freshly made croutons and shaved parmesan cheese

our signature caesar salad – crispy hearts of romaine

mascarpone cream and drizzled with pesto sauce

tomato sauce

baked with fresh mozzarella, served over the captain’s nonna’s meatballs

marinara sauce

calamari fritti

one of our most highly requested dishes, first served by carnival nearly 40 years ago aboard the tss mardi gras

one of our most highly requested dishes, first served by carnival nearly 40 years ago aboard the tss mardi gras

tomatoes and fried basil (also available as an entrée)

tomato sauce, served with shaved parmesan, cherry breaded eggplant, baked with fresh mozzarella and

insalata di rucola

served with cracked peppercorn, basil, pesto purée, vegetables, served with grilled italian bread

il capitan’s signature arancini

fried risotto balls, plated high with baby angula and shaved parmesan cheese, served over tomato sauce

parmigiana di melanzane

eggplant parmagiana

baked eggplant, baked with fresh mozzarella and tomato sauce served with shaved parmesan, cherry tomato and fried basil (also available as an entrée)

calamarri fritti

creamy calamari rings, topped with cured tomatoes, charred lime and sea salt, served with a spicy marinara sauce

nonna’s meatballs (grandma’s recipe)

hand made with olive oil, salted garlic and onion, baked with fresh mozzarella, served over the captain’s tomato sauce

minestrone

vegetable soup with beans and rustic spices, served with marjoram cream and drizzled with pesto sauce

insalata caprese

“tomato, mozzarella, basil”

the colors of italy, stuffed tomato and fresh mozzarella, served with cracked pepperoncini, basil, pesto purée, balsamic vinegar and extra virgin olive oil

il capitan’s favorite

insalata di ruccola

traditional italian salad, baby angula, cherry tomatoes and shaved parmesan cheese, served over a sumptuous lemon lettuce dressing

insalata caesar

our signature caesar salad – crisply hearts of romaine tossed in traditional dressing, served with anchovy fillet, freshly made croutons and shaved parmesan cheese

favorito del capitano

antipasti / zuppe / insalate

(secondi / pastas)

il bacio del mare

lower carmel cluster, red rock crafted the name of this secret recipe from first carnival magic captain, giovanni (gugino), “magica botticella segreta” (my win’s secret recipe), spaghetti with balloon little neck clams in a spicy clam sauce

nonna’s linguine & meatballs

gnocchetti napoletani

handpicks with olive oil and salted garlic and onion, baked with fresh mozzarella, served over linguine al dentè with the captain’s tomato sauce

spaghettini carbonara

one of our most highly requested dishes, first served by captain nearly 40 years ago aboard the tss mardi gras in the bennings dining room - spaghetti al dente tossed with cream, diced pancetta, bacon, onion and garlic, served with fried oregano and shaved parmesan cheese

pollo parmigiana della cucina

chicken parmagiana

cucina’s (our kitchen) favorite – breaded young chicken breast, baked with mozzarella cheese in marinara sauce

bistecca alla griglia

italian expression of the classic new york sirloin steak, cucina’s (our kitchen) favorite – breaded young chicken (chicken parmagiana)

brasato al barolo

from our port of origin, padronin’s own braised short ribs in rich and barolo wine sauce, topped with crustad almonds and olive oil cream

gamberetti alla pizzaiola

grilled shrimp

grilled shrimp with stewed mushrooms and peppers, served over the captain’s tomato sauce, topped with garlic foam, charred lemon and parsley

salmone griglia

hand-nicked grilled salmon fillet served with roasted potatoes, endive, charred tomato and lemon

contorni (sides)

heirloom zucchini & tomatoes

rosemary potatoes

spaghetti with captain’s tomato sauce

broccoli with pepperoncini

red wines

cucina chianti

a full body with a fruity bouquet, served from the barrel

glass $5.00  bottle $14.00  polka glass $24.00

castello barolo, lentini, tuscana

a fruity red, with clean currant and blackberry character a medium body

glass $6.75  bottle $24.00

nero d’avola, principe di butera, sicilia

dry, soft and structured, this wine offers very complex fruit flavors on the palate

