

# ITALIAN DINNER



**Holland America Line**

*ms Statendam*

*Captain Peter J. van Maurik, Commander  
Hans Dernison, Hotel Manager*

## CIRCLE HAWAII CRUISE

Nawiliwili, Kauai

*Thursday, April 17, 1997*



### WINE SPECIAL

To accompany your  
Carpaccio di Filetto de Bue Tartufatu  
CHARDONNAY, KENDALL JACKSON  
Listed: \$29.00 / Special \$26.10

OR

Osso-bucco alla Romana  
MERLOT, BERINGER HOWELL MOUNTAIN  
Listed: \$42.00 / Special \$37.80

### Wine by the Glass

#### White Wine

Chardonnay, Walnut Crest .....	\$3.50
Bonjour White .....	\$3.50
Vouvray Barton & Guestier .....	\$4.50
Chardonnay Kendall Jackson .....	\$6.00
St. Regis Blanc (alcohol free) .....	\$3.50

#### Red Wine

Merlot Walnut Crest .....	\$3.50
Cabernet Sauvignon, Meridian Paso Robles .....	\$4.50
Pinot Noir, Robert Mondavi .....	\$6.50

*Please be advised that Guests with special Dietary Requirements many contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily Menu to your specific need, may it be a low-sodium, low-fat or diabetic diet.*

### FOR YOUR AFTER DINNER PLEASURE

*We serve different coffees and teas, hot chocolate with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 8:30 pm.*

## **APPETIZERS**

### **PROSCIUTTO HAM**

*thin layers of smoked prosciutto ham on a melon boat  
garnished with figs*

### **INSALATA DI MARE**

*combination of shrimp, squid, scallops and olives topped with cocktail sauce*

### **CARPACCIO DI FILETTO DI BUE TARTUFATU**

*thinly sliced sirloin presented with freshly grated parmesan cheese and lemon*

## **CRUDITES**

*fresh crisp garden vegetables with vinaigrette dip*

### **MACEDONIA DI FRUTTI**

*chunks of fresh fruit with Amaretto or plain*

## **HOT APPETIZER**

### **RAVIOLI A LA PESTO**

*small pastas filled with cheese and topped with a rich pesto cream sauce*

## **SOUPS**

### **STRACCIATELLA A LA ROMANA**

*Roman egg soup made of chicken stock, with diced chicken,  
eggs and Parmesan cheese*

### **SUPPA DI ASPARAGI**

*cream of green asparagus soup*

### **CHILLED JELLIED BOUILLON**

*beef broth with spinach leaves and tapioca*

## **SALADS**

### **VERDURE MISTE IN PINZIMONIO**

*green leaf and bibb lettuce combined with a julienne of fennel, celery,  
red and green bell peppers, radishes and carrot sticks,  
served with a garlic dressing*

### **STATENDAM SALAD**

*torn iceberg with slices of tomato and cucumber*

*Italian ~ blue cheese ~ raspberry vinaigrette ~ French and Italian (available in low calorie)*

## **SPA CUISINE**

### **DOVER SOLE FILLETS WITH ASPARAGUS**

*poached and served with basmati rice*

## CHEF WOLFGANG RECOMMENDS

### INSALATA DI MARE

*combination of shrimp, squid, scallops and olives topped with cocktail sauce*

### STRACCIATELLA A LA ROMANA

*Roman egg soup made of chicken stock, with diced chicken, beaten eggs and Parmesan cheese*

Chardonnay  
Walnut Crest  
\$3.50

### OSSO-BUCCO ALLA ROMANA

*veal shanks braised in tomato sauce, with oregano, olives, pimento and black pepper, served on a bed of spaghetti and topped with diced vegetables*

Pinot Noir  
Robert Mondavi  
\$6.50

### TIRAMISU CAKE

*a light composition of spongecake, lady fingers dipped in a coffee marsala mixture, layered with mascarpone cheese and grated chocolate*

*most entrees can be served without sauce on request*

## ENTREES

### BAKED TUNA STEAK CON MORSELATA

*tuna steak with toasted almonds, parsley and onions, seasoned with thyme, green peppercorns and lime juice, served with carrots and polenta*

### BISTECCA DEL VACCARO

*sirloin steak grilled to your liking, served with tomato salsa, cauliflower polanaise and a baked Idaho potato*

### OSSO-BUCCO ALLA ROMANA

*veal shanks braised in tomato sauce, with oregano, olives, pimento and black pepper, served on a bed of spaghetti and topped with diced vegetables*

### POLLO ALLA CACCIATORA

*chicken breast, braised with red wine and tomatoes, peppers and mushroom served on fettuccine with peapods, diced celery, olives and leeks a great combination of spices for an Italian taste treat*

### PASTA ROMA

*a Mediterranean delight! Pasta, mushrooms, meat balls and sundried tomatoes in a rich marina sauce served with garlic bread*

*a baked Idaho potato with sour cream, chives and bacon bits will be served upon request with any entree*

## BEVERAGES

*freshly brewed coffee, decaffeinated coffee, tea or milk please ask your dining room steward for our selection of herbal teas from the wooden tea chest*

Fume Blanc  
Robert Mondavi  
\$27.00

Sancerre  
A.C. Moreau  
\$31.00

Merlot  
Ferrari-Carano  
\$36.00

Chardonnay  
Markham  
\$34.00

Fume Blanc  
Dry Creek  
\$24.00