

# Lunch

## Starters

### **Empanada**

salted pie stuffed with chicken, sweet peppers, onions and tomatoes



### **Country salad**

mixed greens with beans, chickpeas, lentils, tomatoes and hard-boiled eggs  
*Ranch dressing*



### **Ca' ppuccino**

cream of porcini mushroom soup with Parmesan foam

## Main Courses

### **•■■■• Fresh Pasta Made on Board**

#### **Tagliatelle with seafood**

tossed in a garlic San Marzano tomato sauce with little neck clams, black mussels and shrimp, garnished with fresh basil leaves

#### **Roasted cuttlefish with basil-flavoured breadcrumbs**

mint-scented pea cream

#### **Sweet-and-sour pork morsels**

Cantonese rice



#### **Vegetable curry**

with coriander and pita bread

#### **Bacon cheeseburger\***

lettuce, tomato, chips

#### **Tuna sandwich**

white bread loaf, tuna, mayonnaise and celery

## Desserts

### **International cheese selection**

with grapes and marmalade

### **Chocolate fudge cake**

wild berry compote

### **Tutti Frutti sundae**

pistachio ice cream, rum-soaked fruit, whipped cream

### **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**    
Prosecco Superiore DOCG, Aleri, Italy € 10 € 40

**White Wines**  
Chardonnay Friuli Grave Borgo Tesis DOC, Fantinel, Italy € 7.5 € 30  
Pinot Grigio Friuli Grave DOC, Forchir, Italy € 7.5 € 30

**Rosé Wine**  
White Zinfandel, Beringer, California € 8 € 30

**Red Wines**  
Cannonau di Sardegna Riserva Sileno DOC, Ferruccio Deiana, Italy € 9 € 35  
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.

 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.