

Benvenuti da EATALY

Introducing the one and only **Eataly at Sea**: a special restaurant born from collaboration with MSC Cruises.

An unparalleled product selection carefully chosen from Italian suppliers and fresh pasta made on board.

At Eataly, we are not only a restaurant - but also a celebration of Italian gastronomy, culture, and tradition.

ZERO PROOF COCKTAIL

IL BOSCO

Tanqueray 0.0, Butterfly pea syrup, lemon, soda water

Spike it! Add vodka +6

\$

15

IL GIARDINO

Tanqueray Flor de Sevilla 0.0, lemon, mint, cucumber, gazzosa

Spike it! Add gin +6

15

L'ACQUA E LE BIBITE

SPARKLING WATER | *San Pellegrino* | 25 fl oz

6.5

STILL WATER | *Lurisia* | 33.8 fl oz

6.5

ITALIAN LIMONATA | Sparkling lemon | 9.3 fl oz

5

ITALIAN COLA | Classic or sugar-free | 11.2 fl oz

5

ITALIAN ARANCIATA | Sparkling orange | 9.3 fl oz

5

LE BIRRE E IL SIDRO IN BOTTIGLIA

BALADIN NORA

Spiced ale | 6.8% AbV

10

BALADIN NAZIONALE

White ale | 6.5% AbV

10

BALADIN SIDRO

Baladin apple cider

10

GLI ANTIPASTI

LA BURRATA

Burrata, Tuscan tomato bread compote, Taggiasche olives crumble, basil

IL FRITTO ALLA MEDITERRANEA

Crispy seasonal seafood, vegetables, lemon basil mayo

IL TONNO*

Bigeye tuna tartare, lemon vinaigrette, avocado

IL MISTO DI MARE

Chilled poached shrimp, marinated mussels, calamari, crushed potatoes, tomato, lemon zest

LE STAGIONATURE

Prosciutto & Parmigiano: 24-month Prosciutto di Parma PDO, three consistencies of Parmigiano Reggiano® PDO

\$20 supplement

IL CARPACCIO DI WAGYU*

Ozaki Wagyu beef, arugula, lightly spiced roasted capsicum puree, rosemary, Cervia salt

\$16 supplement

GLI SCAMPI

Scampi, roasted artichoke salad, stracciatella, caviar, sea asparagus

LE INSALATE

IL CESARE

Little gem lettuce, Pecorino Romano PDO dressing, anchovy, breadcrumbs

IL CAVOLFIORE

Roasted cauliflower, green apple, black pepper, raisin vinaigrette

L'INSALATA

Radicchio, endive, Lollo Rosso, Villa Manodori balsamic vinegar

*Public health advisory: consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LA PASTA

Our dried pasta comes from the Afeltra Pasta Factory, strictly made by hand using traditional artisanal methods and bronze-die extrusion for a rough and porous surface that holds onto the sauce perfectly. Our fresh pasta is made on board using 100% Italian flour from Molino Grassi, following traditional recipes.



I MANDILLI AL PESTO | Liguria

Homemade basil pesto, toasted pine nuts, green beans, potato, Taggiasca extra virgin olive oil, Pecorino Romano PDO



LE TAGLIATELLE AL RAGÙ | Emilia Romagna

Ragù alla bolognese: pork & beef ragù, tomato, Parmigiano Reggiano® PDO



LE TAGLIATELLE AL TARTUFO NERO | Toscana

Butter, Parmigiano Reggiano® PDO, black truffle
\$16 supplement



I TONNARELLI CACIO E PEPE | Lazio

Pecorino Romano PDO, toasted black pepper



I RIGATONI ALL'AMATRICIANA | Lazio

Guanciale, tomatoes, Pecorino Romano PDO



GLI SPAGHETTI ALLA CARBONARA | Lazio

Guanciale, Pecorino Romano PDO, egg, black pepper



IL RISOTTO ALLA MARINARA | Sardegna

Carnaroli rice, Manila clams, wild Gulf shrimp, oysters, sea asparagus, cherry tomato, parsley, lemon zest



GLI GNOCCHI ALLA SORRENTINA | Campania

Homemade potato gnocchi, tomatoes, fior di latte mozzarella, Parmigiano Reggiano PDO, basil

Add a special twist: FRESH BLACK TRUFFLE

Fresh black truffles shaved tableside onto your dish of choice

\$16 supplement

Seasonal availability

I SECONDI

I CALAMARI

Tuscan-style filled calamari, whipped potatoes, spinach, fresh sprouts

LE CAPESANTE*

Gratinated scallops, lightly spiced tomato-olive compote, herbed bread crumbs

IL BRANZINO

Seared whole Mediterranean branzino, Taggiasca olives, Sicilian capers, tomatoes, fresh herbs

