



Designed to showcase the different Italian regions, this menu is full of flavour. Take a trip to Italy via your taste buds. Buon Appetito!

Vista

PRIMI PIATTI • STARTERS

BRUSCHETTA al POMODORO (V)

Vine ripened tomatoes, basil, shaved pecorino; originating from central Italy as a way for olive oil producers to taste their oil

PROSCIUTTO e MELONE (GF)

Cantaloupe melon, Parma ham; a typical Tuscan starter

INSALATA CAPRESE (V, GF)

Bite-sized mozzarella, cherry tomatoes, basil oil; named after the island of Capri in the southern Italian region of Campania

INSALATA PANZANELLA (V, VE)

Tuscan salad of focaccia croutons, tomato, red onion, basil, olive oil, balsamic vinegar

CALAMARI FRITTI

Crispy squid, garlic aioli, fried parsley; just the way they serve it in Sardinia

SICILIAN ARANCINI di FUNGHI (V)

Crispy mushroom risotto balls, pesto

POLPETTE di MANZO e MAIALE al SUGO

Beef and pork meatballs, chilli, tomato and fennel sauce; from the Abruzzo region

MINISTRONE (V, GF)

Vegetable and pasta soup; first appeared in Rome, in the region of Lazio, in 30 AD

SECONDI PIATTI • MAIN COURSES

PASTA

PAPPARDELLE CARBONARA

Famous pasta dish from the region of Lazio; al dente pasta, egg, bacon, cream and Parmigiano-Reggiano, Parmesan cheese

A supplement applies for this dish, please ask your waiter

SPAGHETTI alla BOLOGNESE

Spaghetti, tomato and meat ragu, basil, freshly grated Parmesan; from the beautiful northern region of Trentino-Alto Adige

LASAGNA al FORNO

Pasta sheets, slow-cooked beef, tomato and red wine sauce, béchamel, shaved Parmesan, with garlic ciabatta; ascribed to the city of Naples in the region of Campania

GNOCCHI alla SORRENTINA (V)

Potato dumplings tossed in tomato and basil sauce, grated mozzarella; originating from Sorrento, the gateway to the Amalfi Coast

RAVIOLI ai FUNGHI (V)

Forest mushroom ravioli, truffle essence from the Piedmont region

TAGLIATELLE ai FRUTTI di MARE

Long, flat ribbons of pasta, seafood, garlic white wine sauce from Puglia, the region that forms the heel of Italy's "boot"

MEAT AND FISH

SALTIMBOCCA POLLO

Originating from the region of Lazio; chicken, prosciutto, sage, Marsala sauce

INVOLTINI di MANZO alla SICILIANA

Sicilian beef roll of pine nuts, spinach, raisins, with tomato and mixed herbs sauce

AGNELLO con OLIVE de CAMPANIA

Slow cooked lamb, lemon, Campania olives, white wine

PESCE alla PIZZAIOLA di PALERMO

Pan fried cod, with plum tomato, garlic and herb sauce

MELANZANE alla PARMIGIANA (V, GF)

Baked aubergine, tomato, mozzarella; from the region of Campania

POLPETTE di LENTICCHIE (V, VE, GF)

Sicilian lentil croquettes in rich tomato sauce, barley mushroom risotto; from the region of Umbria

CONTORNI • SIDES

PATATE TOSCANE (V, GF) Sautéed potatoes with herbs

ZUCCHINE FRITTE (V) Deep-fried courgette

FUNGHI SALTATI (V, VE, GF) Sautéed mushroom

FAGIOLINI con PANCETTA (GF) Green beans with pancetta

INSALATA di CASA (V) Mixed leaves, shaved Parmesan

DOLCI E CAFFE • DESSERTS AND COFFEES

TRIO di TIRAMISÙ (V)

Original, Key lime, white chocolate; invented in the 1960s in the region of Veneto, at the restaurant "Le Beccherie" in Treviso

TORTA di FORMAGGIO al GIANDUIA (V)

Giandua chocolate and hazelnut cheesecake from the region of Piedmont

CROSTATA AMALFI al LIMONE (V)

Almond pastry tart, sweet lemon filling

BUDINO di PANETTONE (V)

Our version of Milanese bread and butter pudding, with vanilla ice cream

AFFOGATO (V, GF)

Vanilla ice cream and a shot of espresso; associated with the Emilia-Romagna region

FORMAGGI MISTI

Italian cheese plate, mostarda di frutta

GELATO e SORBETTO (V, GF)

Please ask your waiter for tonight's flavours

ESPRESSO

CAPPUCCINO

FLAT WHITE

CAFFÈ LATTE

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

To help you in selecting your preferred wine choice, we have marked the wines according to their body, please consult your waiter.

