Menu

- Breakfast
- Lunch
- Dinner
- Children Menu
- **Wine & Drinks**
- **Pizza**
- **Sushi**
- **Gourmet Experiences**
- **Gourmet Packages**

Breakfast

NOVEMBER 20th - AT SEA

SWEET SELECTION

included in the price

MIX 1

Chocolate donut
Puff pastry cannoli filled with chantilly
Bundt cake

MIX 2

Chocolate croissant
Cream croissant
Plain croissant

MIX 3

Cream Croissant
Mixed berry tart
Variegated plum cake

MIX 4

Hazelnut glazed donut
Pain au chocolate croissant
Plain croissant

SAVOURY SELECTION

included in the price

MIX 5

Smoked cooked ham,
Milano salami and Gouda cheese

MIX 6

Croissant filled with raw ham, cheese and salad

MIX 7

Smoked salmon with onion rings and capers

STANDARD SELECTION

included in the price

BREAD

Bread basket, slice of sandwich bread, norlander bread, focaccia, white bread, wholewheat bread

FRUIT

Fresh fruit of the day

JAMS

Assorted plate with orange marmalade/strawberry jam/apricot jam, butter, margarine, honey

CEREALS

Cereals, corn flakes, crispy rice, chocolate crispy rice, frosty corn flakes, bran

YOGHURT

Plain yoghurt
Low fat plain yoghurt
Yogurt with fruit pieces
Yogurt con frutta frullata

SELECTION OF OMELETTES

Ham and cheddar cheese omelette ❄
Herb and bacon omelette ❄
Swiss cheese omelette ❄
Smoked salmon and onions omelette ❄

FRIED EGGS

with soft yolk
with medium yolk
with well-cooked yolk

SELECTION OF PANCAKES & WAFFLES

Pancakes with crispy bacon and maple syrup ❄
Pancakes with banana and maple syrup ❄ 🌿
Waffles with chocolate cream and strawberries ❄ 🌿
Waffle with poached egg and spinach ❄

DRINKS SERVED FOR FREE

Water by glass
American coffee
Selection of tea bags
Hot chocolate
Juices by glass
Milk

DRINKS AVAILABLE UNDER PAYMENT

if not included in the beverage package purchased

Bottled water	3,50 € **
Espresso coffee	2,20 € **
Cappuccino	3 € **
Juices by bottle	4 € **
Freshly squeezed orange juice	5,50 € **

15% for the service will be added to the prices indicated in the list.

**** The price can be reset based on the beverage package purchased.**

PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
ATTENTION: In case of any alimentary intolerance, we kindly ask you to contact our personnel.
❄ Dishes marked with this symbol contain products that are originally frozen and then defrosted observing the strictest procedures that do not change their properties or their taste in any way.
🌿 Vegetarian dish.

Lunch

NOVEMBER 20th - AT SEA

STARTERS

Swordfish carpaccio marinated with lemon and olive oil served with crunchy vegetables and balsamic vinegar ❄*

Iberian raw ham with Manchego cheese and tomato bruschetta ❄*

Tomato carpaccio with feta cheese and boiled egg

MAIN COURSES

FIRST COURSES

Double beef consommé with meat and bell peppers ❄

Pumpkin tortelli with prawns, pine nuts and pesto ❄

Tagliatelle pasta with meat sauce and mushrooms ❄

Vegetarian lasagna au gratin with broccoli and smoked scamorza cheese

MAIN COURSES

Scorpion fish fillet in a potato and caciocavallo cheese crust ❄

Grilled porck neck with chimichurry sauce ❄

Roasted mixed vegetables with braised lentils and puff pastry bread

DESSERTS

Banana and coconut cake

Chocolate panna cotta (no sugar added)

GREAT CLASSICS

Vegetables soup

Spaghetti with tomato and basil

Tagliatelle with Bolognese sauce ❄

Grilled beef paillard and french fries ❄

Mediterranean-style mackerel fillet au gratin, mashed potatoes and vegetables ❄

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Dinner

NOVEMBER 20th - AT SEA

STARTERS

Seared prawns served at room temperature with bell peppers coulis, marinated celeriac and cherry tomatoes ❄*

Chicken and potato croquettes with sweet chilli and cheese sauce ❄

Yellow bell peppers cream with herbs soft cheese ❄ ✎

MAIN COURSES

FIRST COURSES

Vegetable cream soup with tomato croutons ✎

Trenette pasta with seafoood sauce ❄

Ravioli stuffed with ricotta and mint, served with meat sauce ❄

Lasagna au gratin with mushrooms and brie cheese ✎

MAIN COURSES

Cod fillet au gratin with herbs flavored bread, raisins and pine nuts ❄

Pork milanese with roasted potatoes and sautéed mixed vegetables ❄

Chicken rolls stuffed with veal and spinach served with Marsala wine and balsamic vinegar sauce ❄

