

## Chef's Suggestion

**Blackened Grouper with Lime and Creole Spices**  
pineapple mint relish, coconut rice, braised ladies' fingers

### Did you Know?

*Blackening often associated with Cajun cuisine, The food is dipped in melted butter and sprinkled with herbs and spices. It's then cooked in a very hot skillet. The brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.*

## Classic Favorites

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce

**French Onion Soup**  
splash of Jack Daniel's, Gruyère cheese crostini

**Caesar Salad**  
crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

**V Pennette Pasta**  
fresh tomato basil sauce or Alfredo sauce

**V Spaghetti Aglio e Olio**  
with garlic and olive oil

**Pasta Bolognese**  
with meat sauce

**Grilled Atlantic Salmon\***  
choice of starch and sautéed seasonal vegetables

**New York Strip Steak\***  
choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs**  
choice of starch and seasonal vegetables

# Dinner

## Starters

**Bay Scallop Ceviche\***  
plantain chips

**Spanish Delights**  
chorizo, Manchego cheese, roasted red bell peppers, olives, and grilled mushrooms

**Chicken Croquettes**  
mustard sauce

**V Fire-Roasted Tomato Cream Soup**  
mozzarella and basil pesto

## Entrées

**Grilled Calamari Salad**  
tomatoes, chorizo, cilantro, garbanzos, garlic and herbs  
*Spanish sherry vinaigrette*

**◀▶ Fresh Pasta Made on Board**

**Lasagna Bolognese**  
au gratin with beef sauce, béchamel and Parmigiano Reggiano

**Slow-Roasted Prime Rib of Beef Crusted with Freshly Cracked Peppercorns\***  
loaded baked potato, oven-roasted herbed tomato, and freshly steamed broccoli

**Southern-Style Fried Chicken and Waffles**  
hot honey

**V Punjabi Tadka**  
mixed bean dal with rice and roti bread

## Desserts

**Coconut Pistachio Dacquoise**  
coconut biscuit, pistachio mousseline, raspberry coulis

**Crema Catalana**  
caramel sauce

**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge

**No Sugar Added Warm Apple Crumble**  
vanilla ice cream

**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets

**No Sugar Added No Sugar Added Ice Cream**  
ask your waiter for our daily selection

**Cheese Plate**

**Grilled Fresh Fruit Plate**

## Baked Just for You

**Every day a different selection of fresh-baked bread**

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## Featured Selection

**Meat by Linz\*** \$ 19.99  
 8-oz grilled beef tenderloin with béarnaise  
 or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
 hot drawn butter

**Side Dishes**  
 seasoned steak fries or loaded baked potato,  
 sautéed mushrooms, grilled asparagus,  
 sautéed seasonal vegetables, steamed rice,  
 or whipped potatoes

## Sommelier's Suggestions

### Sparkling Wines

Castillo Perelada, Cava Brut Reserva, Spain \$ 9  \$ 36 

### White Wines

Mer Soleil, Chardonnay, California \$ 69

Clos du Bois, Chardonnay, California \$ 10 \$ 39

### Rosé Wines

Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

### Red Wines

Kendall-Jackson, Special Select Cabernet Sauvignon, California \$ 47

Peter Lehmann, Portrait Shiraz, Australia \$ 9 \$ 36

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**Caribbean Lamb Curry**

tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes, served with coconut rice and sweet and tangy mango chutney

*Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought to the then English Colony brought the spice to Jamaica in the 17th century. Origins of curry began before the British arrived in India in 1608. If you go back further in time to when the Portuguese arrived in India in 1498 and introduced chili.*

