



Easter Menu



Suggested Wines

Moët & Chandon Brut Impérial, Epernay-France

Greco di Tufo DOCG "Feudi di San Gregorio", Campania-Italia

Brunello di Montalcino DOCG "Col d'Orcia", Toscana-Italia

Passito di Pantelleria DOC "Cantine Rallo", Sicilia-Italia

prices according to wine list



Appetizers

Avocado fan with seafood salad and lime dressing

Torta Pasqualina

with chard, spinach, artichoke, ricotta and egg filling

Salad of the day

Salad of baby spinach with quail's eggs, pine nuts, sun-dried tomatoes
chive dressing

Soup

Velouté of asparagus with pearl tapioca

Pasta and Risotto

Tricolour tagliolini with wild duck and herbs

Risotto with beetroot and brandy-flambé shrimps

Main Courses

Fillet of lemon sole with scallops in leek fondue
with cardamom potatoes and French beans in butter

Coq à la forestière with mushrooms, smoked ham and paprika croûtons
served with pilaf rice and artichoke flan

Leg of lamb with rosemary
with broccoli florets and almonds, tomato gratin with herb panura and Macario potato

Spring rolls on pumpkin creme

Desserts

Easter chocolate cake
with chocolate creme filling

Neapolitan pastiera

Easter ice cream sundae
fructose-sweetened vanilla ice cream, fresh fruit panaché and whipped cream

Easter dove cake and festive cookies



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 dishes are available slightly salted or unsalted.