Borek: savoury cheese pie ✎

DESSERTS

Dark chocolate cake

Brazilian-style roulade with dulce de leche

Strawberry and vanilla mousse (no added sugar)

GREAT CLASSICS

Vegetables soup ❄ ✎

Spaghetti with tomato and basil ✎

Tagliatelle with Bolognese sauce ❄

Grilled beef paillard and french fries ❄

Mediterranean-style mackerel fillet au gratin, mashed potatoes and vegetables ❄ ✎

PAIRING WINE

Only with CIGlub 25%off

WHITE:
Lugana DOC "Cà Maiol"
Vitigno | Variety: Trebbiano di Lugana
€34

RED:
Friuli Grave Refosco dal Peduncolo Rosso DOC "Cabert"
Vitigno | Variety: Refosco dal Peduncolo Rosso
€23

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SQUOK Restaurant

FIRST COURSES

Vegetable soup puree

Pastina in broth

Pasta with pesto

Pasta with tomato sauce

Bolognese pasta

MAIN COURSES

Cod strips
breaded and fried

Chicken strips
breaded and fried

Pork Milanese

Beef burger

Stewed meatballs
with tomato and pea

Wurstel

GARNISH

French fries

Boiled vegetables

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Vini & Bevande

Wines & Drinks

Champagne
Champagne

Spumanti
Sparkling Wines

Vini Bianchi
White Wines

Vini Rossi
Red Wines

Vini Rosè
Rosè Wines

Altre Bevande
Other Drinks

Only with C|Club up to 50%off

I **Soci C|Club** ricevono subito uno **sconto** fino al **50% su tutte le bottiglie** (da 75cl) di vino e spumante.

C|Club Members *receive an instant* ***up to 50% discount on all bottle*** *(75cl) of wine and sparkling wines.*

Champagne

Champagne

Francia / *France*

Only with C|Club 15%off

Champagne Brut AOC "Dom Perignon"

Vitigno | Variety: Chardonnay, Pinot Nero

€247

Bt.CH401

Only with C|Club 25%off

Champagne Brut Yellow Label AOC "Veuve Clicquot"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€80

Bt.CH402

Champagne Brut Réserve Impériale AOC "Moët & Chandon"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€72

Bt.CH404

Champagne Brut Mosaique AOC "Jacquart"

Vitigno | Variety: Chardonnay, Pinot Nero, Pinot Meunier

€51 - €10,30

Bt.A002 - Gl.A008

Champagne Brut Rosé Impérial AOC "Moët & Chandon"

Vitigno | Variety: Pinot Nero, Pinot Meunier, Chardonnay

€85

Bt.A003

Champagne Brut Royal AOC "Pommery"

Vitigno | Variety: Chardonnay, Pinot Meunier, Pinot Nero

€72

Bt.CH406

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Spumanti
Sparkling Wines

Lombardia / *Lombardy*

Only with C|Club 25%off

Franciacorta Brut Cuvée Prestige DOCG "Cà del Bosco"
Vitigno | Variety: Chardonnay, Pinot Bianco, Pinot Nero
€45
Bt.D0300

Trentino Alto Adige

Only with C|Club 25%off

Trento Brut Perlé DOC "Ferrari"
Vitigno | Variety: Chardonnay
€49
Bt.SP500

Maximum Blanc De Blancs "Ferrari"
Vitigno | Variety: Chardonnay
€38 - €8,30
Bt.D0209 - Gl.D0259

Veneto

Only with C|Club 25%off

Prosecco Treviso DOC "Sant' Orsola"
Vitigno | Variety: Glera
€31 - €6,70
Bt.SP508 - Gl.A032

Piemonte / *Piedmont*

Only with C|Club 25%off

Moscato d'Asti DOCG "Batasiolo"
Vitigno | Variety: Moscato
€31 - €6,70
Bt.A024 - Gl.A031

Asti Spumante DOCG "Asti Cinzano"
Vitigno | Variety: Moscato
€31 - €6,70
Bt.SP504 - Gl.A0021

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Vini Bianchi Italiani
Italian White Wines

Valle d'Aosta

PREZZO 26 — **Valle d'Aosta Petite Arvine DOC "Les Crêtes"**
Vitigno I Variety: Petite Arvine
🍷 36
BE.D0302

Piemonte / *Piedmont*

PREZZO 26 — **Langhe Chardonnay Serbato DOC "Bataslolo"**
Vitigno I Variety: Chardonnay
🍷 27 - 🏷 6,20
BE.W0114 - GL.A139

