



*Buona Pasqua*



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# *Easter Menu*



## *Suggested Wines*

*Moët & Chandon Brut Impérial, Epernay-France*

*Greco di Tufo DOCG “Feudi di San Gregorio”, Campania-Italia*

*Brunello di Montalcino DOCG “Col d’Orcia”, Toscana-Italia*

*Passito di Pantelleria DOC “Cantine Rallo”, Sicilia-Italia*

*prices according to wine list*



## *Appetizers*

*Avocado fan with seafood salad and lime dressing*

*“Torta Pasqualina”  
with chard, spinach, artichoke, Ricotta cheese and egg filling*

## *Salad of the day*

*Salad of baby spinach with quail’s eggs, pine nuts, sun-dried tomatoes  
chive dressing*

## *Soup*

*Velouté of asparagus with pearl tapioca*

## *Pasta and Risotto*

*Tricolour tagliolini with wild duck and herb sauce*

*Risotto with beetroot and brandy-flambéed shrimps*

## *Main Courses*

*Fillet of lemon sole with scallops in leek fondue  
with cardamom potatoes and French beans in butter*

*“Coq à la forestière” with mushrooms, smoked ham and paprika croûtons  
served with rice pilaf and artichoke flan*

*Leg of lamb with rosemary  
with broccoli florets and almonds, herb crumbed tomato au gratin and Macaire potatoes*

*Spring rolls on pumpkin creme*

## *Desserts*

*Easter chocolate cake  
with chocolate cream filling*

*Neapolitan “Pastiera”*

*Easter ice cream sundae  
fructose-sweetened vanilla ice cream, fresh fruit panaché and whipped cream*

*Easter dove cake and festive cookies*



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 dishes are available slightly salted or unsalted.