









Dinner




Starters

-  **Sautéed mussels marinara**
in white wine tomato sauce, with parsleyed garlic bread bruschetta
-  **Marinated goat cheese and grilled vegetable antipasto**
basil oil
-  **Vesuvius salad**
lettuce, radicchio, red lollo, cherry tomatoes and a mozzarella ball
Aged Modena balsamic vinaigrette
-  **Cream of cauliflower soup**
toasted pistachios

Main Courses

-  **Fresh Pasta Made on Board**
 - Cannelloni Tuscan-style**
filled with meat, Swiss chard and ricotta, au gratin with béchamel sauce and Parmesan
-  **Risotto Pescatora**
creamy rice with seafood, fresh tomato and parsley
-  **Fish chowder-style cod**
creamy velouté with clams, yellow corn and leeks, topped with crispy bacon and spring onion
- Mignonette of pork fillet**
balsamic demi-glace, market vegetables, truffle mash
- Braised beef short ribs in red wine**
gremolata sauce, mousseline potatoes, broccoli
-  **Grilled vegetable tortillas**
red beans, tomato rice, guacamole

Desserts

- Cheese selection**
with grapes and marmalade
- Coconut cake**
biscuit, coconut cream, raspberry sauce
- Chocolate duo cake**
dark and white Bavarian cream, Sacher biscuit
-  **Cherry clafoutis cream**
baked custard, dark cherries
- 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 - Green olive focaccia - 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   € 44
Cava Reserva Familia, Juvé y Camps, Spain

White Wines
Pinot Grigio DOC, Cantina Abbazia di Novacella, Italy € 48
Chardonnay, Woodbridge by Robert Mondavi, California € 10 € 40
Sauvignon Blanc, San Nicolas, Chile € 7 € 27

Rosé Wine
Cuvée Lampe de Méduse Cru Classé AOC, Château Sainte Roseline, France € 10 € 40

Red Wines
Malbec, Terrazas de los Andes, Argentina € 48
Cannonau di Sardegna Riserva Sileno DOC, Ferruccio Deiana, Italy € 9 € 35
Bordeaux Rouge, Château Bel Air, France € 9 € 36

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.