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce**French Onion Soup**  
splash of Jack Daniel's,  
Gruyère cheese crostini**Caesar Salad**  
crispy romaine lettuce,  
garlic croutons, Parmesan cheese  
and Caesar dressing**Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce**Spaghetti Aglio e Olio**  
with garlic and olive oil**Pasta Bolognese**  
with meat sauce**Grilled Atlantic Salmon\***  
choice of starch and sautéed  
seasonal vegetables**New York Strip Steak\***  
choice of starch and sautéed  
seasonal vegetables, herbed butter  
or peppercorn sauce**Marinated Rotisserie Chicken  
with Garlic, Lemon  
and Fresh Herbs**  
choice of starch and seasonal  
vegetables**Guadeloupe-Style Shrimp Tails**  
mixed greens with mango sauce**Guacamole & Corn Tortillas**  
avocado, onion, tomato and lime**Creole-Style Grilled Pork Skewer**  
pineapple, bell peppers, Caribbean spices**Caribbean Fish Soup**  
yuca, coconut milk**Caribbean Salad**  
diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens,  
and tomato wedges  
*Lemon vinaigrette dressing***Shrimp and Grits**  
cajun-seasoned shrimp on cheesy grits**Fisherman's Plate**  
grilled calamari and jerk-marinated fish fillet, dirty rice and freshly  
sautéed vegetables, spiced mango pineapple salsa**BBQ Pork Ribs**  
baked jacket potato filled with applewood-smoked bacon, sour cream,  
and chives**Jamaican Patties Filled with Sweet Potatoes and Swiss Chard**  
sweet-and-spicy jerk sauce**Caribbean Rum Cake**  
coconut ice cream**Florida Key Lime Pie**  
vanilla whipped cream**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach, and passion fruit  
toppings**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge**Arroz con Leche**  
cinnamon rice pudding**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets**No Sugar Added Ice Cream**  
ask your waiter for our daily selection**Cheese Plate****Fresh Fruit Plate**

**Every day a different selection of fresh-baked bread**

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**Meat by Linz\*** \$ 19.99  
 8-oz grilled beef tenderloin with béarnaise  
 or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
 hot drawn butter

**Side Dishes**

seasoned steak fries or loaded baked potato,  
 sautéed mushrooms, grilled asparagus, sautéed seasonal  
 vegetables, steamed rice, or whipped potatoes

**Sparkling Wines**

Domaine Chandon, Étoile Rosé, California \$ 64

**White Wines**

Hess Su'Skol, Chardonnay, California \$ 56

Robert Mondavi, Private Selection Chardonnay, California \$ 9 \$ 36

**Rosé Wines**

Mirabeau Rosé, France \$ 11 \$ 44

**Red Wines**

Bodega Achaval Ferrer, Malbec, Argentina \$ 53

Robert Mondavi, Private Selection Cabernet Sauvignon,  
 California \$ 9 \$ 36

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## Classic Favorites

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce

**French Onion Soup**  
splash of Jack Daniel's,  
Gruyère cheese crostini

**Caesar Salad**  
crispy romaine lettuce,  
garlic croutons, Parmesan cheese  
and Caesar dressing

**V Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce

**V Spaghetti Aglio e Olio**  
with garlic and olive oil

**Pasta Bolognese**  
with meat sauce

**Grilled Atlantic Salmon\***  
choice of starch  
and sautéed seasonal vegetables

**New York Strip Steak\***  
choice of starch  
and sautéed seasonal vegetables,  
herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken  
with Garlic, Lemon  
and Fresh Herbs**  
choice of starch  
and seasonal vegetables

## Baked Just for You

Every day a different selection  
of fresh-baked bread

# Gala Dinner

## Starters

**Creamy Salmon Rillettes**  
fresh cucumber caper salad, avruga caviar

**Marinated Beef Steak Tartar\***  
marinated beef with capers and shallots served with an arugula salad  
and celery root chips, Dijon mustard aioli

**V Eggplant Parmesan**  
au gratin with mozzarella, Parmesan and basil tomato sauce

**Lobster Bisque**  
roasted Maine lobster stock with sherry and spices, finished with brandy

## Entrées

**Greek Salad**  
tomato, cucumber, bell pepper, red onion, Kalamata olives,  
feta cheese and lettuce  
*Lemon, olive oil and oregano dressing*

•—• Fresh Pasta Made on Board

**V Wild Mushroom Pappardelle**  
fresh pasta tossed in a rich wild mushroom and truffle-flavored cream  
sauce, garnished with shaved grana padano

