

Lunch

Starters

Mediterranean octopus and seafood salad

lemon vinaigrette, celery and diced sweet pepper

Traditional porchetta di Ariccia

savoury pork roast with rosemary and sage, mesclun with caramelised walnuts

New Orleans salad

curry chicken, raisins, pineapple and mixed greens

Orange chive vinaigrette



Legume soup

beans, lentils, potatoes and raw extra virgin olive oil

Main Courses



Mezze maniche alla Nerano

Sorrento peninsula-style pasta with courgettes and provolone cheese

Grilled tuna loin*

lemon-marinated tuna, root vegetable compote, basil pesto dressing

Indian chicken curry

basmati rice and peas



Braised cabbage roll

filled with rice and vegetables

Baked Just for You

Fresh from the oven every day

Wholemeal 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.

*Public 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.



Always Available

Caesar salad

romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu escalope



Pennette pasta

with fresh tomato basil sauce

Angus 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

Torta Caprese

Capri chocolate and almond cake with chocolate sauce and vanilla ice cream

Crème caramel

marinated fresh fruit panaché

Selection of ice cream and fruit sorbets

ask your waiter for our assortment of ice cream and sorbets

Sour cherry sundae

white vanilla ice cream, sour cherries and whipped cream



Apple crumble pie

vanilla ice cream

Fresh fruit plate



Vegetarian



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 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 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.