Gavi DOCG "La Raia"
Vitigno I Variety: Cortese
🍷 28 - 🏷 6,50
BE.D0303 - GL.D035

Roero Arneis Pradalupo DOCG "Fontanafredda"
Vitigno I Variety: Arneis
🍷 28 - 🏷 6,50
BE.A071 - GL.A240

Trentino Alto Adige

PREZZO 26 — **Alto Adige Gewürztraminer DOC "Elena Walch"**
Vitigno I Variety: Gewürztraminer
🍷 34 - 🏷 7,30
BE.A063 - GL.A219

Müller Thurgau Palai "Pojer e Sandri"
Vitigno I Variety: Müller Thurgau
🍷 34
BE.A067

Liguria

PREZZO 26 — **Riviera Ligure di Ponente Pigato DOC "Durin"**
Vitigno I Variety: Pigato
🍷 34
BE.D0304

Lombardia / *Lombardy*

PREZZO 26 — **Lugana DOC "Cà Maiol"**
Vitigno I Variety: Trebbiano di Lugana
🍷 34
BE.D0305

Friuli Venezia Giulia

PREZZO 26 — **Friuli Colli Orientali Friulano DOC "Livio Felluga"**
Vitigno I Variety: Friulano
🍷 46
BE.A090

Friuli Colli Orientali Pinot Grigio DOC "Livio Felluga"
Vitigno I Variety: Pinot Grigio
🍷 45
BE.A068

Friuli Colli Orientali Sauvignon DOC "Le Vigne di Zamò"
Vitigno I Variety: Sauvignon
🍷 40
BE.A065

Ribolla Gialla "Forchir"
Vitigno I Variety: Ribolla gialla
🍷 24
BE.A069

Veneto

PREZZO 26 — **Soave Classico DOC "Sartori"**
Vitigno I Variety: Garganega
🍷 25,50
BE.A072

PREZZO 50 — **Custoza DOC "Cav. G.B. Bertani"**
Vitigno I Variety: Garganega, Trebbiano, Cortese, Malvasia
🍷 30
BE.D0350

Emilia Romagna

PREZZO 26 — **Romagna Albana Vigna Rocca DOCG "Tre Monti"**
Vitigno I Variety: Albana
🍷 24
BE.D0306

Toscana / *Tuscany*

PREZZO 26 — **Remole Bianco Toscana IGT "Frescobaldi"**
Vitigno I Variety: Trebbiano, Vermentino
🍷 20 - 🏷 5,50
BE.A068 - GL.A072

Pomino Bianco
Vitigno I Variety: Pinot Bianco
🍷 27 - 🏷 6,20
BE.NR187 - GL.NR92

Marche

PREZZO 50 — **Passerina Marta DOCG Colonnara "San Giovanni"**
Vitigno I Variety: Passerina
🍷 27 - 🏷 6,20
BE.D0308 - GL.D0338

Umbria

PREZZO 26 — **Orvieto Classico Vigneto Torricella DOC "Bigi"**
Vitigno I Variety: Trebbiano Toscano, Verdello, Grechetto, Malvasia Toscana, Drupeggio
🍷 24
BE.A764

Cervaro della Sala "Castello della Sala - Antinori"
Vitigno I Variety: Chardonnay, Grechetto
🍷 73
BE.A050

Lazio

PREZZO 26 — **Frascati Superiore Racemo DOCG "L'Olivella"**
Vitigno I Variety: Malvasia puntinata, Grechetto, Malvasia di Candia, Bellone
🍷 23,50
BE.D0309

Campania

PREZZO 26 — **Greco di Tufo DOCG "Feudi di San Gregorio"**
Vitigno I Variety: Greco
🍷 38
BE.D0311

Falanghina "Manimurci"
Vitigno I Variety: Falanghina
🍷 24
BE.A058

Abruzzo

PREZZO 50 — **Abruzzo Pecorino Costa del Mulino DOC "Cantina Frentana"**
Vitigno I Variety: Pecorino, Chardonnay
🍷 27 - 🏷 6,20
BE.D0312 - GL.D0339

Puglia

PREZZO 50 — **Verdeca "Fellino"**
Vitigno I Variety: Verdeca
🍷 34
BE.D0312

Sicilia / *Sicily*

PREZZO 26 — **Cometa Sicilia DOC "Planeta"**
Vitigno I Variety: Fiano
🍷 57 - 🏷 12,50
BE.A095 - GL.A255

Contessa Entellina La Fuga DOC "Donnafugata"
Vitigno I Variety: Chardonnay
🍷 34
BE.D0313

Sardegna / *Sardinia*

PREZZO 50 — **Vermentino di Sardegna I Fiori DOC "Palo"**
Vitigno I Variety: Vermentino
🍷 30 - 🏷 6,70
BE.A078 - GL.A258

