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# Dinner

Gluten-free menu

## Appetizer

“Mozzarella e pomodoro alla caprese”

mozzarella and tomato salad with basil, oregano and extra virgin olive oil

## Salad

Lettuce salad with grilled bell peppers accompanied by cheese mousse on toast

## Pasta

Paccheri Amalfi-style with seafood and fresh tomato

Creamy risotto with smoked Provolone cheese and basil

## Main course

Grilled fillet of cod with anchovy and caper sauce, served on sautéed broccoli with garlic and rice Pilaf

“Braciola alla napoletana”

beef roll filled with Parmesan cheese, pine nuts, raisins, stewed in tomato sauce  
and served with escarole salad sautéed with black olives

## Cheese

Selection of cheese served with fresh seasonal fruit

## Dessert and fruit

Dessert of the day

Fresh fruit platter

## Always available

“Minestrone”

vegetable soup

Spaghetti with Bolognese or tomato sauce

Grilled chicken breast or beef paillard

Steamed fish fillet of the day with extra virgin olive oil, lemon and parsley

French fries, vegetables of the day or steamed vegetables

## Suggested Wines

Falanghina Campi Flegrei DOC “Cantine Farro”, Campania-Italia € 19,00

Piedirosso Campi Flegrei DOC “Cantine Farro”, Campania-Italia € 20,00

A 15% bar service charge is automatically added to all purchases.

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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 menus are subject to change depending on gluten-free product availability. All dishes are available slightly salted or unsalted.