**Salmon en Croute**  
salmon fillet, sautéed spinach and feta wrapped in flaky puff pastry,  
white wine velouté, sautéed seasonal vegetables

**Herb-Crusted Roasted Rack of Lamb\***  
mashed potatoes, steamed broccoli, glazed baby carrots, rosemary lamb jus

**Surf and Turf\***  
grilled beef fillet mignon, broiled lobster tail with steamed asparagus,  
sautéed mushrooms, herbed new potatoes, hot drawn butter

**V Imam Bayildi**  
baked stuffed eggplant with tomatoes, onions, garlic, and spices

## Desserts

**Royal Cake**  
dark chocolate mousse, crunchy praline, vanilla anglaise

**Baked Alaska**  
ice cream layered sponge cake, caramelized meringue

**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach,  
and passion fruit toppings

**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge

**No Sugar Added Mint-Flavored Pineapple Salad**  
coconut flakes

**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets

**No Sugar Added No Sugar Added Ice Cream**  
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**Cheese Plate**

**Fresh Fruit Plate**

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# Gala Dinner

## Featured Selection

**Meat by Linz\*** \$ 19.99  
8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
hot drawn butter

**Side Dishes**  
seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes

## Sommelier's Suggestions

**Sparkling Wines**   \$ 95  
Veuve Clicquot Ponsardin Brut, France

**White Wines**  
Chalk Hill, Chardonnay, California \$ 79  
Honig, Sauvignon Blanc, California \$ 13 \$ 51

**Rosé Wines**  
Château d'Esclans, Whispering Angel, France \$ 12 \$ 48

**Red Wines**  
Caymus, Cabernet Sauvignon, California \$ 120  
Kendall-Jackson, Vintner's Reserve Merlot, California \$ 12 \$ 47

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# Dinner

## Chef's Suggestion

**Chicken Coq au Vin-Style**  
in red wine with pearl onions,  
mushrooms, and bacon morsels


### Did you Know?

*Legends point the existence of this dish to ancient Gaul & Julius Caesar. The rooster was a symbol of valor. Besieged by the Romans, the chief of the tribe Arverne, sent a symbolic rooster to Caesar to show they would never be defeated. Caesar returned this gesture with a twist, serving the chief with a dish of rooster in wine.*

## Classic Favorites

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce

**French Onion Soup**  
splash of Jack Daniel's,  
Gruyère cheese crostini

 **Caesar Salad**  
crispy romaine lettuce,  
garlic croutons, Parmesan cheese  
and Caesar dressing

**V** **Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce

**V** **Spaghetti Aglio e Olio**  
with garlic and olive oil

**Pasta Bolognese**  
with meat sauce

**Grilled Atlantic Salmon\***  
choice of starch  
and sautéed seasonal vegetables

**New York Strip Steak\***  
choice of starch  
and sautéed seasonal vegetables,  
herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken  
with Garlic, Lemon  
and Fresh Herbs**  
choice of starch  
and seasonal vegetables

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## Starters

**Moules Marinières**  
mussels in a creamy white wine sauce

**V** **Goat Cheese and Pear Salad**  
shaved crisp pears served with crumbled goat cheese,  
candied walnuts, and aged balsamic vinaigrette

**Grilled Green Asparagus**  
hollandaise sauce, pancetta chips

**Bouillabaisse Provençale**  
flavourful fish stew with shrimp and mussels served with a rich rouille  
and toasted French baguette

## Entrées

 **Grilled Tuna Niçoise Salad\***  
warm green beans, potatoes, Kalamata, olives, red onion  
and a poached egg  
*French dressing*

**Tagliatelle ai Frutti di Mare**  
freshly prepared tagliatelle tossed in a garlic San Marzano tomato sauce  
with little neck clams, black mussels, and shrimp, garnished  
with fresh basil leaves

**Broiled Swordfish\***  
light salmoriglio sauce made of extra virgin olive oil, garlic, parsley,  
oregano, grilled vegetable medley