Vini Bianchi Internazionali
International White Wines

Francia / *France*

PREZZO 26 — **Puligny Montrachet AOC "Louis Jadot"**
Vitigno I Variety: Chardonnay
🍷 91
BE.A091

PREZZO 26 — **Sancerre Blanc Les Caillottes AOC "Pascal Jolivet"**
Vitigno I Variety: Sauvignon Blanc
🍷 60
BE.A098

Chablis 1er Cru Domaine du Chardonnay "Montmains"
Vitigno I Variety: Chardonnay
🍷 57
BE.W155

Australia

PREZZO 26 — **Chardonnay Koonunga Hill "Penfolds"**
Vitigno I Variety: Chardonnay
🍷 60
BE.A110

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Vini Rossi Italiani

Italian Red Wines

Piemonte / *Piedmont*

Nuovo 29.10
Barolo Lecinquevigne DOCG "Damilano"
Vitigno / Variety: Nebbiolo
1 62
BI12014

Nuovo 29.10
Barbaresco Basarin DOCG "Marco e Vittorio Adriano"
Vitigno / Variety: Nebbiolo
1 45,50
BI12015

Nuovo 29.10
Barbera d'Asti Sabri DOCG "Batasiolo"
Vitigno / Variety: Barbera
1 31 - 1 17,30
BI14104 - GI.A239

Nuovo 29.10
Piemonte Barbera Vilidaununa DOC "Teo Costa"
Vitigno / Variety: Barbera
1 51,50
BI13417 - GI.P459

Nuovo 29.10
Roero Braja Riserva DOCG "Deletetto"
Vitigno / Variety: Nebbiolo
1 40
BI14292

Nuovo 29.10
Langhe Nebbiolo DOC "Cascina Ca' Rossa"
Vitigno / Variety: Nebbiolo
1 40
BI10016

Nuovo 29.10
Dolcetto d'Alba DOC "Batasiolo"
Vitigno / Variety: Dolcetto
1 23
BI14123

Lombardia / *Lombardy*

Nuovo 29.10
Oltrepò Pavese Bonarda DOC "Calatroni"
Vitigno / Variety: Croatina
1 23 - 1 15,70
BI10307 - GI.D340

Trentino Alto Adige

Nuovo 29.10
Alto Adige Pinot Nero DOC "Elena Walch"
Vitigno / Variety: Pinot Nero
1 40
BI10318

Nuovo 29.10
Teroldego Rotaliano DOCG "Foradori"
Vitigno / Variety: Teroldego
1 38,50
BI14120

Veneto

Nuovo 29.10
Amarone della Valpolicella Valpantena DOCG "Cav. G.B. Bertani"
Vitigno / Variety: Corvina, Rondinella
1 62
BI10319

Nuovo 29.10
Valpolicella Superiore Ripasso DOCG "Bertani"
Vitigno / Variety: Corvina, Rondinella, Corvinone, Negrara
1 32 - 1 17,30
BI14119 - GI.A234

Nuovo 29.10
Cabernet I Vitigni "Serafini & Vidotto"
Vitigno / Variety: Cabernet
1 28,50
BI10328

Friuli Venezia Giulia

Nuovo 29.10
Friuli Grave Refosco dal Peduncolo Rosso DOC "Cabert"
Vitigno / Variety: Refosco dal Peduncolo Rosso
1 23
BI.4011

Nuovo 29.10
Friuli Grave Merlot DOC "Conte Brandolini d'Adda"
Vitigno / Variety: Merlot
1 36
BI.D321

Emilia Romagna

Nuovo 29.10
Reggiano Rosso Assolo DOC "Ermete Medici & Figli"
Vitigno / Variety: Ancellotta, Fortanesa, Lambrusco
1 23 - 1 15,70
BI10322 - GI.D343

Nuovo 29.10
Romagna Sangiovese Superiore Campo di Mezzo DOC "Tre Monti"
Vitigno / Variety: Sangiovese
1 23 - 1 15,70
BI10323 - GI.D344

Umbria

Nuovo 29.10
Sagrantino di Montefalco Carapace DOCG "Fratelli Castellonuovo"
Vitigno / Variety: Sagrantino
1 57
BI10329

Toscana / *Tuscany*

Nuovo 29.10
Tignanello "Marchesi Antinori"
Vitigno / Variety: Sangiovese, Cabernet sauvignon, Cabernet franc
1 125
BI.4214

Nuovo 29.10
Solaia "Marchesi Antinori"
Vitigno / Variety: Cabernet Sauvignon, Sangiovese
1 270
BI.4217

Nuovo 29.10
Brunello di Montalcino DOCG "Cantina di Montalcino"
Vitigno / Variety: Sangiovese
1 73
BI.RN252

