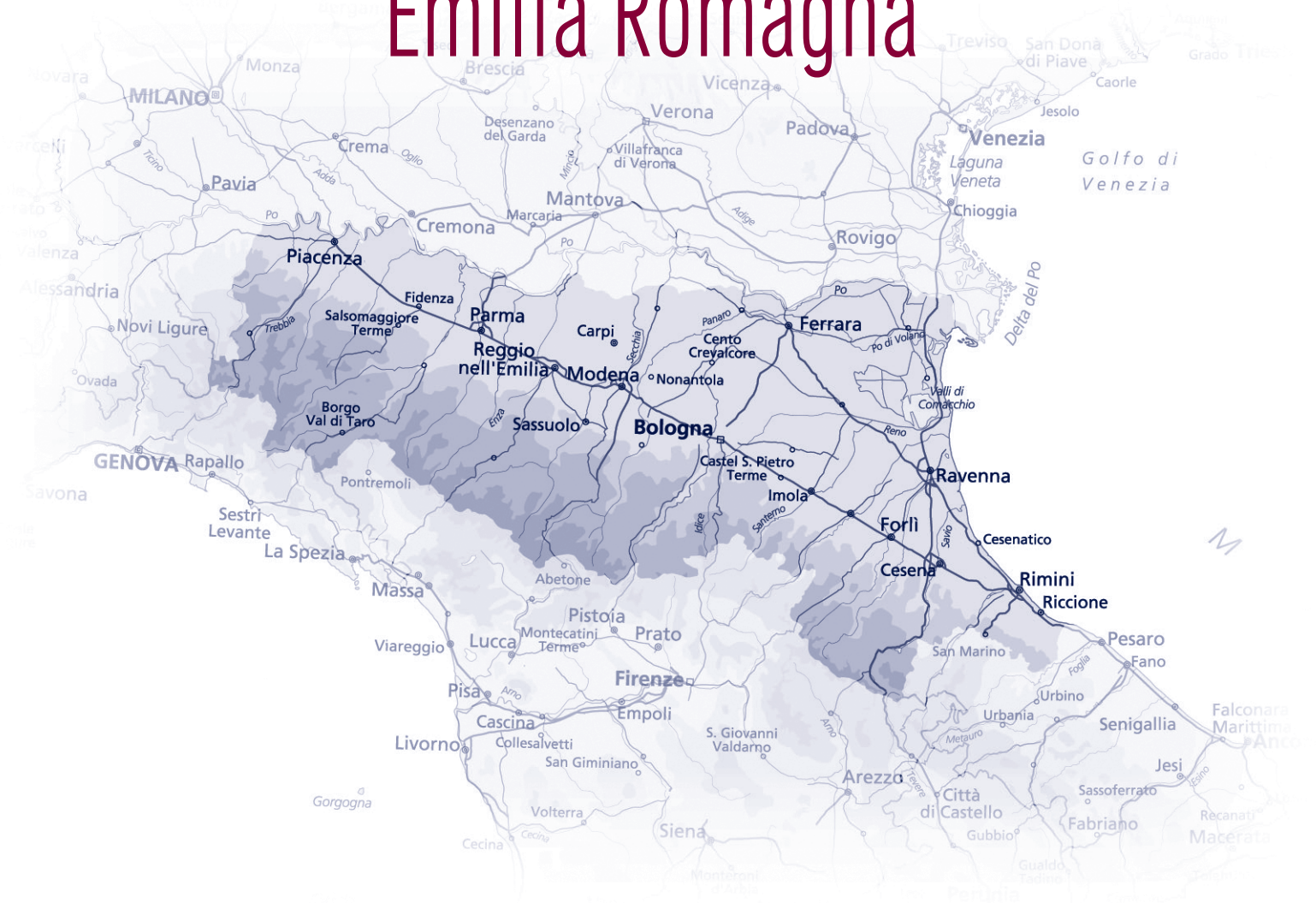




invites you on a gourmet tour this evening
to discover the Italian flavours of the regional cuisine of

Emilia Romagna



In a country like Italy that loves food, Emilia Romagna is a region where people love it the very most! Each of the eight major cities in the Emilia Romagna region has its own approach to cooking and eating: Parma maintains the refinement instilled in it by its illustrious rulers the Dukes of Farnese; Piacenza reflects the nearby Lombardy region in its appetizing but unpretentious offerings; Modena offers hearty fare but by the time you get to Reggio Emilia the mood is more attentive to details; Bologna is a city of triumphal and cheerful eating, while Ferrara is cultured and capricious; finally both Ravenna and Forlì recipes are succulent and robust.

The people of Emilia are tops when it comes to pork. They produce a variety of masterpieces and even here every city has its own specialty: Parma is the Capital of the world-famous “prosciutto”, in Piacenza there is “coppa” or in Modena the “zampone” (pig feet). We do not know when “mortadella” was first made but we know that it was already in production in Bologna in 1376. If you just fancy a bowl of plain broth make sure you specify otherwise you risk finding about 30 tortellini embellishing it. One of the most famous specialties of the region is egg-based pasta, either filled or plain, but always home-made. The difference between the various kinds of pasta lies in the different shape. These vary from rings (agnolini) to hats (cappelletti) to wrapped sweets (caramelle) and so on... Another way of eating pasta is baked in the oven, the most well-known variety here being the rich, creamy “Lasagne”.

This region is of course the home of the renowned Parmigiano cheese and Parma ham. Sweets are not neglected in this cornucopia: the most famous is the so-called “zuppa inglese” which is a sort of trifle, made with sponge cake finger biscuits soaked in Alkermes and covered with alternate layers of chocolate sauce and custard.

REGIONAL MENU

Raw ham and Cantaloupe melon
Tortellini pasta filled with meat in broth
Bolognese-style lasagne with meat ragoût
Oven-baked veal leg "Goccia d'Oro"
"Zuppa Inglese"
Italian trifle with sponge cake, meringue, vanilla and chocolate custard

Suggested wines

Cinque Terre DOC "Cooperativa Agricoltura delle Cinque Terre", Liguria-Italia
Lambrusco Grasparossa DOC "La Battagliola", Emilia Romagna-Italia

prices according to wine list



Vegetarian menu

Vegetable puff with Parmesan sauce
Lettuce with grilled peppers accompanied by a cheese mousse crostini
with sun-dried tomato dressing
Cream of onion soup with cheese croûton
Asparagus risotto
Stracchino cheese and zucchini quiche

Always available

Mixed salad
Spaghetti or Penne with Bolognese or tomato sauce
From the grill: chicken breast, beef paillard, salmon fillet
served with a choice of French fries, vegetables of the day or steamed vegetables


Appetizers

Raw ham and Cantaloupe melon
Vegetable puff with Parmesan sauce

Salad

Lettuce with grilled peppers accompanied by a cheese mousse crostini
with sun-dried tomato dressing


Soups

Tortellini pasta filled with meat in broth
Cream of onion soup with cheese croûton  Light

Pasta and risotto

Bolognese-style lasagne with meat ragoût
Asparagus risotto

Main courses

Dab fillet in a herbed bread crust  Light
Chicken breast with Marsala
Oven-baked veal leg "Goccia d'Oro"
Stracchino cheese and zucchini quiche

Side orders

Gratinated potatoes with onions, bacon and breadcrumbs
Broccoli with butter
Carrots with garlic and parsley

Italian bread

Bread with sage and bacon - Grissini - White bread roll

Desserts and fruit

Please consult our Dessert and Sweet Wine List
to find out which specialties our Pastry Chef has prepared for you today

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.

All dishes are available slightly salted or unsalted.