glass $8.25  bottle $36.00

ciacci classico riserva, castello d’alcolla, tuscana

soft and lush with a nicely textured and velvety smooth palate

glass $9.45  bottle $37.00

ritefuso, il dolce, tuscana

a modern tuscan wine born from ruffino’s century old traditions

glass $10.75  bottle $42.00

sartori aragone, della valpolicella, veneto

dry full bodied and dry with pleasant balance and a pleasant finish

glass $13.00  bottle $47.00

white wines

cucina pinot grigio

romantically soft and lightly dry yet extremely fresh

glass $5.00  bottle $14.00  polka glass $26.00

bolla soave, veneto

medium body with white peach and cream character

glass $6.25  bottle $24.00

piero griso, santa margherita, alto ade

clean, fresh and lively with a zesty aftertaste

glass $11.75  bottle $42.00

british beers

perso

british

$4.95

british moretti

$4.95

apertivo cocktails

pisco dylan

prosecco, peach schnapps, and peach purée

$6.75

limoncello martini

absolut citrus vodka, limoncello, cranberry juice, citrus, simple syrup and fresh mint

$8.95

american

absolut, stoli, peach, orange juice, soda, mint, simple syrup and a splash of soda

$8.75

agra waters

agua panna, flat

$4.75

san pellegrino, bubbles

$4.75

in italy, the kitchen is the heart of the home. welcome to the heart of carnival magic.

like many of our ship captains, carnival magic was born in italy. built in the foscanki shipyard in the port of minneapolis, her italian roots run from bow to stern.

at cucina del capitano, we honor carnival cruise lines’ proud heritage by recreating some of the recipes our italian captains and officers grew up on. we’re passionate about sharing these simple, time-honored traditions, straight from italy, and use only the finest ingredients, like vine-ripened tomatoes, fragrant herbs and extra virgin olive oil. cucina looks and feels like an italian captain’s home, and when we’re with you, we treat you like family, sharing up generously portions in a warm, authentic atmosphere where even the childhood photos on the walls come straight from our italian officials. it’s our little own ombrosed slice of la dolce vita.

so settle in, relax and savor it all. by the end of the night, you’ll know the italian word for ‘undeno’ – chileeno.

in the flamingo dining room – spaghetto al dente tossed with marinara sauce

lit the story of the cuisine del capitano

$7.75

facebook
Antipasti
Marinated Olives, Tomato and Zucchini Terrine, Sicilian Fig Olive, Basil Tapenade, Eggplant Caponata, Roasted Pepper alla Nonna, Cured Prosciutto, Mushrooms and Marinated Vegetables, Served with Grilled Italian Bread

Il Capitan’s Signature Arancini
Fried Risotto Balls, Piled High with Baby Angelica and Shaved Parmesan Cheese, Served over Tomato Sauce

PARMIGIANA DI MELANZANE
Eggplant Parmigiana
Breaded Eggplant, Baked with Fresh Mozzarella and Tomato Sauce, Served with Shaved Parmesan, Cherry Tomatoes and Fried Basil. (Also available as an entrée)

Calamari Fritti
Crispy Calamari Rings, Topped with Cured Tomatoes, Charred Lime and Sea Salt. Served with a Spicy Marinara Sauce.

Nonna’s Meatballs (Grandma’s Recipe)
Hand made with Olive Oil, Salted Garlic and Onion, Baked with Fresh Mozzarella, Served over the Captain’s Tomato Sauce.

Minestrone
Vegetable Soup with Beans and Rustic Spices, Served with Macaroni Cream and Diced with Pesto Sauce.

Insalata Caprese
(“Tomato, Mozzarella, Basil”) The Colors of Italy, Baked Tomato and Fresh Mozzarella, Served with Cracked Pepperoni, Basil, Pesto Puree, Balsamic Vinegar and Extra Virgin Olive Oil.

Il Capitan’s Favorite
Insalata di Rucola
Traditional Italian Salad, Baby Angelina, Cherry Tomatoes and Dressed in a Sweetened Lemon Vinaigrette.

