

cena * dinner

Appetizers

Thin slices of smoked swordfish
with tomato fillets, caper flowers and citrus fruit sauce

Smoked duck breast
on a bed of mixed greens with cranberry citronette

Soup

Bologna-style Tortellini in broth

Pasta

Risotto with wild fennel and Pecorino Sardo cheese
served with chilled tomato coulis

Ravioli with a white fish stuffing
on a herb-scented artichoke sauce

Main Courses

Roasted salt cod on a cream of sweet peppers
garnished with crunchy red onion

Rabbit thighs stuffed with apples
served with Calvados sauce on eggplant "cajonata"

Oven-baked veal leg "Goccia d'Oro"
with rosemary sauce and pan-fried potato, mushroom
and bacon "rosticciata"

Vegetarian Choice

Quiche with zucchini au gratin and Mozzarella cheese
served with fresh tomato purée

Cheese

served with fruit and vegetable preserves, jellies and honey

Roquefort AOC

Epoisse AOC

Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Duo of chocolate parfait
with dark chocolate sauce

Strawberry cheesecake

Discover our rich selection of ice cream and fruit sorbets

Small assorted pastries

No sugar added cinnamon rice pudding

No sugar added ice cream of the day

Appetizers

Carpaccio of octopus
with potato "brunoise" in green sauce

Rosettes of Bresaola
with goat cheese mousse and chives

Soup

Cream of tomato soup with Mediterranean herbs

Pasta

Truffle-scented sweet pumpkin risotto

HOMEMADE PASTA

Scialatielli Amalfi style
with seafood and fresh tomato



Main Courses

Roasted sea bass fillet
served on a tomato coulis, tapenade and turned potatoes

Turkey escalope au gratin
with zucchini and Fontina cheese
served with roast potatoes and buttered green beans

Saddle of venison with a star anise-flavoured sauce
served on a vinegar braised cabbage and potato timbale

Vegetarian Choice

Eggplant "Parmigiana"
eggplant baked in tomato sauce and Mozzarella cheese

Cheese

served with fruit and vegetable preserves, jellies and honey

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Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Rum "savarin" with vanilla pastry cream

"Delizia al limoncello di Sorrento"
light lemon biscuit with Limoncello di Sorrento cream

Discover our rich selection of ice cream and fruit sorbets

Small assorted pastries

No sugar added vanilla diplomat cream
with diced fresh fruit

No sugar added ice cream of the day



Appetizers

Calamari stuffed with dill-flavoured rice and lemon
served with sweet-and-sour onions

Rabbit terrine with prunes
served on a bed of dill-flavoured mixed greens

Soup

Cream of sweet pepper and wild fennel soup

Pasta

Risotto with Recioto wine
with radicchio di Treviso and a light Mascarpone mousse

HOMEMADE PASTA

Sardinian Gnocchetti pasta
with diced eggplant, fresh tuna and salted Ricotta shavings



Main Courses

Oregano crusted fillet of trout
served on an eggplant "caponata" with raisins

Half devilled cockerel
grilled with aromatic herbs and spices,
served with French fries and pan-fried mushrooms

Rolled suckling pig, cooked at a low temperature
served with vanilla-flavoured potatoes and raw vegetable "pinzimonio"

Vegetarian Choice

Ricotta and leek flan
served with creamy tomato sauce

Cheese

served with fruit and vegetable preserves, jellies and honey

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Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

"Tarte amandine"
almond cream and blueberry tart

"Gâteau Opéra"
chocolate and coffee cake on an almond biscuit

Discover our rich selection of ice cream and fruit sorbets

Small assorted pastries

No sugar added vanilla and raisin bread pudding

No sugar added ice cream of the day



Appetizers

Quenelle of salt-cod purée
with crunchy polenta wafers, green sauce and caper flowers

Composition of Parma ham “Gran Riserva” and fresh fruit

Soup

Rosemary-flavoured bean, chickpea and potato soup
with Ditali pasta

Pasta

Risotto with saffron, zucchini and prawn tails flambéed
with cognac

Smooth Pennette with juniper-scented venison ragout
and fresh Ricotta cheese

Main Courses

Fillets of scorpion-fish au gratin with fine herb topping
served on a mussel and potato stew

