

Dinner

Chef's Suggestion

Blackened Grouper with Lime and Creole Spices
 pineapple mint relish, coconut rice, braised ladies' fingers

Did you Know?
Blackening often associated with Cajun cuisine, The food is dipped in melted butter and sprinkled with herbs and spices. It's then cooked in a very hot skillet. The brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.

Classic Favorites

Chilled Jumbo Shrimp Cocktail
 horseradish cocktail sauce

French Onion Soup
 splash of Jack Daniel's, Gruyère cheese crostini

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

V Pennette Pasta
 fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio
 with garlic and olive oil

Pasta Bolognese
 with meat sauce

Grilled Atlantic Salmon*
 choice of starch and sautéed seasonal vegetables

New York Strip Steak*
 choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs
 choice of starch and seasonal vegetables

Starters

Bay Scallop Ceviche*
 plantain chips

Spanish Delights
 chorizo, Manchego cheese, roasted red bell peppers, olives, and grilled mushrooms

Chicken Croquettes
 mustard sauce

V Fire-Roasted Tomato Cream Soup
 mozzarella and basil pesto

Entrées

Grilled Calamari Salad
 tomatoes, chorizo, cilantro, garbanzos, garlic and herbs
 Spanish sherry vinaigrette

Fresh Pasta Made on Board

Lasagna Bolognese
 au gratin with beef sauce, béchamel and Parmigiano Reggiano

Slow-Roasted Prime Rib of Beef Crusted with Freshly Cracked Peppercorns*
 loaded baked potato, oven-roasted herbed tomato, and freshly steamed broccoli

Southern-Style Fried Chicken and Waffles
 hot honey

V Punjabi Tadka
 mixed bean dal with rice and roti bread

Desserts

Coconut Pistachio Dacquoise
 coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana
 caramel sauce

New York Cheesecake
 your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake
 with layers of dulce de leche and chocolate fudge

No Sugar Added Warm Apple Crumble
 vanilla ice cream

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

No Sugar Added Ice Cream
 ask your waiter for our daily selection

Cheese Plate

Grilled Fresh Fruit Plate

Baked Just for You

Every day a different selection of fresh-baked bread

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Dinner

Featured Selection

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines  
 Castillo Perelada, Cava Brut Reserva, Spain \$ 9 \$ 36

White Wines
 Mer Soleil, Chardonnay, California \$ 69
 Clos du Bois, Chardonnay, California \$ 10 \$ 39

Rosé Wines
 Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

Red Wines
 Kendall-Jackson, Special Select Cabernet Sauvignon, California \$ 47
 Peter Lehmann, Portrait Shiraz, Australia \$ 9 \$ 36

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Caribbean Dinner



Chef's Suggestion

Caribbean Lamb Curry

tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes, served with coconut rice and sweet and tangy mango chutney

Did you Know?

Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought to the then English Colony brought the spice to Jamaica in the 17th century. Origins of curry began before the British arrived in India in 1608. If you go back further in time to when the Portuguese arrived in India in 1498 and introduced chili.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

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

V Pennette Pasta

fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognaise

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

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Starters

Guadeloupe-Style Shrimp Tails

mixed greens with mango sauce

Guacamole & Corn Tortillas

avocado, onion, tomato and lime

Creole-Style Grilled Pork Skewer

pineapple, bell peppers, Caribbean spices

Caribbean Fish Soup

yuca, coconut milk

Entrées

Caribbean Salad

diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens, and tomato wedges

Lemon vinaigrette dressing

Shrimp and Grits

cajun-seasoned shrimp on cheesy grits

Fisherman's Plate

grilled calamari and jerk-marinated fish fillet, dirty rice and freshly sautéed vegetables, spiced mango pineapple salsa

BBQ Pork Ribs

baked jacket potato filled with applewood-smoked bacon, sour cream, and chives

Jamaican Patties Filled with Sweet Potatoes and Swiss Chard

sweet-and-spicy jerk sauce

Desserts

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

New York Cheesecake

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

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Arroz con Leche

cinnamon rice pudding

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets

No Sugar Added Ice Cream

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

Caribbean Dinner



Featured Selection

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines   \$ 64
 Domaine Chandon, Étoile Rosé, California