Insalata Ceasar
Our Signature Caesar Salad – Crispy Hearts of Romaine Tossed in Traditional Dressing, Served with Anchovy Fillet, Freshly Made Croutons and Shaved Parmesan Cheese.

Favorito del Capitano

Secondi / Pasti
Il Baco del Mare
Our Carnivale Crispy, Tiref Kicked the Name of This Secret Recipe From First Carnivale MAGIC Captain, Giovanni Cupugno. “Magica Ricetta Segreta” (My WINA’s Secret Recipe). Spaghetti with Baked Little Neck Clams in a Spicy Cherm Sauce.

Nonna’s Linguine & Meatballs
(Grandma’s Recipe)
Hand Pads with Olive Oil-Stewed Garlic and Onion, Baked with Fresh Mozzarella, Served over Linguine al Dentile with the Captain’s Tomato Sauce.

Spaghetti Carbonara
One of Our Most Highly Requested Dishes. First Served by Captain Nearly 40 Years Ago! Served with Fresh Pancetta, Bacon, White Pepper and Parmesan Cheese.

Pollo Parmigiana della Cucina
(Chicken Parmigiana)
Cucina (Our KITCHEN) Favorite – Baked Young Chicken Breast, Baked with Mozzarella Cheese in Marinara Sauce.

Bistecca alla Griglia
Italian Excess of the Day, Pickled Onion Steak, Seared and Served with Grilled Tomatoes, Pearl Onions, Garlic Confit, Fried Thyme and Parsley.

Brasato al Barolo
From Our Port of Livorno, Piedmont’s own Braised Breast, Baked with Mozzarella Cheese in Marinara Sauce.

Gamberelli alla Pizzaiola
(Grilled Shrimp)
Grilled Shrimp with Stewed Mushrooms and Peppers. Served over the Captain’s Tomato Sauce, Topped with Creamed Almonds and Olive Oil Cream.

Contorni (Sides)
Heirloom Zucchini & Tomatoes
ROSEMARY POTATOES
SWEET POTATOES
BROCCOLI WITH PEPPERONI

Vini

RED WINES
CUCINA CHIANTI
A full body wine with a fruity bouquet. Served from the barrel.
Glass $5.00  ½ Carafe $14.00  Full Carafe $26.00

CASTELLO BAVO, CENTINE, TUSCANA
A fruity red, with clean currant and blackberry character, a medium body.
Glass $6.75  Bottle $26.00

NERO D’AVOLA, PRUNÉS DE BURUJA, SICILIA
Dry, well-structured and rounded, this wine offers very complex fruit flavors on the palate.
Glass $8.25  Bottle $36.00

CUCINA CLASSICO RIESEN, CASTELLO D’ALBOLA, TUSCANIA
Soft and lush with a nicely textured and velvety smooth palate.
Glass $4.50  Bottle $17.00

RUFFINO, IL DUCALE, TUSCANA
A modern Tuscan wine born from Rufinio’s century old traditions.
Glass $10.75  Bottle $42.00

SANTONI ARMONIE, DELLA VALPOLICELLA, VENEZIO
Round, full-bodied and dry, with persistent balance and a rich, raspberry finish.
Glass $10.00  Bottle $47.00

WHITE WINES
CUCINA PINOT GRIGIO
Romantic and soft and highly dry yet extremely fresh
Glass $5.00  ½ Carafe $14.00  Full Carafe $26.00

BOLLA SHOW, VENEZIO
Medium-bodied with white peach and cream character.
Glass $4.25  Bottle $16.00

PASTA, SANTA MARGHERITA, ALTO ADIGE
Clean, fresh and lovely with a slightly aftertaste.
Glass $10.75  Bottle $42.00

