

## Always Available

 **Steamed fish fillet of the day**  
with extra virgin olive oil,  
lemon and parsley

**Grilled chicken breast**  
asparagus, tomato  
and potato chips

 **Side dishes**  
vegetables of the day,  
steamed vegetables

## Desserts

**Selection of cheese**  
with grapes and marmalade  
in a shortcrust pastry tartlet

**White chocolate mousse cake**  
berry fruits

**Black Forest cherry gateau**  
flavoured with kirsch

 **Arroz con leche**  
cinnamon rice pudding

**Ice cream and sorbet**  
ask your waiter for our assortment  
of ice cream and sorbets

 **Ice cream**  
ask your waiter  
for our daily selection

 **Fresh fruit plate**

## Baked Just for You

**Every day a different selection  
of fresh-baked bread**

Kornspitz wholemeal bread  
with sunflower seeds

Country white rolls

Olive oil focaccia

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

\*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.

## Starters

**Fried calamari and shrimp Italian-style**  
with crispy vegetable medley

**Roast veal\***  
with mixed greens, salted ricotta shavings and balsamic vinegar reduction

 **Greek salad**  
tomato, cucumber, sweet pepper, red onion, kalamata olives  
and feta cheese on a bed of fresh lettuce  
*Lemon, olive oil and oregano dressing*

 **Tuscan soup**  
with chickpeas, Swiss chard and potatoes, flavoured with garlic and sage

## Main Courses



**Linguine with seafood**  
bronze-die durum-wheat pasta with mussels, clams, calamari,  
shrimp and parsley emulsion



**Spring vegetable risotto**  
diced garden vegetables and Parmigiano Reggiano

**Trout fillet roll**  
soft cornmeal, butter sauce with capers and herbs

**Roast suckling piglet with myrtle**  
roasted potato wedges and vegetable crudité

**Braised beef pot roast**  
hearty cut slowly cooked in red wine, vegetable casserole,  
cabbage-potato purée



**Tofu bites**  
with vegetables in soy sauce and sesame

## Featured Selection

**Surf and Turf\*** € 15.00  
filet mignon 140 g and cold water lobster tail 110-140 g  
béarnaise or peppercorn sauce and drawn butter

**T-bone steak\*** € 18.00  
500 g - roast potatoes, green beans

15% service charge will be added to your bill

## Sommelier Recommendations



### Sparkling Wines

Berlucchi '61 Saten, *Italy* € 47.00  
Prosecco DOC "Valdo", *Italy* € 6.50 € 25.00

### White Wines

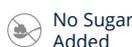
Rosazzo Ronco delle Acacie "Le Vigne di Zamò", *Italy* € 42.00  
Mon Blanc Colli Orientali del Friuli DOC "Castello di Buttrio", *Italy* € 29.00  
Riesling Mosel "Dr. Loosen", *Germany* € 7.00 € 27.00  
Chardonnay DOC "Fontanafredda", *Italy* € 6.50 € 25.00

### Rosé Wines

White Zinfandel "Beringer", *California* € 25.00  
Bardolino Chiaretto Classico DOC "Casetto", *Italy* € 6.50 € 25.00

### Red Wines

Shiraz "Boschendal Estate", *South Africa* € 32.00  
Rosso di Montalcino DOC "Il Poggione", *Italy* € 29.00  
Pinot Nero Ale Alto Adige DOC "Aneri", *Italy* € 42.00  
Regale Rosso Toscana IGT "Tenimenti Andreucci", *Italy* € 8.00 € 32.00  
Nero d'Avola Regaleali "Tasca d'Almerita", *Italy* € 7.00 € 27.00





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.