

## Chef's Suggestion

### Italian-styleosso con cavolfiori

veal shank slice, saffron risotto,  
buttered carrots and peas

#### Did you Know?

Ossobuco or osso buco is Italian for "bone with a hole", a reference to the marrow hole at the center. The two types of ossobuco are a modern version that has tomatoes and the original version which does not.

*Ossobuco Bianco, isavored with cinnamon, bay leaf, and gremolata.*

## Classic Favorites

### Horseradish Cocktail Sauce

**French Onion Soup**  
splash ofack Daniels,  
 Gruyere cheese crostini



**Caesar Salad**  
crispy romaine lettuce,  
garlic croutons, Parmesan cheese  
and Caesar dressing



**Pennette Pasta**  
fresh tomato basil sauce  
or Alfredo sauce



**Minestrone Soup**  
with garlic and olive oil

**Beef Bourguignon**  
with meat sauce

**Roasted Atlantic Salmon**  
choice of starch  
and sauted seasonal vegetables

**Beef Tenderloin Steak**  
choice of starch  
and sauted seasonal vegetables,  
herbed butter or peppercorn sauce

**Grilled Chicken Breast**  
with garlic onion  
and fresh herbs  
choice of starch  
and seasonal vegetables



- 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 food borne illness, especially if you have certain medical conditions.
- Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Starters

**Fried Calamari**  
marinara sauce, caramelized lemon

**Italian Antipasto**  
assorted Italian cold cuts, pickled onions, and grissini



**Sicilian-Style Arancini**  
golden fried rice balls filled with peas and mozzarella cheese,  
marinara sauce



**Gardener's Minestrone Soup**  
with fresh seasonal vegetables and extra virgin olive oil

## Entrées



**Caprese Salad**  
hearts of romaine lettuce, cherry tomatoes and mozzarella balls  
Herb vinaigrette

### Fresh Pasta Made on Board

**Penne all'Amatriciana**  
pasta tossed with fresh San Marzano tomato sauce, sauted pancetta  
and chili flakes, garnished with freshly grated pecorino cheese



**Seafood and Shellfish Kefta**  
diver scallops, swordfish and shrimp with rice and mesclun salad

**Chicken Breast Ariana**  
coated with breadcrumbs and grated Parmesan, garnished with tomato  
sauce and mozzarella cheese over spaghetti and roasted broccoli



**Pasta Primavera**  
vegetable noodles of zucchini, carrots  
and squash coated in a hearty tomato sauce with fresh basil leaves  
and garnished with grated parmesan cheese

## Desserts

**Limoncello Cake**  
limoncello cream, sponge cake, wild berry coulis

**Tiramisù**  
mascarpone cream and Marsala wine cake, espressoladyfingers

**Beef Cheesecake**  
your choice of caramel, chocolate, strawberry, peach,  
and passion fruit toppings

**Chocolate Cake**  
with layers of dulce de leche and chocolate fudge



**Almond Crumble**  
almond crumble, vanilla ice cream

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



**Daily Selection**  
ask your waiter for our daily selection

### Cheese Plate



**Fresh Fruit Plate**

## Baked Just for You

Every day a different selection of fresh-baked bread





## Featured Selection

- eat by in** \$ 19.99  
o grilled beef tenderloin with barnaise  
or green peppercorn sauce
- roiled old ater obster ail** \$ 19.99  
hot drawn butter

### Side Dishes

seasoned steak fries or loaded baked potato,  
sauted mushrooms, grilled asparagus,  
sauted seasonal vegetables, steamed rice,  
or whipped potatoes

## Sommelier's Suggestions

- arklin ines** \$ 15  
acquart Mosaque rut, rance  
- White Wines**
- ermann, Pinot rigio, Italy \$ 9
- Danante, Pinot rigio, Italy
- Rosé Wines**
- Chteau dsclans, hispering Angel, rance \$ 48
- Red Wines**
- uce della Vite, ucente, Italy \$ 9
- Marchesi de rescobaldi, Rmole, Italy



- 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 food borne illness, especially if you have certain medical conditions.
- 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 food borne 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. Low sodium diet please contact your Head waiter or Restaurant Manager.

- Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
- Service charge will be applied to all guests without a beverage package and items excluded from respective package.
- Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.