White Wines
 Hess Su'Skol, Chardonnay, California \$ 56
 Robert Mondavi, Private Selection Chardonnay, California \$ 9 \$ 36

Rosé Wines
 Mirabeau Rosé, France \$ 11 \$ 44

Red Wines
 Bodega Achaval Ferrer, Malbec, Argentina \$ 53
 Robert Mondavi, Private Selection Cabernet Sauvignon,
 California \$ 9 \$ 36

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Gala Dinner

Classic Favorites

Chilled Jumbo Shrimp Cocktail
horseradish cocktail sauce

French Onion Soup
splash of Jack Daniel's,
Gruyère cheese crostini

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

V Pennette Pasta
fresh tomato basil sauce
or Alfredo sauce

V Spaghetti Aglio e Olio
with garlic and olive oil

Pasta Bolognese
with meat sauce

Grilled Atlantic Salmon*
choice of starch
and sautéed seasonal vegetables

New York Strip Steak*
choice of starch
and sautéed seasonal vegetables,
herbed butter or peppercorn sauce

**Marinated Rotisserie Chicken
with Garlic, Lemon
and Fresh Herbs**
choice of starch
and seasonal vegetables

Baked Just for You

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of fresh-baked bread

Starters

Creamy Salmon Rillettes
fresh cucumber caper salad, avruga caviar

Marinated Beef Steak Tartar*
marinated beef with capers and shallots served with an arugula salad
and celery root chips, Dijon mustard aioli

V Eggplant Parmesan
au gratin with mozzarella, Parmesan and basil tomato sauce

Lobster Bisque
roasted Maine lobster stock with sherry and spices, finished with brandy

Entrées

Greek Salad
tomato, cucumber, bell pepper, red onion, Kalamata olives,
feta cheese and lettuce
Lemon, olive oil and oregano dressing

••••• Fresh Pasta Made on Board

V Wild Mushroom Pappardelle
fresh pasta tossed in a rich wild mushroom and truffle-flavored cream
sauce, garnished with shaved grana padano

Salmon en Croute
salmon fillet, sautéed spinach and feta wrapped in flaky puff pastry,
white wine velouté, sautéed seasonal vegetables

Herb-Crusted Roasted Rack of Lamb*
mashed potatoes, steamed broccoli, glazed baby carrots, rosemary lamb jus

Surf and Turf*
grilled beef fillet mignon, broiled lobster tail with steamed asparagus,
sautéed mushrooms, herbed new potatoes, hot drawn butter

V Imam Bayildi
baked stuffed eggplant with tomatoes, onions, garlic, and spices

Desserts

Royal Cake
dark chocolate mousse, crunchy praline, vanilla anglaise

Baked Alaska
ice cream layered sponge cake, caramelized meringue

New York Cheesecake
your choice of caramel, chocolate, strawberry, peach,
and passion fruit toppings

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

No Sugar Added Mint-Flavored Pineapple Salad
coconut flakes

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

No Sugar Added No Sugar Added Ice Cream
ask your waiter for our daily selection

Cheese Plate

Fresh Fruit Plate

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Gala Dinner


Featured Selection

Meat by Linz* \$ 19.99
8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines  
Veuve Clicquot Ponsardin Brut, France \$ 95

White Wines
Chalk Hill, Chardonnay, California \$ 79
Honig, Sauvignon Blanc, California \$ 13 \$ 51

Rosé Wines
Château d'Esclans, Whispering Angel, France \$ 12 \$ 48

Red Wines
Caymus, Cabernet Sauvignon, California \$ 120
Kendall-Jackson, Vintner's Reserve Merlot, California \$ 12 \$ 47

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Chef's Suggestion

Chicken Coq au Vin-Style

in red wine with pearl onions, mushrooms, and bacon morsels

Did you Know?