Nuovo 29.10
Rosso di Montalcino DOC "Ciò d'Orcia"
Vitigno / Variety: Sangiovese
1 51
BI.10324

Nuovo 29.10
Chianti Classico Riserva Berardenga DOCG "Fattoria di Felsina"
Vitigno / Variety: Sangiovese
1 43
BI.10325

Nuovo 29.10
Castelgiocondo Brunello di Montalcino DOCG "Frescobaldi"
Vitigno / Variety: Sangiovese
1 103
BI.4154

Nuovo 29.10
Castiglioni Chianti DOCG "Frescobaldi
Vitigno / Variety: Sangiovese, Merlot
1 23 - 1 17,70
BI.4166

Nuovo 29.10
Nipozzano Chianti Rufina Riserva DOCG "Frescobaldi"
Vitigno / Variety: Sangiovese
1 41,50 - 1 17,30
BI.4165 - GI.A.1

Nuovo 29.10
Chianti Classico DOCG "Rocca delle Macie"
Vitigno / Variety: Sangiovese, Merlot
1 38 - 1 17,80
BI.RN205 - GI.A.209

Nuovo 29.10
Morellino di Scansano DOCG "Erik Banti"
Vitigno / Variety: Sangiovese, Alicante, Merlot
1 35,50 - 1 17,80
BI.4127 - GI.A219

Abruzzo

Nuovo 29.10
Montepulciano d'Abruzzo DOC "Cantine Frentane"
Vitigno / Variety: Montepulciano
1 34
BI.D337

Campania

Nuovo 29.10
Taursai DOCG "Feudi di San Gregorio"
Vitigno / Variety: Aglianico
1 60
BI.D328

Basilicata

Nuovo 29.10
Aglianico del Vulture Il Repertorio DOC "Cantine del Notaio"
Vitigno / Variety: Aglianico
1 38,50
BI.D329

Puglia

Nuovo 29.10
Negroamaro "Feudi di San Marzano"
Vitigno / Variety: Negroamaro
1 31 - 1 17,30
BI.4129 - GI.RB238

Nuovo 29.10
Primitivo di Manduria DOP "Feudi di San Marzano"
Vitigno / Variety: Primitivo
1 31 - 1 17,30
BI.4134 - GI.A279

Sicilia / *Sicily*

Nuovo 29.10
Cerasuolo di Vittoria DOCG "Planeta"
Vitigno / Variety: Nero d'Avola, Frappato
1 34
BI.D335

Nuovo 29.10
Nero d'Avola "Cusumano"
Vitigno / Variety: Nero d'Avola
1 31 - 1 16,70
BI.4131 - GI.A.250

Sardegna / *Sardinia*

Nuovo 29.10
Cannonau di Sardegna I Fiari DOC "Pala"
Vitigno / Variety: Cannonau
1 31 - 1 16,70
BI.4115 - GI.A245

Vini Rossi Internazionali

International Red Wines

Francia / *France*

Nuovo 29.10
Bourgogne Pinot Noir AOC "Louis Jadot"
Vitigno / Variety: Pinot Noir
1 66 - 1 14,50
BI.A.177 - GI.A227

Nuovo 29.10
Bordeaux Rouge AOC "Baron Philippe De Rothschild"
Vitigno / Variety: Merlot, Cabernet Sauvignon, Cabernet Franc
1 45,50
BI.A178

Nuovo 29.10
Châteauneuf du Pape Rouge AOC "Georges Dubœuf"
Vitigno / Variety: Grenache, Cinsault, Syrah
1 57
BI.RN255

Spagna / *Spain*

Nuovo 29.10
Rioja Crianza DOC "Bodega Beronia"
Vitigno / Variety: Tempranillo, Garnacha, Mazuelo
1 28,50
BI.A31

Nuovo 29.10
Rioja Gran Reserva DOC "Bodega Beronia"
Vitigno / Variety: Tempranillo, Mazuelo, Graciano
1 55
BI.A22

Nuova Zelanda / *New Zeland*

Nuovo 29.10
Pinot Noir "Palliser"
Vitigno / Variety: Pinot Nero
1 62 - 1 15,50
BI.A179 - GI.A279

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Vini Rosè

Rosè Wines

Veneto

Only with C|Club 25%off

Bardolino Chiaretto L'infinito DOC "Santi"
Vitigno | Variety: Corvina, Rondinella, Molinara
€22 - €5,70
Bt.D0332 - Gl.D0348

Toscana / *Tuscany*

Only with C|Club 25%off

Alìe Toscana IGT "Frescobaldi"
Vitigno | Variety: Syrah, Vermentino
€31 - €6,70
Bt.A669 - Gl.A674

