

Lunch

Starters

Hamachi and Avocado Carpaccio*
coconut & lemongrass infusion, white rum, cane sugar, cilantro

V Asparagus Panna Cotta
daikon sprouts, truffle caviar

Cobb Salad
chicken breast, avocado, bacon, tomato, hard-boiled eggs,
blue cheese crumbs, iceberg lettuce
Blue cheese dressing

Garbanzo Octopus Soup
roasted octopus medallion, rosemary essence, extra virgin olive oil

Entrées

Fresh Pasta Made on Board

V Pansoti Filled with Wild Green and Ricotta
dressed with traditional walnut sauce and crispy Parmesan

Rockfish Stew
ginger-scented fish reduction, black mussels,
Pachino tomatoes, string beans

Grilled Tournedos, Périgueux Sauce*
grilled asparagus, buttered carrots, oven-roasted potatoes with rosemary

V Pakora
vegetable fritters with onion chutney

Baked Just for You

Fresh from the oven every day

Whole wheat bread rolls with crispy seeds - Grissini - Country white rolls

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, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Classic Favorites

Caesar Salad
romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu scaloppini

V Pennette Pasta
with fresh tomato basil sauce

Homemade beef burger*
crispy bacon, onion rings, cheddar cheese,
steak fries, gherkins

Desserts

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

Trio of Sweet Italian Temptations
vanilla panna cotta, Sicilian cannolo and tiramisù

New York Cheesecake
with your choice of topping: chocolate fudge sauce,
butterscotch sauce or berry compote

Selection of Ice Cream and Fruit Sorbets
ask your waiter for our assortment of ice cream and sorbets

Poire Belle Hélène
vanilla ice cream, pear, chocolate sauce, whipped cream,
and toasted almonds

Ice Cream
ask your waiter for our assortment of ice cream

Fresh Fruit Plate

V Vegetarian **V** 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.