Legends point the existence of this dish to ancient Gaul & Julius Caesar. The rooster was a symbol of valor. Besieged by the Romans, the chief of the tribe Arverne, sent a symbolic rooster to Caesar to show they would never be defeated. Caesar returned this gesture with a twist, serving the chief with a dish of rooster in wine.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini



Caesar Salad

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



Pennette Pasta

fresh tomato basil sauce or Alfredo sauce



Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognese

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

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Starters

Moules Marinières

mussels in a creamy white wine sauce



Goat Cheese and Pear Salad

shaved crisp pears served with crumbled goat cheese, candied walnuts, and aged balsamic vinaigrette

Grilled Green Asparagus

hollandaise sauce, pancetta chips

Bouillabaisse Provençale

flavourful fish stew with shrimp and mussels served with a rich rouille and toasted French baguette

Entrées



Grilled Tuna Niçoise Salad*

warm green beans, potatoes, Kalamata, olives, red onion and a poached egg
 French dressing

Tagliatelle ai Frutti di Mare

freshly prepared tagliatelle tossed in a garlic San Marzano tomato sauce with little neck clams, black mussels, and shrimp, garnished with fresh basil leaves

Broiled Swordfish*

light salmoriglio sauce made of extra virgin olive oil, garlic, parsley, oregano, grilled vegetable medley

Cabernet-Braised Short Ribs

Gorgonzola polenta, assorted vegetables, herb gremolata

Roasted Vegetable Tagine

slow-roasted potatoes, red onion, peppers and tomatoes with fragrant quinoa and a creamy coconut sauce

Desserts

Gâteau Opéra

almond biscuit, chocolate, and coffee cream

Warm Apple Strudel

vanilla sauce

New York Cheesecake

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

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Light Vanilla Chantilly Cream

diced fresh fruit

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



No Sugar Added Ice Cream

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



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy

Dinner

Featured Selection

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines  \$ 52
 Domaine Chandon, Brut Classic, California

White Wines
 La Crema, Chardonnay, California \$ 53
 Matua, Sauvignon Blanc, New Zealand \$ 9 \$ 37

Rosé Wines
 Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

Red Wines
 Franciscan Estate, Cabernet Sauvignon, California \$ 64
 Ravenswood, Zinfandel, California \$ 9 \$ 36

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Chef's Suggestion

Rosemary-Braised Lamb Shank
tender braised lamb shank in a red wine and rosemary jus, served with rich whipped garlic potatoes and thyme-roasted root vegetables

Did you Know?

The word braise originated in the 18th century, coming from the French word for "live coals," which were piled under and on top of a closed cooking pot. Today, braising is most often used to refer to any long-cooked stew that involves meat, especially large, tough cuts that need long cooking.

Classic Favorites

Chilled Jumbo Shrimp Cocktail
horseradish cocktail sauce

French Onion Soup
splash of Jack Daniel's, Gruyère cheese crostini

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

V Pennette Pasta
fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio
with garlic and olive oil

Pasta Bolognese
with meat sauce

Grilled Atlantic Salmon*
choice of starch and sautéed seasonal vegetables

New York Strip Steak*
choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs
choice of starch and seasonal vegetables

Starters

 **Marinated Octopus and Pickled Vegetables**
diced steamed potatoes

V Crispy Hand-Rolled Vegetable Spring Rolls
hoisin-peanut dip, lemongrass, cilantro

V Chilled Watermelon and Peppered Feta Cheese

V Seasonal Vegetable Soup
extra virgin olive oil, garlic croutons


Entrées

Gourmand Salad
surimi, avocado, mixed greens, tomatoes, red onion and cucumber
Apple cider vinaigrette

Bucatini alla Carbonara
pancetta and Parmesan cheese with bucatini pasta coated with creamy egg yolks

 **Dry-Rubbed Wild Fennel Barramundi Fillet**
sautéed vegetable spaghetti and new potatoes, lemon butter sauce

Honey barbecue meatloaf
red bliss mashed potatoes, sautéed broccoli, cherry tomatoes, homemade onion rings

 **Chana Dal**
lentils cooked with tamarind and tomatoes, rice, roti bread

Desserts

Chocolate Duo Cake
dark and white Bavarian cream, Sacher biscuit

Coconut Cake
coconut cream cake, raspberry sauce

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

New York Cheesecake
your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

 **Cherry Clafoutis Cream**
baked custard, dark cherries

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

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ask your waiter for our daily selection

Cheese Plate

 **Fresh Fruit Plate**

Baked Just for You

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Featured Selection

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 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines  
 Castillo Perelada, Cava Brut Reserva, Spain \$ 9 \$ 36

