








Dinner




Starters

- Seafood and vegetable potsticker combo**
Oriental mustard dip
-  **Vitello tonnato***
carpaccio of thin sliced veal loin, coated in a emulsion of tuna, caper, anchovy, lemon juice and extra virgin olive oil with herbs
-  **Williams salad**
mixed greens, pears, celery, caramelised walnuts
Carrot orange dressing
-  **Carrot ginger soup**
flavoured with coconut milk

Main Courses

- Fresh Pasta Made on Board
-  **Spinach and ricotta ravioli “cacio e pepe”**
with broccoli, crushed black pepper and pecorino crumbs
- Baby shrimp risotto**
with cherry tomatoes and rocket leaves
-  **Trout on carrot mousseline**
roasted sweet potatoes, pickled carrots, coconut chilli foam
- Oven-roasted veal leg Goccia d'Oro***
with rosemary sauce and pan-fried potatoes, champignons and bacon
-  **Turkey escalope with lemon and pink pepper**
vegetable rice pilaf
-  **Tofu bites**
vegetables in soy sauce and sesame

Desserts

- Cheese selection**
with grapes and marmalade
- White chocolate mousse cake**
wild berries
- Black Forest cherry gateau**
flavoured with kirsch
-  **Arroz con leche**
cinnamon rice pudding
- 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**
Kornspitz wholemeal bread with sunflower seeds - Country white rolls - Olive oil focaccia
Wild fennel 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

Cruasé Rosé Metodo Classico, Torti, Italy   € 9 € 36

White Wines

Pinot Bianco Leda Alto Adige DOC, Aneri, Italy € 44

Chardonnay Friuli Grave Borgo Tesis DOC, Fantinel, Italy € 7.5 € 30

Chenin Blanc, Cape Spring, South Africa € 7 € 28

Rosé Wine

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

Red Wines

Chianti Classico Pèppoli DOCG, Marchese Antinori, Italy € 39

Barbera d'Alba Raimonda, Fontanafredda, Italy € 8 € 33

Cabernet Sauvignon, San Nicolas, Chile € 7 € 27

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.