\$20 supplement

LA GRAN COTOLETTA ALLA MILANESE for two

Fried breaded bone-in veal chop, Italian chicories, lemon, Olitalia extra virgin olive oil

\$55 supplement

IL BRASATO AL BAROLO

Braised boneless short rib, black truffle potato purée

LA PORCHETTA ALLA TOSCANA

Roasted suckling pig, fresh herbs 'misticanze' salad, sage butter jus

IL CARCIOFO

Roman-style fried artichokes, sun-dried tomato mayo

I CONTORNI

LE PATATE

Parmigiano Reggiano® PDO mashed potatoes

LE VERDURE

Grilled vegetables, Taggiasca olive dressing, bread crumbs

LE CIME DI RAPA

Broccoli rabe, lemon zest, peperoncino

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I VINI

Explore our wine list, featuring selections from all over Italy.

| | \$ | \$ |
|--------------------------------------------------------------------------------|--------|--------|
| | 125 ml | 750 ml |
| LE BOLLICINE | | |
| PROSECCO DOC <i>Ronco Belvedere</i> Veneto | 14 | 56 |
| PROSECCO ROSATO <i>Villa Sandi</i> Veneto | 16 | 64 |
| BRUT METODO CLASSICO TRENTO DOC <i>Cantine Ferrari</i> Trentino Alto Adige | | 60 |
| LAMBRUSCO QUERCIOLI SECCO <i>Medici Ermete</i> Emilia Romagna | | 45 |

I BIANCHI

Northern regions

| | | |
|--------------------------------------------------------------|----|----|
| GAVI DI GAVI DOCG <i>Fontanafredda</i> Piemonte | 14 | 56 |
| PINOT GRIGIO <i>Santa Margherita</i> Trentino Alto Adige | 19 | 74 |

Central regions

| | | |
|----------------------------------------------------------|--|-----|
| VISTAMARE CA'MARCANDA <i>Gaja</i> Toscana | | 90 |
| BRAMITO DEL CERVO <i>Castello della Sala</i> Umbria | | 84 |
| CERVARO DELLA SALA <i>Castello della Sala</i> Umbria | | 110 |

Southern regions and islands

| | | |
|--------------------------------------------------------------|--|----|
| GRECO DI TUFO DOCG <i>Feudi di San Gregorio</i> Campania | | 72 |
| LA SEGRETA BIANCO SICILIA DOC <i>Planeta</i> Sicilia | | 60 |

I ROSÉ

| | | |
|--------------------------------------------------|----|----|
| BERTAROSA <i>Bertani</i> Veneto | 15 | 60 |
| ALÍE ROSATO <i>Tenuta Ammiraglia</i> Toscana | | 68 |

I ROSSI

Northern regions

| | \$ | \$ |
|-----------------------------------------------------------------|--------|--------|
| | 125 ml | 750 ml |
| BARBERA D'ALBA ROCCHES DEL SANTO <i>Brandini</i> Piemonte | 17 | 66 |
| BARBARESCO COSTE RUBIN <i>Fontanafredda</i> Piemonte | | 85 |
| LANGHE NEBBIOLO DOC <i>Mirafiore</i> Piemonte | | 80 |
| BAROLO SERRALUNGA <i>Fontanafredda</i> Piemonte | | 160 |
| SFURSAT DI VALTELLINA <i>Nino Negri</i> Lombardia | | 80 |
| CAMPOFIORIN <i>Masi</i> Veneto | | 64 |
| AMARONE DELLA VALPOLICELLA CLASSICO <i>Allegrini</i> Veneto | | 135 |

Central regions

| | | |
|-------------------------------------------------------------------|----|-----|
| CONT'UGO MERLOT BOLGHERI <i>Tenuta Guado al Tasso</i> Toscana | | 115 |
| PEPPOLI CHIANTI CLASSICO <i>Antinori</i> Toscana | 15 | 60 |
| 50&50 <i>Avignonesi Capannelle</i> Toscana | | 265 |
| BULIZIO <i>Le Palaie</i> Toscana | | 72 |
| TOSCANA IGT "GUIDALBERTO" <i>Tenuta San Guido</i> Toscana | | 140 |

I GRANDI ROSSI

| | | |
|-----------------------------------------------|--|-----|
| TIGNANELLO <i>Antinori</i> Toscana | | 240 |
| SASSICAIA <i>Tenuta San Guido</i> Toscana | | 690 |

I ROSSI

Southern regions and islands

| | | |
|------------------------------------------------------------------------------|----|----|
| CANNONAU DI SARDEGNA RISERVA SILENO DOC <i>Ferruccio Deiana</i> Sardegna | | 60 |
| NERO D'AVOLA <i>Baglio di Grisi</i> Sicilia | 14 | 56 |
| RADICI TAURASI <i>Mastroberardino</i> Campania | | 95 |
| TORCICODA PRIMITIVO <i>Tormaresca</i> Puglia | | 80 |



VEGAN



VEGETARIAN



SLIGHTLY SPICY

WINE CONTAINS SULPHITES

BEER CONTAINS GLUTEN

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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.

