



MSC Crociere

Gala Dinner



Suggested Wines

*Chardonnay Sabrina Reserva "San Nicolas", Chile
Morellino di Scansano d.o.c. "Terramara", Toscana-Italia*

prices according to wine list

Tea and American Coffee available upon request



Italian bread

Onion and rosemary loaf bread

White "panino"

Focaccia

Appetizers & Soup

Chilled Fruit Platter of the day

“Cocktail di gamberi”

Shrimp cocktail, served with a smooth lemon sauce

“Frittura di sfizi partenopei”

Neapolitan fried delicacies (potato panzarotto, rice arancino, and zucchini fritters) served with Marinara sauce

“Vellutata di zucca profumata all’olio di tartufo”

Truffle-scented pumpkin velouté

Gourmet Salad

Greek salad

sliced tomatoes and cucumbers with Feta cheese crumbles, bell-peppers julienne, red onion rings and Kalamata olives

Choice of dressing

Pasta and Risotto

“Gnocchi alla Sorrentina”

Tossed with tomato sauce and mozzarella, gratinated with parmesan cheese

“Risotto alla pescatora”

Risotto, cooked in a light fish broth, tossed with seafood and fish bites

Main Courses

Broiled lobster

seasoned with paprika and tarragon, served with drawn butter

“Piccatine di vitello ai funghi”

Veal scaloppini in a rich mushroom sauce

“Filet Mignon”

grilled beef tenderloin, served with Béarnaise sauce

“Parmigiana di melanzane”

fried eggplant slices, layered with mozzarella, fresh basil and tomato sauce

Cheeses

Selection of cheeses

served with orange marmalade and crackers

Desserts and Fruit

“Vesuvio Delight”

(Baked Alaska)

Petit fours

Ice cream or sorbet of the day

Sweetened with fructose

Fruit jelly

Ice cream of the day

Fresh seasonal fruit

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.

United States Public Health advises 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 availability. All dishes are available slightly salted or unsalted.