Puglia

Only with C|Club 25%off

Tramari "San Marzano"
Vitigno | Variety: Primitivo
€31 - €7,30
Bt.D466 - Gl.D468

Cicala Rosé "Felline"
Vitigno | Variety: Negroamaro
€31 - €7,30
Bt.D0333 - Gl.D0349

Sardegna / *Sardinia*

Only with C|Club 25%off

Chiaro di Stelle "Pala"
Vitigno | Variety: Monica, Carignano, Cannonau
€31
Bt.A182

Francia / *France*

Only with C|Club 25%off

Côtes de Provence Rosé AOC "Château des Sarrins"
Vitigno | Variety: Granche, Cinsault,Syrah Mourvèdre, Rolle
€40
Bt.A183

Portogallo / *Portugal*

Only with C|Club 25%off

Mateus Rosé "Sogrape"
Vitigno | Variety: Antao Vaz, Tinto Roriz, Periquita, Tinta Barroca, Tinto Cao, Touriga, Trincadeira
€26 - €6,20
Bt.ROW301 - Gl.A218

- L'età minima per il consumo di alcolici è 18 anni / *The minimum age to consume alcoholic beverages is 18 years old*
- Ai prezzi indicati in lista sarà aggiunto il 15% per il servizio / *Please note that a 15% service charge is added to all bills*
- Alcuni prodotti potrebbero non essere disponibili / *Some items could be out of stock*

Altre Bevande

Other Drinks

Vino in caraffa

Wines by Carafe

Pinot Bianco IGT Venezia Giulia "La Cantina di Bertiolo"

€**12,40** (1/2 l)

Bt.A254

Merlot IGT Venezia Giulia "La Cantina di Bertiolo"

€**12,40** (1/2 l)

Bt.A254

Birre alla spina

Draught beer

Grande / Large

€**6,10** (40 cl)

A621

Piccola / Small

€**4,80** (25 cl)

A621

Birre

Beer

Weissbier

€**7,80**

A622

Beck's, Corona, Peroni, Heineken, Nastro Azzurro, Estrella

€**4**

Birra non alcolica | Non-alcoholic Beer

€**4**

Bibite

Soft Drinks

Soft Drinks / Sodas

€**3,70** (33 cl)

Succhi in bottiglia / Fruit juices

€**4,20** (33 cl)

Acqua minerale

Mineral water

Naturale, frizzante / Natural, sparkling

€**3,50** (100 cl)

Perrier

€**4,10** (20 cl)

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PUMMID'ORO
PIZZA & MOZZARELLA

CHOOSE THE DOUGH

1 | CLASSIC
traditional dough with "00" flour

2 | HIGH DIGESTIBILITY
dough with Tritordeum flour, a mix of durum wheat and low gluten wild barley

3 | MULTIGRAIN
even lighter and crunchier rustic dough

CHOOSE THE PIZZA

CLASSIC PIZZA

~~€9~~ €6,75 Only with c|club

MARGHERITA
P.D.O. San Marzano tomatoes, mozzarella and basil ↳ ❋

NAPOLETANA
P.D.O. San Marzano tomatoes, mozzarella and anchovies ❋

TASTY PIZZA

~~€11~~ €8,25 Only with c|club

ORTOLANA
P.D.O. San Marzano tomatoes, mozzarella, aubergine, courgette and grilled peppers ↳ ❋

TONNO E CIPOLLE
P.D.O. San Marzano tomatoes, mozzarella, tuna, red onion and dried tomatoes ❋

CALABRESE PICCANTE
P.D.O. San Marzano tomatoes, mozzarella, spicy salami, olives and chilli peppers ❋

SICILIANA
P.D.O. San Marzano tomatoes, mozzarella, black olives, capers and anchovies ❋

PROSCIUTTO CRUDO
P.D.O. San Marzano tomatoes, mozzarella and P.D.O. Parma ham ❋

QUATTRO STAGIONI
P.D.O. San Marzano tomatoes, mozzarella, ham, olives, artichokes and mushrooms ❋

QUATTRO FORMAGGI
Mozzarella, Gorgonzola, Fontina and Taleggio cheeses ↳ ❋

CALZONE
P.D.O. San Marzano tomatoes, mozzarella, ham and mushrooms ❋

SPECIAL PIZZA

~~€12~~ €9 Only with c|club

BUFALA E POMODORINI
Buffalo mozzarella, cherry tomatoes and basil ↳ ❋

LIGURIA
Mozzarella, stracchino cheese, pesto, ground pistachios and pine nuts ↳ ❋

