



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

PATE di FEGATINI di POLLO alla LOMBARDIA

Chicken liver pâté, toasted ciabatta, caramelised onion jam; from the northwest region of Lombardy

INSALATA PANZANELLA (V, VE)

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

COZZE GRATINATE

Roast mussels, ham, parsley, breadcrumbs; from the eastern region of Marche

ARANCINI di RISO SICILIANA (V)

Crispy cheese risotto balls, plum tomato fondue

POLPETTE di MANZO e MAIALE al VINO BIANCO

Beef and pork meatballs, white wine sauce; from the Abruzzo region

RIBOLLITA

Cannellini beans, kale, bread; a famous Tuscan soup

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

PENNE ALL'ARRABBIATA (V)

Cylinder shaped pasta, tomato, chilli and garlic sauce, Parmesan; originating from the Lazio region, near Rome

TORTELLINI di RICOTTA ai AGLIO e OLIO (V)

Ricotta filled pasta, sundried tomato, spinach, garlic, olive oil, Grana Padano; a Sardinian favourite

TAGLIATELLE con GAMBERI e LIMONE

Long, flat ribbons of pasta, prawns, courgette, lemon zest, white wine; from the region of Calabria

MEAT AND FISH

POLLO alla CACCIATORA

Tuscan casserole of chicken, tomato, sweet pepper, garlic

BISTECCA alla FIORENTINA (GF)

Angus sirloin steak, rosemary, olive oil and garlic marinade; from the Tuscan city of Florence

PORCHETTA di LAZIO

Slow roast pork belly stuffed with fennel, garlic and herbs

PESCE alla SICILIANA

Pan fried cod, cherry tomato, olive, capers, basil; a typical dish of Palermo

LIGURIAN ZUCCA con VERDURE ARROSTITE (V, GF)

Roast butternut squash and vegetables, goat's cheese, pine nuts, pesto drizzle

MELANZANA CAPONATA (V, VE)

Sicilian aubergine and caper ragout, fried polenta fingers

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 LIMONCELLO di SORRENTINO

Baked limoncello cheesecake

BUDINO di CIOCCOLATO e BRIOCHE (V)

Warm chocolate pudding spiked with Amaretto Disaronno

SEMIFREDDO al TORRONCINO (V)

Semi frozen nougat parfait, berry coulis; from the region of Piedmont

AFFOGATO (V, GF)

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

PIATTO di FORMAGGIO

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, Kreusch 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 Inclusive
Prosecco		
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