



## THE BUTCHER'S BLOCK BY

Dario Cecchini

### FOR EIGHT GENERATIONS DARIO CECCHINI'S FAMILY

have passed down the traditions of expert butchers through their shops and restaurants. We are proud to offer a chance to experience Dario's legacy while on board a Princess voyage.

Menu Del Maestro Macellaio is a chef's table curated by Dario Cecchini starring beef and ingredients that enhance its flavor. Taste four cuts of aged beef selected from adult cattle raised in Catalonia, Spain, by ranchers with whom Dario has been collaborating for more than 35 years.

*"For me, a man must be like a tree:  
with his roots in the earth and his  
branches up into the sky. This means  
that he must have his feet rooted in  
tradition, to gather nourishment from it,  
and his head in the contemporary world,  
free to create with responsibility  
and common sense."*

Dario Cecchini



All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAESTRO MACELLAIO\_2024-12-2



## MENU DEL MAESTRO MACELLAIO

### THE MASTER BUTCHER CHEF'S TABLE

*served family style*

#### On the Table

TUSCAN BREAD  
VEGETABLES TO DIP IN EVOO  
SPECIAL SALT & BURRO DEL CHIANTI  
PANCIA DI MANZO

#### First Course

STEAK TARTARE with OSETRA CAVIAR\*  
HAND-CUT SEASONED BEEF, SOUR CREAM

TRUFFLED BEEF CARPACCIO\*  
OYSTER MUSHROOMS, PARMESAN SHAVINGS,  
DARIO'S TOSCANI OLIVE OIL

BABY HEARTS OF ROMAINE  
PANCHETTA, PARMESAN CROUTONS,  
GARLIC CAESAR DRESSING

#### Middle Course

GIANT TIGER SHRIMP and SCALLOPS\*  
HERBED GARLIC BUTTER

#### Second Course

COSTATO O BISTECCA FIORENTINA\*  
BROILED T-BONE STEAK, FOIE GRAS,  
RED WINE SAUCE, ROASTED CARROTS

#### Dessert

CLASSIC TIRAMISU  
LADYFINGER BISCUITS SOAKED IN ESPRESSO AND  
LACED WITH RICH MASCARPONE CREAM

CITRUS OLIVE CAKE  
WITH THE BOLD FLAVORS OF BRIGHT ORANGE  
AND FRAGRANT OLIVE OIL



All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAESTRO MACELLAIO\_2024-12-2