



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 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

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

FreestyleTravelers.com

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

*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.

*Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.


FEATURED SELECTION FreestyleTravelers.com

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

- 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. 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.