Beers

PERSON

Birra Moretti
$4.95

Notte

Yes, Water

ACQUA PANNA, FLAT
$4.75
SAN PELLEGRINO, BUBBLES
$4.75

Carnival Nearly 40 Years Ago Aboard the TSS Mardi Gras

La Storia della Cucina del Capitano

In Italy, the kitchen is the heart of the home. Welcome to the heart of CARNIVAL MAGIC.
Like many of our ship captains, CARNIVAL MAGIC was born in Italy. Built in the Fincantieri Shipyard in the port of Marghera, her Italian roots run from bow to stern.
At Cucina del Capitano, we honor Carnival Cruise Lines’ proud heritage by recreating some of the recipes our Italian captains and officers grew up on. We’re passionate about sharing these simpler, time-honored traditions, straight from Italy, and use only the finest ingredients, like vine-ripened tomatoes, fragrant herbs and extra virgin olive oil. Cucina looks and feels like an Italian captain’s home, and when you’re with us, we treat you like family, serving up generous portions in a warm, authentic atmosphere where even the childhood photos on the walls come straight from our Italian officers. It’s our little open onboard slice of La dolce vita.

So settle in, relax and savor it all. By the end of the night, you’ll know the Italian word for ‘sumptuous’ – goloso.
ANTIPASTI
Marinated Olives, Tomato and Zucchini Tartar, Sicilian Fig Olive Basil Tapenade, Eggplant Caponata, Roasted Pepper alla Nonna, Cured Prosciutto, Mushrooms and Marinated Vegetables, Served with Grilled Italian Bread

IL CAPITANO’S SIGNATURE ARANCINI
Fried Risotto Balls, Piled High with Baby Angelica and Shaved Parmesan Cheese, Served over Tomato Sauce

PARMIGIANA DE MELANZANE
(Eggplant Parmagiana)
Breaded Eggplant, Baked with Fresh Mozzarella and Tomato Sauce Served with Shaved Parmesan, Cherry Tomatoes and Fried Basil (Also available as an entré)

CALAMARI FRTTI
Creamy Calamari Rings, Topped with Cured Tomatoes, Chilled Lime and Sea Salt, Served with a Spicy Marinara Sauce

NONNA’S MATUREBALLS (Grandma’s Recipe)
Hand made with Olive Oil, Seared Garlic and Onion, Baked with Fresh Mozzarella, Served over the Captain’s Tomato Sauce

MINESTRONI
Vegetable Soup with Beans and Rustic Spices, Served with Marinated Carpaccio and Diced Pesto Sauce

INSALATA CAPRESE “(Tomato, Mozzarella, Basil)”
The Colors of Italy, Sliced Tomato and Fresh Mozzarella, Served with Cracked Peppercorn, Basil, Pesto Purié, Balsamic Vinegrette and Extra Virgin Olive Oil

IL CAPITANO’S FAVORITE INSALATA DI RUCOLA
Traditional Italian Salad, Baby Arugula, Cherry Tomatoes, and Shaved Parmesan Cheese, in a Sundried Lemon-Lentucil Dressing

INSALATA CAESAR
Our Signature Caesar Salad — Crispy Hearts of Romaine Tossed in Traditional Dressing, Served with Anchovy Fillet, Freshly Made Croutons and Shaved Parmesan Cheese

SECONDI/PASTA
(ENTREES & PASTAS)
IL BACIO DEL MARE
Lover’s Kiss Clam Disher, Red Shrimp and Stuffed Prawns, Served with a Creamy Clam Sauce

NONNA’S LINGUINE & MEATBALLS
(Grandma’s Recipe)
Hand Piles with Olive Oil-Seared Garlic and Onion, Baked with Fresh Mozzarella, Served over Linguine al Denté with the Captain’s Tomato Sauce

SPAGHETTI CARBONARA
One of Our Most Popular Requested Dishes, First Served by Captain Nearly 40 Years Ago! Mandi Ribaggia Brown Butter Bacon and Tomato Sauce, Served with Cheese and Peppers

POLLO PARMIGIANA DELLA CUCINA
(Chicken Parmagiana)
Cuccia (Our Kefir), Our Favorite — Baked Young Chicken Breast, Baked with Mozzarella Cheese in a Parmesan Sauce

BISTECCHI ALLA GREGgia
Italian Iconography of the Cattle, New York Sirloin Steak, Seared and Served with Grilled Tomatoes, Pearl Onions, Garlic Confit, Fried Thyme and Parsley

