

Lunch

Desserts

New York Cheesecake

with your choice of:
chocolate fudge sauce,
butterscotch sauce,
or berry fruit compote

Boston Cream Pie

sponge layered with
mousseline cream
and glazed with
chocolate cream

Crème Caramel Flan

with liquor-steeped mixed fruit



Chocolate Cake

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

French baguette

Grissini

Starters

Island Ceviche*

bay scallops, shrimp, fish, avocado and mango



Spinach, Cheese and Artichoke Dip

tortilla chips

Soup of the Day

prepared fresh every day, ask your server for today's special

Entrées

Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, anchovies,
traditional Caesar dressing and your choice of grilled shrimp or chicken

Cobb Salad

chicken breast, avocado, bacon, tomato, hard-boiled eggs,
Gorgonzola cheese and iceberg lettuce

Marinara Meatball Sandwich

soft semolina roll filled with meatballs in tomato sauce
and smoked provolone cheese, grilled bell peppers and fries

Signature Burger*

1/3 lb beef burger, melted sharp cheddar cheese,
applewood smoked bacon, caramelized onions
and golden honey BBQ sauce, fries



The Vegan Burger

vegetable patty, sesame bun, lettuce, onion, tomato
and spicy mustard sauce, sweet potato fries

Penne Pasta with Shrimp Arrabbiata

spicy tomato sauce

Fish and Chips

batter-fried fish fillet, fries and tartar sauce

Beef Fajitas

Mexican rice and refried beans, traditional condiments



Moroccan-Style Couscous

vegetables, raisins and almonds

Sommelier's Suggestions

Sparkling Wine

Valdo, Prosecco, Italy




\$ 9 \$ 37

White Wines

Meridian, Chardonnay, California

\$ 31

Matua, Sauvignon Blanc, New Zealand

\$ 9 \$ 37

Rosé Wine

Beringer, White Zinfandel, California

\$ 8 \$ 31

Red Wines

Cune, Crianza Tempranillo, Spain

\$ 36

Casa Lapostolle, Merlot, Chile

\$ 8.5 \$ 35

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.

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.



No Sugar Added



Vegetarian



Vegan

CRUISE WITH LEO



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.

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with your choice of:
chocolate fudge sauce,
butterscotch sauce,
or berry fruit compote

Boston Cream Pie

sponge layered with
mousseline cream
and glazed with
chocolate cream

Tres Leches Cake

vanilla whipped cream



Lime Cake

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

French baguette

Grissini

Starters

Conch Fritters

Key lime tartar sauce



Golden-Fried Mozzarella Sticks

with our delicious homemade marinara sauce

Soup of the Day

prepared fresh every day, ask your server for today's special

Entrées

Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, anchovies,
traditional Caesar dressing and your choice of grilled shrimp or chicken

Tex-Mex Chicken Salad

grilled BBQ chicken, mixed greens, cucumbers, julienne red
and yellow bell peppers, cheese and crispy bacon

Philly Cheesesteak Sandwich

long hoagie roll with griddled beef, provolone cheese, onions
and bell peppers, fries

Signature Burger*

1/3 lb beef burger, melted sharp cheddar cheese,
applewood smoked bacon, caramelized onions
and golden honey BBQ sauce, fries



The Vegan Burger

vegetable patty, sesame bun, lettuce, onion, tomato
and spicy mustard sauce, sweet potato fries

Linguini with Clams

garlic, chili pepper and parsley in extra virgin olive oil

Seared Spiced Mahi-Mahi Fillets

saffron velouté and mint-flavored grilled vegetables

Veal Escalopes Piccata

lemon and caper butter sauce, potato purée and string beans



Tofu Ragout

with vegetables in soy sauce and sesame seeds

Sommelier's Suggestions

Sparkling Wine

Valdo, Prosecco, Italy



\$ 9 \$ 37

White Wines

Ferrari-Carano Fumé Blanc, California

\$ 45

Woodbridge, Chardonnay, California

\$ 8 \$ 31

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 12 \$ 48

Red Wines

Marchesi de Frescobaldi, Rèmole, Italy

\$ 37

Mirassou, Pinot Noir, California

\$ 8.5 \$ 35

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New York Cheesecake

with your choice of: chocolate fudge sauce, butterscotch sauce, or berry fruit compote

Boston Cream Pie

sponge layered with mousseline cream and glazed with chocolate cream

Apple Pie

vanilla ice cream



Passion Fruit Mousse Cake

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



No Sugar Added Ice Cream

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Cheese Plate

Fresh Fruit Plate

Baked Just for You

Every day a different selection of fresh-baked bread

French baguette

Grissini

Starters

Baby Shrimp Cocktail

with iceberg lettuce, tomatoes, lemon and Marie Rose sauce



Vegetable Spanish Omelet

aged cheddar cheese, roasted red bell peppers, potatoes and mushrooms

Soup of the Day

prepared fresh every day, ask your server for today's special

Entrées

Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

Asian Salad

mixed greens, quinoa, chicken breast, mandarin oranges, scallions, red bell peppers, snow peas, wontons, toasted almonds

Cuban Sandwich

toasted bread, roasted mojo pork, ham, Swiss cheese, pickles and mustard, fries

Signature Burger*

1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries



The Vegan Burger

vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

Fettuccini Pasta with Smoked Salmon*

asparagus, peas, lemon sauce and fresh dill

Grilled Grouper

sofrito sauce, string beans, garlic cilantro rice

Pan-Seared Lamb Chops*

minted new potatoes, string beans and thyme jus



Oriental-Style Rice Noodles

stir-fried vegetables, soy sauce, fresh cilantro leaves

Sommelier's Suggestions

Sparkling Wines

Martini & Rossi, Asti, Italy



\$ 8 \$ 32

White Wines

Kendall-Jackson, Vintner's Reserve Chardonnay, California

\$ 40

Chateau Ste Michelle, Riesling, Washington

\$ 8 \$ 32

Rosé Wines

Beringer, White Zinfandel, California

\$ 8 \$ 31

Red Wines

Estancia, Pinot Noir, California

\$ 43

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 9 \$ 36

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