**Cabernet-Braised Short Ribs**  
Gorgonzola polenta, assorted vegetables, herb gremolata

**Roasted Vegetable Tagine**  
slow-roasted potatoes, red onion, peppers and tomatoes  
with fragrant quinoa and a creamy coconut sauce

## Desserts

**Gâteau Opéra**  
almond biscuit, chocolate, and coffee cream

**Warm Apple Strudel**  
vanilla sauce

**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach,  
and passion fruit toppings

**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge

 **Light Vanilla Chantilly Cream**  
diced fresh fruit

**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets

 **No Sugar Added Ice Cream**  
ask your waiter for our daily selection

**Cheese Plate**

 **Fresh Fruit Plate**

## Baked Just for You

**Every day a different selection of fresh-baked bread**

## Featured Selection

**Meat by Linz\*** \$ 19.99  
 8-oz grilled beef tenderloin with béarnaise  
 or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
 hot drawn butter

**Side Dishes**  
 seasoned steak fries or loaded baked potato,  
 sautéed mushrooms, grilled asparagus,  
 sautéed seasonal vegetables, steamed rice,  
 or whipped potatoes

## Sommelier's Suggestions

**Sparkling Wines**  \$ 52  
 Domaine Chandon, Brut Classic, California

**White Wines**  
 La Crema, Chardonnay, California \$ 53  
 Matua, Sauvignon Blanc, New Zealand \$ 9 \$ 37

**Rosé Wines**  
 Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

**Red Wines**  
 Franciscan Estate, Cabernet Sauvignon, California \$ 64  
 Ravenswood, Zinfandel, California \$ 9 \$ 36

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# Dinner

## Chef's Suggestion

**Rosemary-Braised Lamb Shank**  
tender braised lamb shank in a red wine and rosemary jus, served with rich whipped garlic potatoes and thyme-roasted root vegetables

### Did you Know?

*The word braise originated in the 18th century, coming from the French word for "live coals," which were piled under and on top of a closed cooking pot. Today, braising is most often used to refer to any long-cooked stew that involves meat, especially large, tough cuts that need long cooking.*

## Classic Favorites

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce

**French Onion Soup**  
splash of Jack Daniel's, Gruyère cheese crostini

**Caesar Salad**  
crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

**V Pennette Pasta**  
fresh tomato basil sauce or Alfredo sauce

**V Spaghetti Aglio e Olio**  
with garlic and olive oil

**Pasta Bolognese**  
with meat sauce

**Grilled Atlantic Salmon\***  
choice of starch and sautéed seasonal vegetables

**New York Strip Steak\***  
choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs**  
choice of starch and seasonal vegetables

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## Starters

 **Marinated Octopus and Pickled Vegetables**  
diced steamed potatoes

**V Crispy Hand-Rolled Vegetable Spring Rolls**  
hoisin-peanut dip, lemongrass, cilantro

**V Chilled Watermelon and Peppered Feta Cheese**

**V Seasonal Vegetable Soup**  
extra virgin olive oil, garlic croutons

## Entrées

**Gourmand Salad**  
surimi, avocado, mixed greens, tomatoes, red onion and cucumber  
*Apple cider vinaigrette*

**Bucatini alla Carbonara**  
pancetta and Parmesan cheese with bucatini pasta coated with creamy egg yolks

 **Dry-Rubbed Wild Fennel Barramundi Fillet**  
sautéed vegetable spaghetti and new potatoes, lemon butter sauce

**Honey barbecue meatloaf**  
red bliss mashed potatoes, sautéed broccoli, cherry tomatoes, homemade onion rings

**V Chana Dal**  
lentils cooked with tamarind and tomatoes, rice, roti bread

## Desserts

**Chocolate Duo Cake**  
dark and white Bavarian cream, Sacher biscuit

**Coconut Cake**  
coconut cream cake, raspberry sauce

**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge

**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

 **Cherry Clafoutis Cream**  
baked custard, dark cherries

**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets

 **No Sugar Added Ice Cream**  
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**Cheese Plate**

 **Fresh Fruit Plate**

## Baked Just for You

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## Featured Selection

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 8-oz grilled beef tenderloin with béarnaise  
 or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
 hot drawn butter

