

Lunch

Starters

- V** **Crispy vegetable spring rolls**
spicy sweet-and-sour dip
- V** **Rural salad**
lettuce, grilled sweet peppers and cheese mousse on toast
Aged Modena balsamic vinaigrette
- Cream of sweetcorn soup**
with diced chicken

Main Courses

- Fregola sarda**
typical Sardinian pasta with carpet-shell clams, cherry tomatoes and bottarga tuna roe
- Fish and chips**
batter-fried codfish fillets with potato chips
- Saltimbocca Roman-style**
pork escalopes with raw ham and sage, potato purée, cannellini bean casserole, tomato sauce
- V** **Udon noodles**
with crispy vegetables and sprouts, soy sauce
- V** **Vegetarian cheeseburger**
potato vegetable burger with emmental cheese and marinated dried tomatoes, chips
- Prawns Marie Rose**
on crispy baguette, chips

Desserts

- International cheese selection**
with grapes and marmalade
- Tropézienne**
brioche filled with light vanilla chantilly cream
- Peach Melba**
vanilla ice cream, peach and raspberry sauce
- Ice cream and sorbet**
please enquire with your server on our daily selection of ice cream and sorbets
- 🚫** **Apple crumble pie**
vanilla ice cream
- Fresh fruit plate**

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

Cardini's Caesar salad
lettuce, grilled chicken breast, bread croutons, shaved Parmesan cheese



Baked Just for You

Fresh from the oven every day
Wholemeal bread rolls with crispy seeds - Grissini - Country white rolls

Sommelier Recommendations

Sparkling Wine

Cruasé Rosé Metodo Classico, Torti, Italy




€ 9 € 36

White Wines

Riesling Mosel, Dr. Loosen, Germany

€ 8 € 32

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova, Italy

€ 9 € 36

Rosé Wine

Rosé d'Anjou, Barton & Gustier, France

€ 8 € 32

Red Wines

Bordeaux Rouge, Château Bel Air, France

€ 9 € 36

Barón de Pardo Crianza DOCa, Bodegas Nava-Rioja, Spain

€ 8 € 32

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.

 Vegetarian  Vegan  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.