



lunch

gluten-free

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.

0013MED - L1 Celiaci - ING



Always Available

Vegetable minestrone

Spaghetti with Bolognese or tomato sauce

Grilled chicken breast or beef paillard

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

French fries, vegetables of the day or steamed vegetables

Appetizer

Seafood cocktail
baby shrimps, scallops and calamari served with pink sauce

Salad

Salad of the day

Pasta

Farfalle with Porcini mushrooms

Main Courses

Florentine-style poached eggs on toast
with spinach and cream sauce

Roasted scorpion-fish fillet
with extra virgin olive oil and Mediterranean herbs
served with saffron rice pilaf and sautéed snow peas

“Tagliata di manzo”
sliced grilled beef sirloin with rocket, cherry tomatoes,
shavings of Pecorino cheese and reduction of balsamic vinegar of Modena

Cheese

Selection of cheese
served with fresh seasonal fruit

Dessert & Fruit

Ice cream with fresh fruit salad

Fresh fruit platter

*If you have any allergies or sensitivity to specific foods,
please notify our Maître d'Hôtel before ordering.*