TRENTINA
Mozzarella, speck, Brie cheese and honey ❋

BUFALA
Buffalo mozzarella, rocket salad and cherry tomatoes ↳ ❋

RUCOLA E GAMBERI
Mozzarella, shrimps and rocket salad ❋

TRICOLORE
Buffalo mozzarella, P.D.O. Parma ham, P.D.O. San Marzano tomatoes, cherry tomatoes and creamy ricotta cheese ❋

GOURMET PIZZA

€15

GOLOSA
P.D.O. San Marzano tomatoes, buffalo mozzarella, pecorino cheese, Lardo di Colonnata, fresh basil ❋

PERE, NOCI E GORGONZOLA
Buffalo mozzarella, pears, gorgonzola cheese, chopped walnuts ↳ ❋

GUANCIALE E STRACCIATELLA
Pork jowl, basil oil, stracciatella cheese, orange zest, tomato powder ❋

COME UNA CARBONARA
"Fior di latte" mozzarella, pork jowl, egg, pecorino cheese, black pepper ❋

ETNEA
Smoked buffalo mozzarella, potatoes, anchovies in olive oil, breadcrumbs seasoned with herbs, saffron ❋

GAMBERO ROSSO
"Fior di latte" mozzarella, mixed leaf salad, marinated red shrimp, grapefruit zest ❋

PUGLIA
Smoked buffalo mozzarella, caciocavallo cheese, capocollo (cured pork neck), sun-dried tomatoes, almonds, burrata cheese ❋

PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
ATTENTION: In case of any alimentary intolerance, we kindly ask you to contact our personnel.
❋ Dishes marked with this symbol contain products that are originally frozen and then defrosted observing the strictest procedures that do not change their properties or their taste in any way.
↳ Vegetarian dish.

SUSHINO

– AT COSTA –

Now you can order a delicious 12-piece Sushi-Box even at the table

€11

The service is available during Sushino's opening hours.

2 x California Maki
Surimi, cucumber, mango, Japanese mayonnaise

2 x Creamy Salmon Maki
Raw salmon, creamy cheese

2 x Tuna Nigiri
Tuna

2 x Shrimp Nigiri
Seared shrimp

2 x Atsuyaki Tamago Nigiri
Japanese omelette

2 x Salmon Sashimi
Salmon

PUBLIC HEALTH NOTICE: Consuming raw or rare food from animals, such as beef, poultry, pork, lamb, fish, seafood, shellfish and eggs, may increase the risk of food poisoning, especially if you have particular medical conditions
ATTENTION: if you have a food intolerance, please contact a member of staff.
❄ These dishes may contain frozen items that have been defrosted following the strictest procedures to ensure their organoleptic properties remain unchanged.
🍃 Vegetarian dishes.

Gourmet Experiences

Only with C|Club up to 50% off

C|Club Members receive an instant **up to 50% discount** on all Gourmet experiences.

Parma ham and Grana Trentino

~~€8~~

€6 Only with C|Club

Buffalo Zizzona

with black pepper tarali, dried tomatoes, olives and rocket salad

~~€18~~

€13,50 Only with C|Club

Three Burratine

sautéed mushrooms, grilled piadina, rosemary-scented oil, golden garlic

~~€12~~

€6 Only with C|Club

Fiordilatte and Italian mixed appetizers

~~€12~~

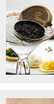
€6 Only with C|Club

Braid of Fiordilatte

Sicilian pesto, anchovies, risen dough pancakes

~~€12~~

€6 Only with C|Club



Blinis with superior quality Italian caviar (20g)

~~€49,50~~

€37 Only with C|Club

Spaghetti with deep sea lobsters

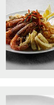
~~€27,50~~

€21 Only with C|Club

Imperial grilled lobster and prawns

~~€44~~

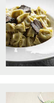
€33 Only with C|Club



Mixed fried fish

~~€33~~

€25 Only with C|Club



Ravioli del plin with truffle

~~€16,50~~

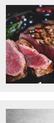
€8,50 Only with C|Club

Trofie with Zeffirino Genoese Pesto

The quality of Zeffirino's artisanal Pesto, among the most renowned in the world

~~€11~~

€8,25 Only with C|Club



Grilled Wagyu sirloin

~~€39~~

€29,25 Only with C|Club

Tomahawk grilled steak

~~€44~~

€33 Only with C|Club

Cakes

Choose a cake for your party and personalize it just the way you want.

