

Per concludere

E A T A L Y

## I DOLCI

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### IL TIRAMISÙ

Mascarpone cream, espresso-soaked sponge cake, cocoa powder

### IL TORTINO DI EATALY

Chocolate and hazelnut mousse cake

### LA DELIZIA AL LIMONE

Limoncello-soaked rice sponge cake, lemon cream, lemon whip

### IL GELATO DI VENCHI

Discover the daily selection

### IL GELATO AL PISTACCHIO SALATO

Toasted pistachio, Maldon salt

### LA NOSTRA FRUTTA

Seasonal fresh fruit salad, basil sorbet

## IL CAFFÈ E IL TÈ

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ESPRESSO	2.5
MACCHIATO	2.75
ESPRESSO DOUBLE	4
CAPPUCCINO	4.25
LATTE	4.25
AMERICANO	2.5
HOT TEA	3.5

# GLI AMARI, LE GRAPPE E I LIQUORI

*Experience the rich heritage of Italy with our curated selection of amari, grappe, and liqueurs, each telling its own unique story of tradition and craftsmanship.*

## GLI AMARI

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*Amari are a kind of Italian bitters made by infusing grape brandy with a variety of herbs, flowers, roots, bark, citrus peels, and spices. The infused brandy is sweetened with sugar syrup and aged. Originally used to treat ailments, over time Italians began to serve them after meals to aid digestion.*

\$

### AMARO ARGALÀ ALPINO

14

Piemonte

### AMARO CAMATTI

14

Liguria

### AMARO NONINO QUINTESSENTIA

14

Friuli Venezia Giulia

## LE GRAPPE

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*Grappa, Italy's iconic spirit, is meticulously crafted from grape pomace through a process of distillation, aging, and expertise, resulting in a bold and flavorful liquor steeped in tradition and craftsmanship.*

\$

### GRAPPA DI MOSCATO TRUSSONI

14

Piemonte

### GRAPPA DI MOSCATO MORBIDA JACOPO POLI

16

Friuli Venezia Giulia

## I LIQUORI

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*Indulge in the vibrant flavors of Italy with our selection of liqueurs including limoncello, Sambuca, and Acqua di Cedro, each embodying the essence of Italian citrus and heritage.*

\$

### **SAMBUCA MOLINARI**

14

Lombardia

### **LIMONCELLO LINA MARESCA**

14

Campania

### **LIQUORE DI CAMOMILLA JACOPO POLI**

16

Friuli Venezia Giulia

### **NARDINI ACQUA DI CEDRO**

14

Friuli Venezia Giulia

### **FERNET BRANCA**

14

Lombardia



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

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. 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.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities automatically added to all purchases. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.