

SERATA ITALIANA

Starters

Mixed Fried Seafood

deep-fried calamari, shrimp and cuttlefish, homemade aioli

Beef Carpaccio*

Parmesan shavings, mesclun salad, extra virgin olive oil, aged balsamic vinegar

Tricolor Salad

baby spinach, romaine lettuce, mozzarella cheese and tomato wedges
Sun-dried tomato dressing

Minestrone Genovese

fresh seasonal vegetables, extra virgin olive oil

Entrées

Fresh Pasta Made on Board

Lasagna Bolognese

au gratin with beef sauce, béchamel and Parmigiano Reggiano

Asparagus Risotto

carnaroli rice, green asparagus, Grana Padano cheese

Veal Ossobuco

braised veal shank, green peas, buttered mash potatoes, gremolata dust

Grilled Spring Lamb Chops*

green bean and bacon, grilled tomato, roasted rosemary potatoes

Voodles Primavera

spiral-cut zucchini, carrots and squash coated in a hearty tomato sauce

Classic Favorites

Grilled or Steamed Fillet of Salmon*

garden vegetables, hollandaise sauce

Broiled Beef Filet Mignon*

thyme-roasted vegetables, natural jus

Grilled Chicken Breast

lemon oil, roasted vegetables, green asparagus

Sauces for your Steak

béarnaise sauce, green peppercorn sauce

Baked Just for You

Every day a different selection of fresh-baked bread

Six-grain rolls topped with assorted seeds - Country white rolls - Tomato grissini

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
If you require a special diet please ask our Restaurant Manager one day in advance.

*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.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Seasonal Fruit and Ice Cream Sundae
strawberry ice cream, sliced pineapple, diced strawberries, chocolate sauce, crunchy granola, and whipped cream

Lemon Delight

sponge cake with limoncello cream

Tiramisù

mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

New York Cheesecake

strawberry compote

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Selection of Ice Cream and Fruit Sorbets

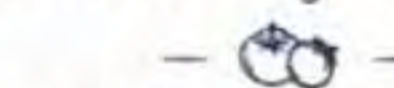
please enquire with your server on our daily selection

Ice Cream

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Fresh Fruit Plate

Deliciously Healthy



Did you know?

Red vegetables, such as tomatoes, contain two phytochemicals: lycopene and anthocyanins, which are both powerful antioxidants. Red vegetables also contain vitamin C, which aids the production of collagen, maintains blood vessels, stimulates the immune system, and increases the absorption of iron from plants.

Buffalo Mozzarella Caprese

ripe tomatoes, fresh basil, extra virgin olive oil, sea salt

Pan-Seared Swordfish*

couscous, asparagus spears, vegetable salmoriglio

Wild Berry Cobbler

almond crumble, vanilla ice cream

 Vegetarian  Vegan  No Sugar Added

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.