancetta, Egg Yolk, Cream and Fresh Asparagus

Pasta a Piacere

Angel Hair Pasta, Spaghetti, Whole Wheat Linguini or Penne Rigate with Your Choice of Pesto Genovese, Puttanesca, Arrabbiata or Tomato-Basil Sauce

CARNE E PESCI

Scaloppine di Vitello Servite con Gnocchi

Pan-Fried Veal Scaloppine in Light Lemon or Mushroom Sauce, Served with Oven-Roasted Seasonal Vegetables and Hand-Made Ricotta-Spinach Gnocchi

Carré D'Agnello Arrostito

Roasted Rack of Lamb with Fresh Herbs, Served with Garlic Mashed Potatoes and Grilled Zucchini

Ossobuco alla Milanese Con Salsa Cremolata

Veal Shank Braised with Vegetables, Porcini, White Wine and Tomato, Served with Risotto Milanese on the Side

Low-carb choices are available on request, including low-carb pasta.

Prego offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the Wine List. Gratuities for your wait staff are at your discretion. We recommend \$6.00 per person, per meal.



DESSERT SPECIALTIES



Il Bonet

Traditional Piedmontese Chocolate Pudding

Cannoli alla Siciliana

Crisp Sicilian Shell Stuffed with Fresh Sweet Ricotta Cheese

Cheese Plate Selections

Fontina, Parmesan, and Gorgonzola Cheese,
White Truffle Flavored Honey and Dried Fig Nut Bread

Dessert Wine: Kracher Cuvée Eiswein, Austria 2001 \$8.00

Dessert wine poured by the glass is 4 ounces

DOLCE

Assaggini Tipici

Dessert Sampler – Panna Cotta, Tiramisù and Flourless Chocolate Cake

Panna Cotta con Caramello

Cooked Italian Cream with Fresh Fruit and Berry Sauce

Tiramisù

Espresso Flavored Lady Fingers, Layered with Light Mascarpone Cheese

Crema di Caffé*

Light Coffee Custard

Gelato Italiano alla Vaniglia, Cioccolato

Vanilla, Chocolate or Spumoni Ice Cream, or Bellini Sherbet

COFFEE & TEA

Espresso, Cappuccino, Coffee, Decaffeinated Coffee or Caffè Latte
International Teas

Served with Chocolate Walnut Biscotti

AFTER-DINNER DRINKS

As a Digestif, we would like to recommend:

Sambuca Romana – \$5.00

Frangelico – \$5.00

Amaretto di Saronno – \$5.00

or your favorite classic after-dinner liqueur,
available from your Sommelier

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*Low-Carb Choices