Cakes must be ordered one day in advance by contacting Reception or Maître d'Hotel

€18 Cake for 4 to 6 people

NOISETTE

White chocolate mousse and hazelnut, crunchy hazelnut, cocoa bisquit

YOGHURT AND STRAWBERRY

Light yoghurt creamy, strawberry gelée and lime, strawberry mousse, almond sponge cake

EXOTIC PASSION

Fruit exotic creamy, raspberry gelée, rum jamaïque bavaroise ivoire, crunchy pistachio, cacao bisquit

CHEESECAKE

Light cream cheese, strawberry and raspberry rose gelée, vanilla creamy, soft almond bisquit

GIANDUJA

Chocolate creamy, hazelnut and mascarpone, chocolate and hazelnut mousse, chocolate sponge cake, hazelnut and cacao streusel

SOLE

Almond Biancomangiare, almond streusel, mango and passion fruit gelée, lemon pain de Gênes

The cakes listed in the catalogue contain allergens no. 1, 3, 6, 7 and 8 (EU Reg. 1169/2011). The relative information is available from the service staff and/or by consulting the documentation in the on-board restaurants.

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🌿 Vegetarian dish.

GOURMET **PACKAGES**

3 flavour journeys

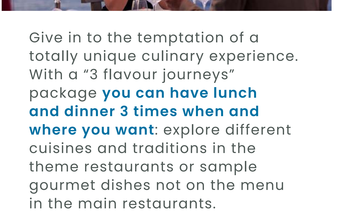
7 flavour journeys

Archipelago & Teppanyaki

Archipelago & Sushino

Sushino & Teppanyaki

3 flavour journeys**



Give in to the temptation of a totally unique culinary experience. With a "3 flavour journeys" package **you can have lunch and dinner 3 times when and where you want**: explore different cuisines and traditions in the theme restaurants or sample gourmet dishes not on the menu in the main restaurants.

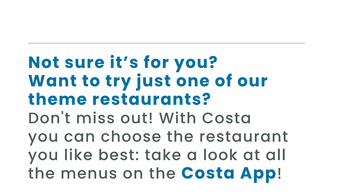
€110 per person / **save up to 23%**

EXAMPLE:

2 ARCHIPELAGO DINNERS +
1 TEPPANYAKI LUNCH

~~€142~~ **€110**

7 flavour journeys**



Give in to the temptation of a totally unique culinary experience. With a "7 flavour journeys" package **you can have lunch and dinner 7 times when and where you want**: explore different cuisines and traditions in the theme restaurants or sample gourmet dishes not on the menu in the main restaurants.

€190 per person / **save up to 41%**

EXAMPLE:

3 ARCHIPELAGO DINNERS +
2 TEPPANYAKI DINNERS +
1 SUSHINO LUNCH +
1 GOURMET DINNER DISH

~~€321~~ **€190**

Not sure it's for you?
Want to try just one of our theme restaurants?
Don't miss out! With Costa you can choose the restaurant you like best: take a look at all the menus on the **Costa App**!

There are three easy and convenient ways to book:

1 | **Call Me: 5555**

2 | **Ask your Maître d'**

3 | **Costa App**

INFO

- After you buy a package, the Maître d' will contact you to confirm your choice of dates and restaurants/ gourmet dishes not on the menu
- The packages are personal and cannot be used by other people
- Packages are only for people over the age of 14
- Your beverage package cannot be used at the Archipelago Restaurant

**

- Not valid for the following restaurants: The Salty Beach Street Food, Dim Sum & Noodle Bar, Green-Healthy Food @ Costa, Kiki Poke, Lobster Bar, Nutella at Costa, Gelateria Amarillo, Lanai BBQ, Cena Sotto le Stelle, Fiorentina Steak House (Chianina Florentine steak and whole Cuban lobster), and Heineken Star Club & Bistrot (Chianina Florentine steak)
- In the main restaurants you can only choose one gourmet dish not on the menu for each meal at lunch or at dinner
- At the restaurants La Fiorentina Steak House, Osteria Frescobaldi and Heinken Star Club & Bistro, the package entitles you to a menu with your choice of 3 dishes, including an appetiser, a main dish and a dessert
- At the Ferrari Spazio Bollicine restaurant, the full tasting menu is included

Archipelago & Teppanyaki

Two innovative gourmet experiences: buy an "Archipelago & Teppanyaki" package and you can try your choice of 1 menu at the Archipelago restaurant and your choice of 1 menu at the Teppanyaki restaurant.

~~€101~~ **€85** per person / **save 16%**

Archipelago & Sushino

For two evening dinners like no other: buy the "Archipelago & Sushino" package and you can try your choice of 1 menu at the Archipelago restaurant and 1 "Unlimited Experience" menu at Sushino at Costa.

~~€82~~ **€69** per person / **save 16%**

Sushino & Teppanyaki

It makes sense to choose them together: buy a "Sushino & Teppanyaki" package and you can try 1 "Unlimited Experience" menu at Sushino at Costa and your choice of 1 menu at the Teppanyaki restaurant.

~~€65~~ **€55** per person / **save 15%**

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