

# Dinner

## Starters



### Cuttlefish salad

sweet-and-sour vegetable caponata

### Roast beef-wrapped asparagus en bellevue\*

Russian salad

### Niçoise salad

tuna, steamed potatoes, green beans, tomatoes, hard-boiled eggs, onion rings, anchovies, olives and lettuce hearts

French dressing



### Cream of Argenteuil asparagus soup

with tapioca pearls

## Main Courses



### Spaghetti alla Nerano

Sorrento peninsula-style pasta with courgettes and provolone cheese

### Pumpkin shrimp risotto

creamy arborio rice with diced pumpkin, Atlantic shrimp and rocket pesto



### Seared monkfish fillet

in a thin sauce of artichokes, potatoes and Taggiasca olives

### Chicken Parmesan

tomato sauce, mozzarella melt, potato, carrot and courgette sauté



### Braised beef

in a rich meat and vegetable sauce flavoured with red wine, sautéed carrots with garlic and parsley, potato purée



### Spinach, quinoa and potato burger

mesclun greens, avocado dressing

## Desserts

### Cheese selection

with grapes and marmalade

### Limoncello cake

limoncello cream, sponge cake, wild berry coulis

### Royal cake

dark chocolate mousse, crunchy praline, vanilla anglaise



### Wild berry cobbler

almond crumble, 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

Spelt rolls topped with assorted seeds - Country white rolls - Black olive focaccia - Rosemary 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

Ferrari Brut Metodo Classico Trento DOC, Italy



€ 48

### White Wines

Chardonnay, Jacob's Creek, Australia

€ 30

Riesling Mosel, Dr. Loosen, Germany

€ 8 € 32

Greco di Tufo DOCG, Mastroberardino, Italy

€ 10 € 39

### Rosé Wine

White Zinfandel, Beringer, California

€ 8 € 30

### Red Wines

Haut-Médoc Cru Bourgeois AOC, Château du Cartillon, France

€ 48

Santa Cristina Toscana IGT, Antinori, Italy

€ 9 € 36

Nero d'Avola Regaleali, Tasca d'Almerita, Italy

€ 9 € 34

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.