

Dinner

Starters

Crispy fried white fish

polenta fritters, vegetable medley, tartare sauce

Prosciutto e melone

raw ham and Cantaloupe melon



Sunray salad

lettuce, tomato, surimi and sweetcorn
Thousand Island dressing

New England clam chowder

cream of clam and potato soup with a hint of thyme

Main Courses



Fusilli pasta alla Norma

with fried aubergines, salted ricotta cheese and basil tomato sauce



Asparagus cuttlefish risotto

creamy arborio rice with asparagus tips and cuttlefish ragout, lemon zests



Grilled blackened salmon*

yellow corn mashed potatoes, creamed leek and spinach ragout topped with crispy onions, orange BBQ sauce

Crunchy crusted pork chop with Parmesan and herbs

rocket salad with cherry tomatoes, basil and lemon zests, crushed potatoes

Oven-roasted boneless prime rib of beef*

in a shallot Chianti wine sauce, rosemary new potatoes and buttered green beans



Middle-Eastern falafel

vegetable fritters, hummus, lettuce, tomatoes, tahini sauce, pita bread

Desserts

Cheese selection

with grapes and marmalade

Raspberry mousse cake

wild berry coulis

Gâteau Opéra

almond biscuit, chocolate and coffee cream



Vanilla diplomat cream

diced fresh fruit

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

Six-grain rolls topped with assorted seeds - Country white rolls - Tomato focaccia - Oregano 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

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

Grilled chicken breast
roast potatoes

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

Sommelier Recommendations

Sparkling Wine

Prosecco Valdobbiadene Superiore DOCG, Aneri, Italy € 10 € 40

White Wines

Ribolla Gialla Friuli Colli Orientali DOC, Le Vigne di Zamò, Italy € 40

Côtes des Roses Chardonnay, Gérard Bertrand, France € 11 € 44

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova, Italy € 9 € 36

Rosé Wine

Rosé d'Anjou, Barton & Gustier, France € 8 € 32

Red Wines

Barbaresco DOCG, Batasiolo, Italy € 48

Cabernet Cicogna Colli Berici DOC, Cavazza, Italy € 13 € 52

Shiraz, Yellow Tail, Australia € 8 € 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.