

## Antipasti

### King Crabmeat Salad

Avocado and Sicilian Orange

### \* Warm Lobster Poached in Sage Butter

On White Bean, Zucchini and Tomato Salad

### Fritto Misto di Pesce

Crispy Fried Calamari, Shrimp, Bay Scallops, and Oysters with Aioli

### \* Carpaccio of Black Angus Beef

With Mustard Sauce and Caravaglio Capers



### \* Vitello Tonnato "Prego Style"

Ahi Tuna Tartar & Pink-Roasted Veal Loin, Micro Greens

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.



\* 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.

## 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 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 "Primavera di Verdura"

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

## Secondi

### Lasagna alla Casalinga

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



### Homemade Potato Gnocchi

Tossed in Lightly Spiced, Hearty Italian Sausage Ragout, With Bell Peppers, Eggplants and Reggiano Cheese

### Oven-Baked, Hand-Rolled Cannelloni

Filled with Spinach and Ricotta, On Tomato and Saffron Sauce



### Homemade Asparagus Ravioli

White Wine Sauce, Zucchini & Crisp Prosciutto

### Spaghetti "Pescatore"

Tossed with Fresh Tomato Sauce and Assorted Fresh Seafood

### Risotto "Primavera"

Spring Vegetable Risotto with Morels and Chives

**Traditional Pasta** such as Spaghetti, Penne and Fettuccine With Your Choice of Tomato, Puttanesca, Arrabbiata, Meat, Pesto or Alfredo Sauce

### \* Pan-Fried Fillet of Wild Branzino

Sautéed Spinach, Eggplant Purée, Melted Baby Heirloom Tomato

### \* Roasted Rack of Baby Lamb

With Fresh Herbs New Potatoes, Fennel-Carrot Timbalo and Balsamic Demi-Glaze



### \* Grilled Black Angus Filet Steak

Parmesan Potatoes, Pancetta Rolled Asparagus Bundles, Barolo Wine Sauce

\* **Veal Scaloppine** al Limone, Marsala or "Parmigiana Style"

With Cappellini Pasta and Seasonal Vegetables

### Osso Buco

Veal Shank Braised in its own Jus, Vegetables, Tomato, Porcini and Fresh Herbs, Served with Mascarpone Polenta

### Chef de Cuisine Prego, Alfred Napotnik



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**.