

APPETIZERS

Prego's New Style Antipasti

Lemon Oil-Poached Lobster Tail
Kobe Beef and Foie Gras Polpetti on White Truffle-Flavored Celeriac
Grilled Eggplant and Bell Pepper Involtini

Carpaccio of Black Angus Beef

With Mustard Sauce and Caravaglio Capers

Prosciutto di Parma

With Crisp Herbed Mascarpone Cannelloni, Sweet Melon and Figs



Tower of King Crabmeat Salad

With Fresh Pear and Aged Balsamico



Zucchini Wrapped Seared Sea Scallops

On Pumpkin Purée

SALADS

Caesar Salad

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

Seasonal Arugula Lettuce

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

Insalata Caprese

Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil

SOUPS

Prego's Signature Cream Soup of Selected Italian Mushrooms

Served in an Oregano Bread Cup

Traditional Minestrone Soup

With Pesto Genovese and Toasted Ciabatta Bread



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

Low-Carb Choices are available on request, including Low-Carb Pasta

Gratuities for your Prego wait staff are at your discretion. We recommend \$7 per person, per meal.

PASTA AND RISOTTO

Gnocchi alla Sorrentina

With Fresh Tomato and Buffalo Mozzarella

Lasagne alla Casalinga

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

Linguine al'Aragosta

Long Pasta with Lobster Tail, Zucchini and Lightly Spiced Tomato Sauce

Cappellacci alla Casa

Homemade Spinach and Ricotta Cappellacci
Served with Truffled Cherry Tomato Sauce



Ravioli ripieni con Zucca

Ravioli filled with Pumpkin, Dried Apricot and Biscotti
Tossed in Brown Sage Butter

Risotto dello Chef

Mushroom Risotto topped with Giant Jumbo Shrimp

Traditional Pasta such as Spaghetti, Penne and Capellini is available upon request
with Tomato, Puttanesca, Arrabbiata, Meat, Pesto and Alfredo Sauce

MAIN FARES



Broiled Fresh Branzino alla Livornese

On Sautéed Baby Leaf Spinach with Fresh Tomato, Black Olive, Capers,
Celery, Thyme and White Wine, Topped with Eggplant Purée

Roasted Rack of Baby Lamb with Fresh Herbs

Served with Braised Baby Artichokes, Garlic Mashed Potatoes
and Rosemary Gravy

Osso Buco "Cremolata"

Veal Shanks Braised in Jus of Vegetables, Tomato, Porcini and Fresh Herbs,
Served with Risotto Milanese



Grilled Black Angus Filet Mignon Gratinated with Italian Gorgonzola

With Polenta, Glazed Cherry Tomatoes, Asparagus and Barolo Wine Sauce

Veal Scaloppine al Limone

Pan-Fried Veal Scaloppine Tossed in Light Fresh Lemon Sauce,
Served with Angel Hair Pasta and Seasonal Vegetables

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Prego offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the wine list.

PREGO DESSERTS

Prego's Dessert Sampler

Orange Panna Cotta, Tiramisù and Flourless Chocolate Cake

Crema di Caffè

Light Coffee Custard, Served in an Espresso Cup

Lemon Semifreddo

Served with Marinated Berries

Tiramisù

Espresso-Flavored Lady Fingers, Layered with Light Mascarpone Cheese

Tuscan Flourless Chocolate Cake

With Freshly Frozen Chocolate Ice Cream and Raspberry Coulis

CHEESE SELECTION



Warm Taleggio Cheese on Soft Polenta with Vin Santo Wine Jelly

Grana Padano & Medeghini Gorgonzola with Truffle Honey and Dried Fruit Bread

GELATO

Spumoni

Fresh Daily Homemade Vanilla and Chocolate Ice Cream

Freshly Frozen Bellini Sherbet

COFFEE & TEA

**Espresso, Cappuccino, Coffee, Decaffeinated Coffee, Caffè Latte,
Selection of International Teas,
Served with Orange Pistachio and Chocolate-Walnut Biscotti**

DISGESTIF

Grappa Sassicaia \$18.00

Grappa Tignanello \$12.00

Limoncello \$5.50

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

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