Light Bodied ○ Medium Bodied ◐ Full Bodied ●

VINI ITALIANI • ITALIAN WINES

Prosecco

3 Poeti Prosecco Spumante DOC Bottega ○	24.00
2 Prosecco, DOC Terredirai ○	18.00
101 Gold Prosecco Spumante DOC Bottega ○	31.00
102 Rose Gold Spumante DOC Bottega (Pinot Nero) ○	31.00

Prosecco was already produced as far back as Roman times using the Glera grape which initially grew near the village of Prosecco on the Karst hills above Trieste and was then known as Puccino.

BIANCHI ITALIANI • Italian Whites

20 Pinot Grigio, Terredirai, IGT ○	17.00
19 Pinot Grigio, Il Poggio Dei Vigneti, IGT ○	17.00
24 Chardonnay, Il Poggio Dei Vigneti, IGT ◐	17.00
33 Soave, Il Poggio Dei Vigneti, DOC ◐	18.00
34 Pinot Bianco, Le Rovole, IGT ◐	17.00

ROSSI ITALIANI • Italian Reds

44 Chianti D'Aquino, Tuscany, DOCG ◐	17.00
47 Chianti, Il Poggio Dei Vigneti, DOCG ◐	18.00
46 Sangiovese, Le Revole Rubicone, IGT ◐	17.00
68 Cabernet Sauvignon, Il Poggio Dei Vigneti, IGT ●	17.00
72 Syrah, Il Poggio Dei Vigneti, IGT ●	17.00
77 Amarone, Colline del Filari, DOCG ●	36.00
76 Barolo, Il Pozzo, DOCG ●	34.00

VINI SUPER TUSCANS

Many of the important and famous wines in Tuscany are actually the IGTs. (Indicazione Geografica Tipical = typical regional wine). Since the 70's the more expensive wines have been called Super Tuscans. This name was invented by Robert Parker who found notable interest in these wines and helped them become famous worldwide.

90 Mazzei Poggio Badiola, IGT ●	34.00
91 Petra Hebo, IGT ●	34.00
92 Banfi Centine, IGT ●	34.00
93 Santa Cristina Rosso, IGT ●	34.00

VINI INTERNAZIONALI • INTERNATIONAL WINES

SPUMANTI • Sparkling

1 Philippe Dublanc, Brut, France ○	17.00
4 Veuve du Vernay, Blanc de Blancs, France ○	17.00

ROSATI • Rosé/Blush

7 Bleu de Mer, IGP Pays d'Oc, France ○	17.00
10 Mateus Rose, Douro, Portugal ◐	19.50

BIANCHI • Whites

14 Sauvignon Blanc, Bleu de Mer, IGP Pays d'Oc, France ○	16.00
15 Louis Eschenauer, IGP Pays d'Oc, France, ○	17.00
13 Riesling, Kreuzsch Leonard, Germany ○	17.00
25 Chardonnay, Macabeo Rio Añejo, Spain ◐	17.00
26 Chateau Pilet, Bordeaux Blanc, France ◐	16.00

ROSSI • Reds

41 Pinot Noir, Réserve St. Martin, Vin de Pays, France ○	18.00
42 Viña Pomal, Rioja, Spain	18.00
51 Gérard Bertrand Réserve Spéciale, IGP Pays d'Oc, France ◐	20.00
55 Merlot, Bleu de Mer, IGP Pays d'Oc, France ◐	17.00
70 Shiraz, Soldier's Block, Australia ●	17.00

VINI AL BICCHIERE • WINE BY THE GLASS

	175ml	flute
Prosecco		Inclusive
Vino Rosato		Inclusive
Vino Bianco		Inclusive
Vino Rosso		Inclusive
	175ml	250ml
Soave, Il Poggio Dei Vigneti	4.00*	5.00*
Pinot Bianco, Le Rovole, IGT	4.00*	5.00*
Chianti D'Aquino, DOCG	4.00*	5.00*
Syrah, Il Poggio Dei Vigneti, IGT	4.00*	5.00*

SPECIALITÀ DI BEVANDE ITALIANE • ITALIAN BEVERAGES

APEROL SPRITZ

The official Italian aperitif; Prosecco, Aperol and a dash of soda water

2.50*

ITALIAN LIQUEURS

FRANGELICO

2.50*

GALLIANO

2.50*

AFTER DINNER COCKTAILS

2.50*

SORRENTO SUNSET

Limoncello, Cointreau, cranberry juice

AMARETTO DREAM

Amaretto, Kahlúa, Frangelico, cream

TIRAMISU MARTINI

Vodka, Amaretto, Kahlúa, mascarpone cheese, chocolate

RASPBERRY

Amaretto, raspberry purée, blended cream