**Side Dishes**  
 seasoned steak fries or loaded baked potato,  
 sautéed mushrooms, grilled asparagus,  
 sautéed seasonal vegetables, steamed rice,  
 or whipped potatoes

## Sommelier's Suggestions

### Sparkling Wines

Castillo Perelada, Cava Brut Reserva, Spain \$ 9  \$ 36 

### White Wines

Kim Crawford, Sauvignon Blanc, New Zealand \$ 47

Mirassou, Chardonnay, California \$ 8.5 \$ 34

### Rosé Wines

Mirabeau Rosé, France \$ 11 \$ 44

### Red Wines

La Crema, Pinot Noir, California \$ 55

Diseño, Old Vine Malbec, Argentina \$ 10 \$ 41

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# Dinner

## Chef's Suggestion

### Steak Diane

tender beefsteak flambéed in cognac mushroom sauce, creamy dauphinois potatoes, sautéed seasonal vegetables

### Did you Know?

*Steak Diane was very popular in the 1950's and early 1960's, especially in New York city in upscale restaurants prepared table side with its theatrics arising from the flambéing of the cognac used to make the sauce. It was supposedly named after the Roman goddess, Diana or Diane.*

## Classic Favorites

**Chilled Jumbo Shrimp Cocktail**  
horseradish cocktail sauce

**French Onion Soup**  
splash of Jack Daniel's,  
Gruyère cheese crostini

**Caesar Salad**  
crispy romaine lettuce,  
garlic croutons, Parmesan cheese  
and Caesar dressing

**V Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce

**V Spaghetti Aglio e Olio**  
with garlic and olive oil

**Pasta Bolognese**  
with meat sauce

**Grilled Atlantic Salmon\***  
choice of starch  
and sautéed seasonal vegetables

**New York Strip Steak\***  
choice of starch  
and sautéed seasonal vegetables,  
herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken  
with Garlic, Lemon  
and Fresh Herbs**  
choice of starch  
and seasonal vegetables

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## Starters

**Crispy Maryland Crab Cakes**  
whole grain Dijon mustard, fresh slaw

**Prosciutto and Melon**  
lavender honey

**V Herbed Wild Mushroom Ragout**  
vol-au-vent

**V Cream of Argenteuil Asparagus Soup**  
with tapioca pearls

## Entrées

**V Eleanor Salad**  
baby green leaves, artichoke hearts, grilled asparagus spears  
and soft red beets  
Ranch dressing

**Linguine alle Vongole**  
tossed with Manila clams, garlic, white wine, chili  
and fresh Italian parsley in a flavorful clam broth

**Giant Shrimp Frà Diavolo**  
spicy tomato sauce, creamy herb risotto, vegetable turnover

**Texas-Style Pulled Pork**  
mac & cheese

**V Vegetable and Tofu Stir-Fry**  
peppers, carrots, and broccoli wok-fried with garlic, ginger,  
and soy sauce, garnished with silky tofu  
and served with Japanese sticky rice and toasted sesame seeds

## Desserts

**Dulce de Leche Cream Cake**  
dark chocolate sauce

**Vanilla Cream**  
wild berry coulis

**New York Cheesecake**  
your choice of caramel, chocolate, strawberry, peach,  
and passion fruit toppings

**Grandma's Chocolate Cake**  
with layers of dulce de leche and chocolate fudge

**No Sugar Added Coconut Tapioca Pudding**  
mango compote

**Ice Cream and Sorbet**  
ask your waiter for our assortment of ice cream and sorbets

**No Sugar Added Ice Cream**  
ask your waiter for our daily selection

**Cheese Plate**

**Deliciously Healthy Fresh Fruit Plate**

## Baked Just for You

**Every day a different selection of fresh-baked bread**

## Featured Selection

**Meat by Linz\*** \$ 19.99  
 8-oz grilled beef tenderloin with béarnaise  
 or green peppercorn sauce

**Broiled Cold Water Lobster Tail** \$ 19.99  
 hot drawn butter

**Side Dishes**  
 seasoned steak fries or loaded baked potato,  
 sautéed mushrooms, grilled asparagus,  
 sautéed seasonal vegetables, steamed rice,  
 or whipped potatoes

