

# Dinner

## Starters

**White fish ceviche\***

with red onion, lemon and coriander, over sweet pepper coulis

**Aubergines parmigiana Neapolitan-style**

fried aubergines au gratin with basil tomato sauce and mozzarella



**Nordic salad**

iceberg lettuce, watercress, radish, cherry tomatoes, shredded carrots  
*Honey mustard emulsion*



**Fire-roasted tomato cream soup**

mozzarella, basil pesto

## Main Courses



**Mezzi paccheri di Gragnano**

bronze-die durum-wheat pasta with seafood sauce



**Beetroot risotto**

light Gorgonzola fondue, Parmesan shavings

**Seared mahi-mahi**

fennel-cucumber slaw, mango relish, orange rice pilaf

**Grilled pork neck steak chimichurri**

marinated with herbs and garlic, roasted sweet peppers, sautéed potatoes, relish of onion, jalapeño and parsley



**Leg of lamb with aromatic herbs**

roasted new potatoes, buttered green beans, tomato au gratin



**Stewed legumes Tuscan-style**

red and white beans, lentils, carrots, aubergines and spring onions, toasted baguette

## Desserts

**Cheese selection**

with grapes and marmalade

**Coconut pistachio dacquoise**

coconut biscuit, pistachio mousseline, raspberry coulis

**Sachertorte**

Austrian chocolate cake with apricot filling



**Fresh fruit salad with mint**

vanilla ice cream

**Ice cream and sorbet**

please enquire with your server on our daily selection of ice cream and sorbets



**Ice cream**

please enquire with your server on our daily selection



**Fresh fruit plate**

## Baked Just for You

**Fresh from the oven every day**

Honey wheat bread with cranberries - Country white rolls - Olive oil focaccia - Cheese grissini

## Featured Selection

**Grilled lobster tails** € 28  
roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce

**T-bone steak\*** € 22  
500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans

15% restaurant gratuities automatically added to all purchases.

## Always Available


 **Gardener's minestrone soup**  
with fresh seasonal vegetables and extra virgin olive oil

 **Pasta of the day**  
with basil tomato sauce

**Pasta of the day**  
with Bolognese sauce

**Grilled chicken breast**  
roast potatoes

**Steamed fish fillet of the day\***  
with extra virgin olive oil, lemon and parsley

 **Side dishes**  
vegetables of the day, steamed vegetables

## Sommelier Recommendations

### Sparkling Wine

Prosecco DOC, Valdo, Italy

 € 8  € 32

### White Wines

Chablis Le Classique AC, Domaine Pascal Bouchard, France

€ 45

Verdicchio dei Castelli di Jesi Superiore DOC, Fulvia Tombolini, Italy

€ 10 € 40

Pinot Grigio Friuli Grave DOC, Forchir, Italy

€ 7.5 € 30

### Rosé Wine

Bardolino Chiaretto Classico DOC, Casetto, Italy

€ 7.5 € 30

### Red Wines

Pinot Nero Vigneti delle Dolomiti IGT, Pojer e Sandri, Italy

€ 38

Cabernet Sauvignon, 770 Miles, California

€ 10 € 40

Merlot Friuli Grave Borgo Tesis DOC, Fantinel, Italy

€ 7.5 € 30

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

15% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Chef's Suggestion



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy

\*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 foodborne 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.