

Lunch

Starters

Hot-Smoked Salmon Rillettes
potato velouté, black pepper, chives

V Aged Cheese Fritters
on tender mesclun leaves,
spicy pear compote and cinnamon

V Capri Salad
romaine lettuce heart, cherry tomatoes, black olives,
and mozzarella fiordilatte
Oregano, caper, and anchovy sauce

V Cannellini Bean Soup
with potatoes and spinach

Entrées

Linguine Pasta with Clams
extra virgin olive oil, garlic, chili pepper and parsley

Olive Oil-Scented Turbot Fillet
bell pepper coulis, fire-roasted vegetables, sprouts

BBQ Chicken Legs
garbanzo pumpkin hummus, sugar snap peas

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.

*Vegan 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

Nutella Cream Mille-Feuille
vanilla ice cream

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

Fantasy Sundae
coffee ice cream, caramelized puffed rice, coffee sauce, whipped cream

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 affect 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.