



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 tossed tableside in a wheel of Parmesan cheese

A supplement applies to 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, GO)

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 Millesimato Prosecco 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 Cantine, 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 ○ | 17.00 |
| 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      | 4.75*     | 6.75*     |
| Pinot Bianco, Le Rovole, IGT      | 4.75*     | 6.75*     |
| Chianti D'Aquino, DOCG            | 4.75*     | 6.75*     |
| Syrah, Il Poggio Dei Vigneti, IGT | 4.75*     | 6.75*     |

## 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

#### RASPBERRETTO

Amaretto, raspberry purée, blended cream