“Falsomagro alla siciliana”
beef roll stewed in tomato sauce, filled with hard-boiled egg, sausage,
Mortadella and Pecorino cheese, served with vegetable couscous

Rack of lamb in a pistachio crust
served on a bed of mashed potatoes flavoured with green pepper
with a light sour cherry sauce

Vegetarian Choice

Stracchino cheese and zucchini quiche

Cheese

served with fruit and vegetable preserves, jellies and honey

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Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Sicilian “cannolo”
filled with Ricotta cheese

Banana and coconut tart
served on a chocolate sauce

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Small assorted pastries

No sugar added baked apple
with cinnamon and walnuts

No sugar added ice cream of the day

Appetizers

Cocktail of steamed prawns in pink sauce

Supreme of guinea-fowl with crunchy vegetables
dressed with raspberry vinegar

Soup

Potato and lentil soup with a paprika puff

Pasta

Creamy scampi risotto
flavoured with Provençal fine herbs

Pappardelle with duck ragout and sautéed spring spinach

Main Courses

Roasted ray wing
on cauliflower purée with salmon pearls

Turkey roll stuffed with sausage and hazelnuts
served with "Lyonnaise" potatoes

Veal rolls with ham and sage, braised with Chardonnay wine
served with potato and sun-dried tomato compote

Vegetarian Choice

Baked eggplant au gratin
filled with vegetables and Ricotta cheese
served on a fresh tomato coulis

Cheese

served with fruit and vegetable preserves, jellies and honey

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Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

"Tarte Tatin"
with delicious caramel sauce

Cheesecake with chocolate drops
served with dark chocolate sauce

Discover our rich selection of ice cream and fruit sorbets

Small assorted pastries

Cherry "Clafoutis"
no sugar added cherry batter pudding with almonds

No sugar added ice cream of the day



MSC Crociere prende tutte le possibili precauzioni per assicurare la perfetta qualità del cibo offerto ai suoi Ospiti. Alcuni alimenti possono essere surgelati all'origine. Tali alimenti sono scongelati osservando accurate procedure che lasciano inalterate le qualità organolettiche del prodotto. Si ricorda che il consumo di prodotti crudi o poco cotti quali carne, pollame, pesce, crostacei o uova, aumenta il rischio di malattie alimentari. Tutti i menù sono soggetti a cambiamenti a seconda della reperibilità dei prodotti. Tutti i piatti sono disponibili con poco o senza sale.

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.

MSC Croisières prend toutes les précautions pour garantir la parfaite qualité des aliments offerts à ses passagers. Il est possible que certains aliments soient surgelés frais. Ils sont décongelés avec le plus grand soin de manière à conserver toutes leurs qualités organoleptiques. Nous rappelons que la consommation de produits crus ou peu cuits tels que viande, volaille, poisson, crustacés ou œufs, augmente le risque de maladies alimentaires. Tous les menus sont sujets à modification en fonction des aliments disponibles. Tous les plats sont servis peu ou pas salés.

MSC Cruceros toma todas las precauciones posibles para garantizar la calidad de la comida que ofrece a sus huéspedes. Algunos alimentos pueden ser congelados en su origen. Para descongelar dichos alimentos, se siguen los procedimientos más estrictos para mantener inalteradas las cualidades organolépticas del producto. Recordamos que el consumo de alimentos crudos o poco cocidos, como carne, aves, pescado, crustáceos o huevos, aumenta el riesgo de enfermedades alimentarias. Todos los menús están sujetos a cambios según la disponibilidad del producto. Todos los platos se pueden pedir con poca o sin sal.

MSC Kreuzfahrten trifft alle möglichen Vorkehrungen, um die Qualität der dargereichten Speisen sicherzustellen. Einige Gerichte werden auf der Basis von Tiefkühlprodukten zubereitet. Diese Produkte werden fachgerecht aufgetaut, um zu gewährleisten, dass die geschmacklichen Eigenschaften nicht beeinträchtigt werden. Wir möchten Sie darauf hinweisen, dass der Verzehr von rohen oder halb-rohen Produkten wie Fleisch, Geflügel, Krustentieren oder Eiern, das Risiko einer nahrungsmittelbedingten Erkrankung erhöht. Alle Menüs können je nach Verfügbarkeit geändert werden. Auf Anfrage können alle Gerichte mit wenig Salz oder salzlos zubereitet werden.