# ALL DAY MENU

FROM 12:30 P.M. TO 10:30 P.M.

## SALADS

NIÇOISE 16
Tuna, Tomatoes, Cucumber, Green Pepper, Spring Onion, Boiled Eggs, Anchovies' Fillets, Olives
2, 3, 4, 7, 10

CAPRESE (V) 14
Buffalo Mozzarella PDO, Tomato, Basil
7

CEASAR SALAD
Lettuce, Bread Crouton, 36-Month Aged Parmigiano Reggiano PDO Flakes, Worchester Sauce, Lemon Juice, Mustard

Grilled Chicken* 18

Smoked Salmon 25

Avocado 18

1, 3, 4, 7, 10

## STARTERS

SAN DANIELE E BUFALA 22
San Daniele Ham, Buffalo Mozzarella PDO, Pachino Cherry Tomatoes, Basil
7, 12

VITELLO TONNATO 16
Roast Veal*, Salina Capers, Anchovies, Mayonnaise
3, 4, 7, 9, 10, 11

TUNA TARTARE 24
Bluefin Tuna* Tartare, Avocado, Toasted Almonds, Cherry Tomatoes
6, 7, 8, 11

AUBERGINE PARMIGIANA (V) 14
Aubergine, Tomato, Mozzarella, Fresh Basil, 36-Month Aged Parmigiano Reggiano PDO Foam
7

## ROMAN TRADITIONAL PASTA
(Artisanal Pasta)

TONNARELLO CARBONARA — 18
Amatriciano Cured Pork Cheek PGI, Organic Eggs,
Pecorino Romano Cheese, Black Pepper
1, 3, 7

MEZZA MANICA AMATRICIANA — 18
Amatriciano Cured Pork Cheek PGI, Tomato,
Pecorino Romano Cheese, Black Pepper
1, 3, 7, 12

PICI CACIO E PEPE (V) — 18
Pecorino Romano Cheese, Black Pepper
1, 3, 7

WILD MUSHROOM RISOTTO (V) — 24
Carnaroli Rice, King Oyster Mushrooms, Enoki Mushrooms, Porcini Mushrooms,
Chestnut Mushrooms, Poplar Mushrooms, Butter,
36-Month Aged Parmigiano Reggiano PDO
3, 7, 9

## MAIN

SIRLOIN STEAK* — 26
Beef Jus, Wild Mushrooms
6

STONE BASS* FILLET — 28
Cauliflower Gratin, Cauliflower Béchamel, Herb Oil
4, 7, 8

AUBERGINE STEAK (VG) — 18
Tomato, Vegan Almond Parmigiano,
Basil, Balsamic Vinegar of Modena PGI
7, 12

BABY CHICKEN* AL 'MATTONE' — 20
Marinated Cockerel, Sautéed Chicory
6

GM+ Lunch (420kcal) — 24
Grilled Organic Chicken* Breast, Steamed Courgettes, Jasmine Rice
6

## SANDWICHES & BURGER
All served with fries

ART BURGER 24
Dry-Aged Beef* Burger, Cheddar, Bacon, Bun*, Iceberg Salad, Mayonnaise, BBQ Sauce
1, 3, 7, 10, 12

CLUB SANDWICH 20
Grilled Chicken* Breast, Bacon, Toasted Bread*, Egg, Iceberg Salad, Tomato, Mayonnaise
1, 3, 7

SALMON SANDWICH 20
Smoked Salmon*, Avocado, Toasted Bread*, Mixed Salad, Mayonnaise
1, 3, 4

AVOCADO SANDWICH (V) 16
Avocado, Toasted Bread*, Iceberg Salad, Mayonnaise
1, 3, 7

PIZZA E MORTADELLA 18
Roman Focaccia, "La Favolosa" Mortadella, Buffalo Stracciatella Cheese, Chopped Pistachios
1, 5, 7, 8, 11

## CONTORNI

FRENCH FRIES* (VG) 8

FRENCH FRIES WITH TRUFFLE* (VG) 18

ROAST POTATOES* (VG) 8

SAUTÉED CHICORY (VG) 9

# DESSERT & PATISSERIE

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| RICOTTA CHEESE, PEAR AND NUTS CAKE* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| MILADY CAKE* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| OPERA CAKE* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| SUBLIME CAKE* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| MEDITERRANEAN CAKE* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| MINI ICE CREAM & SORBET CONES* 1, 3, 4, 5, 6, 7, 8, 11 | 12 |
| EXOTIC FRUIT PLATTER | 18 |
| DESSERT PLATTER* 1, 3, 4, 5, 6, 7, 8, 11<br>(SELECTION OF CAKES AND MINI ICE CREAM CONES) | 36 |



I prezzi sono in Euro e inclusivi di IVA. Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale di servizio. Allergeni: 1 Glutine; 2 Crostacei; 3 Uova; 4 Pesce; 5 Arachidi; 6 Soia; 7 Latticini; 8 Frutta a guscio; 9 Sedano; 10 Senape; 11 Semi di sesamo; 12 Anidride solforosa e solfiti; 13 Lupini; 14 Molluschi * Prodotto/i surgelato/i o abbattuti a bordo

Prices are in Euros and inclusive of VAT. For further information about the presence of substances or products that cause allergies, please ask a member of staff. Allergens: 1 Cereals containing gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybeans; 7 Lactose; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame seeds; 12 SO2; 13 Lupin; 14 Molluscs * Frozen Produce or Blast Chilled on the Ship