## Sommelier's Suggestions

**Sparkling Wines**    
 Louis Roederer Brut Premier, France \$ 96

**White Wines**  
 Domaine Laroche, Chablis Premier Cru, France \$ 69  
 Caymus, Conundrum, California \$ 15 \$ 60

**Rosé Wines**  
 Miraval Rosé, France \$ 59

**Red Wines**  
 Pasquier Desvignes, Châteauneuf-du-Pape, France \$ 66  
 Louis Jadot, Pinot Noir, France \$ 15 \$ 59

\*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
 \*If you require a special diet please ask our Restaurant Manager one day in advance.  
 \*\*Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
 \*MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low-sodium diet please contact your Head Waiter or Restaurant Manager.

\*Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
 \*15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.  
 \*Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## CHEF'S SUGGESTION

### Milanese-Style Osso Buco with Gremolata

veal shank slice, saffron risotto, buttered carrots and peas

#### Did you Know?

*Ossobuco or osso buco is Italian for "bone with a hole", a reference to the marrow hole at the center. The two types of ossobuco are a modern version that has tomatoes and the original version which does not. Ossobuco Bianco, is flavored with cinnamon, bay leaf, and gremolata.*

## CLASSIC FAVORITES

### Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

### French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini



### Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing



### Pennette Pasta

fresh tomato basil sauce or Alfredo sauce



### Spaghetti Aglio e Olio

with garlic and olive oil

### Pasta Bolognaise

with meat sauce

### Grilled Atlantic Salmon\*

choice of starch and sautéed seasonal vegetables

### New York Strip Steak\*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

### Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

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## STARTERS

### Fried Calamari

marinara sauce, caramelized lemon

### Italian Antipasto

assorted Italian cold cuts, pickled onions, and grissini



### Sicilian-Style Arancini

golden fried rice balls filled with peas and mozzarella cheese, marinara sauce



### Gardener's Minestrone Soup

with fresh seasonal vegetables and extra virgin olive oil

## ENTRÉES



### Caprese Salad

hearts of romaine lettuce, cherry tomatoes and mozzarella balls  
*Herb vinaigrette*

### ➔ Fresh Pasta Made on Board

### Penne all'Amatriciana

pasta tossed with fresh San Marzano tomato sauce, sautéed pancetta and chili flakes, garnished with freshly grated pecorino cheese



### Fish and Shellfish Skewer\*

diver scallops, swordfish and shrimp with rice and mesclun salad

### Chicken Breast Parmigiana

coated with breadcrumbs and grated Parmesan, garnished with tomato sauce and mozzarella cheese over spaghetti and roasted broccoli



### Pasta Primavera

vegetable noodles of zucchini, carrots and squash coated in a hearty tomato sauce with fresh basil leaves and garnished with grated parmesan cheese

## DESSERTS

### Limoncello Cake

limoncello cream, sponge cake, wild berry coulis

### Tiramisù

mascarpone cream and Marsala wine cake, espresso-ladyfingers

### New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



### Wild Berry Cobbler

almond crumble, vanilla ice cream

### Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



### No Sugar Added Ice Cream

ask your waiter for our daily selection

### Cheese Plate



### Fresh Fruit Plate

## BAKED JUST FOR YOU

Every day a different selection of fresh-baked bread



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy



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sautéed seasonal vegetables, steamed rice,  
or whipped potatoes

## SOMMELIER'S SUGGESTIONS

### Sparkling Wines

Jacquart Mosaique Brut, France \$ 15  \$ 62 

### White Wines

Jermann, Pinot Grigio, Italy \$ 52

Danzante, Pinot Grigio, Italy \$ 9 \$ 36

### Rosé Wines

Château d'Esclans, Whispering Angel, France \$ 12 \$ 48

### Red Wines

Luce della Vite, Lucente, Italy \$ 63

Marchesi de Frescobaldi, Rè mole, Italy \$ 9 \$ 37

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