BRASATO AL BAROLO
From our Port of Livorno, Piedmont’s own Braised Short Ribs in Rich Red Barolo Wine Sauce, Topped with Crusted Almonds and Olive Oil Cream

GAMBERETTI ALLA PIZZAIOLA
(Grilled Shrimp)
Grilled Shrimp with Creamy Mushrooms and Peppers, Served over the Captain’s Tomato Sauce, topped with Garlic Focaccia, Chilled Lemon and Parsley

SALMONE GREGGIA
Hand-Nicked Grilled Salmon Fillet Served with Roasted Potatoes, Endive, Chilled Tomato and Lemon

Contorai (Sides)
HEBREW ZUCCHINI & TOMATOES
ROSEMARY POTATOES
SPAGHETTI WITH CAPTAIN’S TOMATO SAUCE
BROCCOLI WITH PEPPERONI

VINI
RED WINES
CUCCIA CHIANTI
A full-bodied wine with a fruity bouquet, Served from the barrel
Glass $5.00  1/2 Carafe $14.00  1 Carafe $24.00

CASTELLO BIANCO, CENITE, TUSCANY
A subtle red, with clean currant and blackberry character, a medallion body
Glass $6.75  Bottle $24.00

NERO D’AVAIA, PRINCIPE DI RUTIKA, SICILIA
Dry, with a rich and spicy bouquet, this wine offers very complex fruit flavors on the palate
Glass $8.25  Bottle $36.00

CIANTI CLASSICO RISERVA, CASTELLO D’ALBOLA, TUSCANY
Soft and lush with a nicely textured and velvety smooth palate
Glass $9.50  Bottle $37.00

RUFINO, IL DUCALE, TUSCANY
A modern Tuscan wine born from Rufino’s century old traditions
Glass $10.75  Bottle $42.00

SANTORI AMARONE, DELLA VALPOLICELLA, VENETO
Mix of full-bodied and dry, with pleasant balance and a lingering finish
Glass $14.00  Bottle $47.00

WHITE WINES
CUCCIA PINOT GRIGIO
Aromatically soft and highly dry yet extremely fresh
Glass $5.00  1/2 Carafe $14.00  1 Carafe $24.00

BOLLA ZAMBAGLIONE, VENETO
Medium-bodied with white peach and cream character
Glass $6.25  Bottle $24.00

POO GRIEGO, SANTA MARIADEL, ALTO ADIGE
Clean, fresh and lively with a nicely aftertaste
Glass $11.75  Bottle $45.00

lian, Beers
PERSON
BIRRA MORETTI
$4.95

ORPITRE COCKTAILS
PEACH DIABLO
$4.75

LIMONCELLO MARTINI
$8.95

AMERICANO
$7.75

AGUA
" material="water" type="beverage"/>

SAN PELLEGRINO, BUBBLES
$4.75

" material="water" type="beverage"/>
Dolci (Desserts)

Magic Tiramisu
The Cake That Is Italy, Layered in a Glass with Mascarpone Cream, Served over Lady Fingers Soaked in Espresso Liqueur, Grand Marnier and Kahlua, Finished with Chocolate Ruffles

Sicilian Cannoli
Pastry Rolls Filled with Sweet Ricotta, Mascarpone Cream and topped with Dark Chocolate

Crostata di mele Coppetta
Slow-Baked Italian Apple Tart Topped with Hazelnut Streusel

Limone Sorbetti
Lemon Sherbet, Finished with Chocolate Twigs and Fresh Mint

Caffe (Specialty Coffees)*

Espresso Corretto
Espresso “corrected” with Sandro Bottega Grappa or Sambuca

Italian Coffee
Freshly Brewed coffee served with Amaretto Di Saronno

Liquori (After Dinner Liqueurs)*

Pallini Limoncello
Galliano
Amaretto Di Saronno
Frangelico
Sambuca

Grappa
Sandro Bottega

Favorito del Capitano  *Regular Bar Prices Apply