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CRYSTAL ANNOUNCES NEW OSTERIA D'OVIDIO MENU CREATED BY THE RENOWNED ALAJMO BROTHERS' THREE MICHELIN-STARRED LEGACY

Collaboration Further Elevates Crystal's Commitment to Delivering A Six-Star Dining Experience at Sea



MIAMI (Apr. 9, 2025) — Crystal, the leader in exceptional cruise experiences, today unveiled an exquisite new menu for its Italian dining venue Osteria d'Ovidio, masterfully crafted by famed Italian chef Massimiliano and celebrated restaurateur Raffaele Alajmo. This collaboration, rooted in the brothers' renowned three Michelin-starred culinary legacy, elevates Crystal's reputation as home to the most exceptional dining at sea.

Massimiliano, the youngest chef ever to be awarded three Michelin stars, and Raffaele, co-owner of their celebrated restaurants along with Giovanni, Raffaele's son and lead on the collaboration, will bring their signature culinary artistry to Crystal's specialty dining venue located on both *Crystal Serenity* and *Crystal Symphony* later this summer. This new menu reaffirms Crystal's commitment to world-class gastronomy, complementing its distinguished dining portfolio, which includes the only Nobu at sea, Umi Uma, and Beefbar by Riccardo Giraudi.

"At Crystal, we are dedicated to offering our guests extraordinary culinary experiences, and our collaboration with the Alajmo brothers takes this commitment to new heights," said VP of Food & Beverage Operations Gunter Lorenz. "Massimiliano and Raffaele have crafted a menu that seamlessly blends their Michelin-starred expertise with the spirit of discovery that defines Crystal. Each dish tells a story—of passion, artistry, and the finest ingredients—creating an unforgettable dining journey at sea." The menu celebrates the finest flavors of Italy with impeccable craftsmanship. Guests can indulge in a multi-sensory

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journey through three distinct sections or choose to embark on their own adventure, selecting dishes à la carte from the three tasting menus.

Italia: Italian classics from across the peninsula

For guests seeking the essence of Italian cuisine, this menu presents timeless dishes that highlight regional specialties:

- **VITELLO TONNATO** – Sliced veal in tuna sauce
- **MINISTRONE AL PROFUMO DI BASILICO** – Seasonal vegetable soup with basil
- **MACCHERONI ALLA CARBONARA** – Fresh pasta with egg yolks, olive oil, and crispy guanciale
- **LASAGNETTA ALLA BOLOGNESE** – Lasagne with meat ragu
- **PARMIGIANA DI MELANZANE** – Eggplant, tomato sauce and mozzarella
- **COSTOLETTA ALLA MILANESE** – Breaded veal cutlet with arugula and tomatoes
- **SORBETTO BELLINI** – Peach and Prosecco sorbet
- **TIRAMISÙ** – The quintessential Italian dessert

Le Calandre: The signature dishes of the Alajmo family's flagship restaurant

This selection embodies innovative yet refined interpretations of classic Italian cuisine:

- **INVOLTINI DI SCAMPI** – Langoustines wrapped in pasta dough with lettuce sauce
- **CAPPUCCINO DI SEPIE AL NERO** – Cuttlefish with its ink and light potato cream
- **TAGLIOLINI AL FUMO** – Egg pasta with smoked butter
- **RISOTTO ALLO ZAFFERANO CON POLVERE DI LIQUIRIZIA** – Saffron risotto with licorice powder
- **BATTUTA DI CARNE CRUDA CON TARTUFO** – Beef tartare with black truffles
- **CARRÈ D'AGNELLO IN CROSTA** – Lamb chops in herb crust with sautéed endive
- **SORBETTO FRIZZANTE AL LIMONE** – Fizzy lemon sorbet
- **CIOCCOLATO, NOCCIOLA E CAFFÈ** – A sophisticated blend of chocolate, hazelnut, and coffee

Venezia: Traditional Venetian dishes revisited by Chef Max Alajmo

This menu highlights refined Venetian delicacies with a modern twist:

- **CARPACCIO DI TONNO** – Smoked tuna carpaccio with caviar and sturgeon sauce
- **INSALATA COTTA AL FREDDO** – Cold-cooked lettuce with vegetable tartare
- **RAVIOLI DI BURRATA CON FRUTTI DI MARE** – Burrata ravioli with mixed seafood guazzetto and tomato filets
- **SPAGHETTI AOP CON BLOODY MARY** – Spaghetti with garlic, olive oil, chili pepper, celery and a mini-Bloody Mary
- **SCARTOSSO DE PESSE** – Venetian fried fish and chips
- **BRANZINO ALLA VERBENA** – Sea bass with sour potato purée, verbena oil, and sautéed vegetables
- **BRUSCHETTA DOLCE** – Sweet bruschetta with chocolate hazelnut spread, extra virgin olive oil and chili pepper
- **GRAN GELATO AL PISTACCHIO** – Homemade pistachio gelato with toppings

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"Each dish we've created for Osteria d'Ovidio is a chapter in a story — one that celebrates the beauty, simplicity and depth of Italian cuisine," said Chef Alajmo. "We wanted to craft a menu that evokes emotion, transports guests to the heart of Italy and pays homage to the rich culinary traditions that inspire us. It's about more than just flavors; it's about creating an experience that lingers long after the meal is over."

With this groundbreaking collaboration, Crystal continues to redefine luxury dining at sea, offering guests a world-class culinary experience that rivals the finest restaurants on land. Crystal guests can also dine at Alajmo's renowned restaurants Le Calandre in Padua, Grancaffè & Ristorante Quadri in Venice and Le Cementine in the Venetian countryside through sister brand Abercrombie & Kent's specially curated shore excursions.

To learn more about this exciting new menu, or to book any of Crystal's exceptional cruises, contact your travel advisor, visit www.crystalcruises.com or call 1-800-446-6620.

About Crystal

For more than three decades, Crystal has been synonymous with exceptional, award-winning voyages. In 2022, A&K Travel Group (AKTG) acquired the Crystal brand and its two vessels, *Crystal Serenity* and *Crystal Symphony*, ushering in a new era of being Exceptional at Sea. The globally renowned cruise line offers discerning travelers industry-leading, authentic, and enriching experiences both onshore and at sea. Crystal's pioneering partnership with Abercrombie & Kent provides guests with unparalleled access to the most sought-after experiences and destinations around the world. The reimagined ships boast larger, updated suites with artisanal finishes, and almost one member of crew per guest. Crystal is home to the first-ever *Casino de Monte-Carlo* at sea as part of an exclusive partnership with Monte-Carlo Société des Bains de Mer (SBM), and world-class dining includes Umi Uma[®], the only dining experience at sea by Michelin-rated chef Nobu (Nobuyuki Matsuhisa), and the only Beefbar on the ocean, a collaboration with visionary restaurateur Riccardo Giraudi. The ships also feature cutting-edge wellness at the Aurōra Spa, and spectacular entertainment including Broadway-standard shows. With a legacy of unrivaled service and commitment to sophistication and elegance at every touchpoint, once onboard guests feel as if they are perfectly at home.

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About Alajmo

The youngest chef in the world to have received three Michelin stars, Massimiliano (Max) Alajmo, is esteemed by clients and colleagues for his unique interpretation of Italian cuisine. Together with his brother Raffaele (Raf), culinary expert and maître des lieux of the Alajmo group, and nephew Giovanni Alajmo, Executive Territory Manager, Max oversees the kitchens of fourteen restaurants between Padua, Venice, Treviso (H-FARM), Cortina, Paris, Marrakech, and Tamuda Bay, as well as a line of gastronomic products, and an events company, all from Le Calandre restaurant, his creative culinary laboratory.

For more information on the Alajmo group, you can visit the website: www.alajmo.it.

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FOR MEDIA INQUIRIES:

USA/ The Americas

Robyn Fink, rfink@crystalcruises.com

Australasia

Michelle Mickan, mmickan@abercrombiekent.com.au

UK

Kate Selley, kate@kateselleypr.co.uk

A&K Travel Group (AKTG)

James Treacy, jtreamy@abercrombiekent.com