White Wines
 Kim Crawford, Sauvignon Blanc, New Zealand \$ 47
 Mirassou, Chardonnay, California \$ 8.5 \$ 34

Rosé Wines
 Mirabeau Rosé, France \$ 11 \$ 44

Red Wines
 La Crema, Pinot Noir, California \$ 55
 Diseño, Old Vine Malbec, Argentina \$ 10 \$ 41

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Chef's Suggestion

Steak Diane

tender beefsteak flambéed in cognac mushroom sauce, creamy dauphinois potatoes, sautéed seasonal vegetables

Did you Know?

Steak Diane was very popular in the 1950's and early 1960's, especially in New York city in upscale restaurants prepared table side with its theatrics arising from the flambéing of the cognac used to make the sauce. It was supposedly named after the Roman goddess, Diana or Diane.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

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

V Penne Pasta

fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognese

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

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Starters

Crispy Maryland Crab Cakes

whole grain Dijon mustard, fresh slaw



Prosciutto and Melon

lavender honey



Herbed Wild Mushroom Ragout

vol-au-vent



Cream of Argenteuil Asparagus Soup

with tapioca pearls

Entrées



Eleanor Salad

baby green leaves, artichoke hearts, grilled asparagus spears and soft red beets

Ranch dressing

Linguine alle Vongole

tossed with Manila clams, garlic, white wine, chili and fresh Italian parsley in a flavorful clam broth

Giant Shrimp Frà Diavolo

spicy tomato sauce, creamy herb risotto, vegetable turnover

Texas-Style Pulled Pork

mac & cheese



Vegetable and Tofu Stir-Fry

peppers, carrots, and broccoli wok-fried with garlic, ginger, and soy sauce, garnished with silky tofu and served with Japanese sticky rice and toasted sesame seeds

Desserts

Dulce de Leche Cream Cake

dark chocolate sauce

Vanilla Cream

wild berry coulis

New York Cheesecake

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

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Coconut Tapioca Pudding

mango compote

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



No Sugar Added Ice Cream

ask your waiter for our daily selection

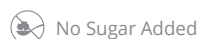
Cheese Plate



Fresh Fruit Plate

Baked Just for You

Every day a different selection of fresh-baked bread



Featured Selection

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 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

Sommelier's Suggestions

Sparkling Wines 
 Louis Roederer Brut Premier, France \$ 96

White Wines
 Domaine Laroche, Chablis Premier Cru, France \$ 69
 Caymus, Conundrum, California \$ 15 \$ 60

Rosé Wines
 Miraval Rosé, France \$ 59

Red Wines
 Pasquier Desvignes, Châteauneuf-du-Pape, France \$ 66
 Louis Jadot, Pinot Noir, France \$ 15 \$ 59

CRUISE
WITH LEO

• 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. For 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.
 • 15% 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.

CHEF'S SUGGESTION

Milanese-Style Osso Buco with Gremolata

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, is flavored with cinnamon, bay leaf, and gremolata.

CLASSIC FAVORITES

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini



Caesar Salad

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



Pennette Pasta

fresh tomato basil sauce or Alfredo sauce



Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognese

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

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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, sautéed pancetta and chili flakes, garnished with freshly grated pecorino cheese



Fish and Shellfish Skewer*

diver scallops, swordfish and shrimp with rice and mesclun salad

Chicken Breast Parmigiana

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, espresso-ladyfingers

New York Cheesecake

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

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Wild Berry Cobbler

almond crumble, vanilla ice cream

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



No Sugar Added Ice Cream

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



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy

FEATURED SELECTION

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

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

SOMMELIER'S SUGGESTIONS

Sparkling Wines  
 Jacquart Mosaique Brut, France \$ 15 \$ 62

White Wines
 Jermann, Pinot Grigio, Italy \$ 52
 Danzante, Pinot Grigio, Italy \$ 9 \$ 36

Rosé Wines
 Château d'Esclans, Whispering Angel, France \$ 12 \$ 48

Red Wines
 Luce della Vite, Lucente, Italy \$ 63
 Marchesi de Frescobaldi, Rè mole, Italy \$ 9 \$ 37

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