All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities automatically added to all purchases. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Per concludere

EATALY

I DOLCI

IL TIRAMISÙ

Mascarpone cream, espresso soaked sponge cake, cocoa powder

IL TORTINO DI EATALY

Chocolate hazelnut mousse cake

LIMONCELLO

Soaked sponge cake, lemon cream, lemon whip

IL GELATO

Discover the daily selection

IL GELATO AL PISTACCHIO SALATO

Toasted pistachio, Maldon salt

LA NOSTRA FRUTTA

Seasonal fresh fruit salad, basil sorbet

IL CAFFÈ E IL TÈ

| | \$ |
|-----------------|------|
| ESPRESSO | 2.5 |
| MACCHIATO | 2.75 |
| ESPRESSO DOUBLE | 4 |
| CAPPUCCINO | 4.25 |
| LATTE | 4.25 |
| AMERICANO | 2.5 |
| HOT TEA | 3.5 |

GLI AMARI, LE GRAPPE E I LIQUORI

Experience the rich heritage of Italy with our curated selection of amari, grappe, and liqueurs, each telling its own unique story of tradition and craftsmanship.

GLI AMARI

Amari are a kind of Italian bitters made by infusing grape brandy with a variety of herbs, flowers, roots, bark, citrus peels, and spices. The infused brandy is sweetened with sugar syrup and aged. Originally used to treat ailments, over time Italians began to serve them after meals to aid digestion.

AMARO ARGALÀ ALPINO

Piemonte

AMARO CAMATTI

Liguria

AMARO NONINO QUINTESSENTIA

Friuli Venezia Giulia

\$

11

9

10

LE GRAPPE

Grappa, Italy's iconic spirit, is meticulously crafted from grape pomace through a process of distillation, aging, and expertise, resulting in a bold and flavorful liquor steeped in tradition and craftsmanship.

GRAPPA DI MOSCATO TRUSSONI

Piemonte

GRAPPA DI MOSCATO MORBIDA JACOPO POLI

Friuli Venezia Giulia

\$

12

14

I LIQUORI

Indulge in the vibrant flavors of Italy with our selection of liqueurs including limoncello, Sambuca, and Acqua di Cedro, each embodying the essence of Italian citrus and heritage.

| | |
|------------------------------------------------------------------|----|
| | \$ |
| SAMBUCA MOLINARI Lombardia | 9 |
| LIMONCELLO LINA MARESCA Campania | 9 |
| LIQUORE DI CAMOMILLA JACOPO POLI Friuli Venezia Giulia | 12 |
| NARDINI ACQUA DI CEDRO Friuli Venezia Giulia | 11 |
| FERNET BRANCA Lombardia | 10 |



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“La vita è troppo breve
per mangiare e bere male,,

*“Life is too short
not to eat and drink well,,*

E A T A L Y

I COCKTAIL

I CLASSICI

\$



GIN BASIL SMASH

Gin, lemon juice, basil leaves, simple syrup

18

BELLINI

Peach, prosecco

16

EAST SIDE

Vodka or gin, cucumber mint syrup, lime

18

(NOT A PIZZA) MARGARITA

Tequila or mezcal, lime, Cointreau, salt

18

COSMO ITALIANA

Blood orange, vodka, Cointreau, lime, cranberry

18

ESPRESSO MARTINI

Coffee liqueur, vodka, espresso

16



BASIL VODKA MARTINI

Basil infused vodka, dry vermouth, basil oil

18

I NEGRONI

NEGRONI

Campari Bitter, gin, sweet vermouth, orange
»Substitute gin for mezcal or whiskey!

16

ESPRESSO NEGRONI

Gin, Borghetti coffee liqueur, Cocchi Vermouth di Torino, Cocchi Rosa

18

AMERICANO

Campari Bitter, sweet vermouth, soda water, orange

14

GLI SPRITZ

APEROL SPRITZ

Aperol, prosecco, soda water, orange

14

ROSA SPRITZ

Cocchi Rosa, spumante rosato, soda water, lemon

16

HUGO SPRITZ

St. Germain, prosecco, soda water, mint

14

CYNAR SPRITZ

Amaro Cynar, prosecco, soda water, rosemary

16

Menu \$55

Compose your own experience

Three course menu. \$20 supplement for any extra dish from *Pasta* or *Secondi* section.

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