

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.

**Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard**

“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

ZERO PROOF COCKTAIL

IL BOSCO

Seedlip Grove, Butterfly pea syrup, lemon, soda water

Spike it! Add vodka +6

IL GIARDINO

Seedlip Garden, lemon, mint, cucumber, gazzosa

Spike it! Add gin +6

L'ACQUA E LE BIBITE

SPARKLING WATER | *San Pellegrino* | 25 fl oz

STILL WATER | *Lurisia* | 33.8 fl oz

ITALIAN LIMONATA | Sparkling lemon | 9,3 fl oz

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

ITALIAN ARANCIATA | Sparkling orange | 9.3 fl oz

LE BIRRE E IL SIDRO IN BOTTIGLIA

BALADIN NORA

Spiced ale | 6.8% AbV

BALADIN NAZIONALE

White ale | 6.5% AbV

BALADIN SIDRO

Baladin apple cider

I COCKTAIL

I CLASSICI



GIN BASIL SMASH

Gin, lemon juice, basil leaves, simple syrup

BELLINI

Peach, prosecco

EAST SIDE

Vodka or gin, cucumber mint syrup, lime

JUNGLE BIRD

Rum, Campari Bitter, lime, pineapple

(NOT A PIZZA) MARGARITA

Tequila or mezcal, lime, Cointreau, salt

COSMO ITALIANA

Blood orange, vodka, Cointreau, lime, cranberry

ESPRESSO MARTINI

Coffee liqueur, vodka, espresso



BASIL VODKA MARTINI

Basil infused vodka, dry vermouth, basil oil

I NEGRONI

NEGRONI

Campari Bitter, gin, sweet vermouth, orange

»Substitute gin for mezcal or whiskey!

NEGRONI BIANCO

Gin, vermouth bianco, Luxardo bitter bianco

ESPRESSO NEGRONI

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

AMERICANO

Campari Bitter, sweet vermouth, soda water, orange

GLI SPRITZ

APEROL SPRITZ

Aperol, prosecco, soda water, orange

ROSA SPRITZ

Cocchi Rosa, spumante rosato, soda water, lemon

HUGO SPRITZ

St. Germain, prosecco, soda water, mint

CYNAR SPRITZ

Amaro Cynar, prosecco, soda water, rosemary

BOTTEGA SPRITZ

Silvio Carta Vermouth Rosso, Capelletti Aperitivo, Braulio Amaro, soda water

Menu

Compose your own experience

Four-course menu.

GLI ANTIPASTI

LA BURRATA

Burrata, Tuscan tomato bread compote, Taggiasca olive 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 DOP, three concistencies of Parmigiano Reggiano® DOP

IL CARPACCIO DI WAGYU*

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

I GAMBERI ROSSI*

Red raw Mediterrean shrimp, roasted artichoke salad, stracciatella, caviar, sea asparagus

LE INSALATE

IL CESARE

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

IL CAVOLFIORE

Roasted cauliflower, green apple, black pepper, raisin vinaigrette

IL CASTELFRANCO

Radicchio, Parmigiano Reggiano® DOP, Villa Manodori balsamic vinegar

Add your personal touch:

Grilled chicken | Guanciale | Steak* | Shrimp*

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 DOP



LE TAGLIATELLE AL RAGÙ | Emilia Romagna

Ragù alla bolognese: pork and beef ragù, tomato, Parmigiano Reggiano® DOP



LE TAGLIATELLE AL TARTUFO NERO | Toscana

Butter, Parmigiano Reggiano® DOP, black truffle



I TONNARELLI CACIO E PEPE | Lazio

Pecorino Romano DOP, toasted black pepper



I RIGATONI ALL'AMATRICIANA | Lazio

Guanciale, tomatoes, Pecorino Romano DOP



GLI SPAGHETTI ALLA CARBONARA | Lazio

Guanciale, Pecorino Romano DOP, egg, black pepper



IL RISOTTO ALLA MARINARA | Sardegna

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

Add a special twist: FRESH BLACK TRUFFLE

Fresh black truffles shaved tableside onto your dish of choice

Seasonal availability

I SECONDI

I CALAMARI

Tuscan-style filled calamari, peas, soft mashed potatoes, spinach, fresh herbs

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

LA GRAN COTOLETTA ALLA MILANESE for two

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

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® DOP mashed potatoes

LE VERDURE

Grilled vegetables, Taggiasca olive dressing, bread crumbs

LE CIME DI RAPA

Broccoli rabe, lemon zest, peperoncino

I VINI

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

LE BOLLICINE

PROSECCO DOC | *Ronco Belvedere* | Veneto

PROSECCO ROSATO | *Villa Sandi* | Veneto

FRANCIACORTA BRUT FLAMINGO ROSÉ | *Monte Rossa* | Lombardia

BRUT METODO CLASSICO TRENTO DOC | *Cantine Ferrari* | Trentino Alto Adige

LAMBRUSCO QUERCIOLI SECCO | *Medici Ermete* | Emilia Romagna

I BIANCHI

Northern regions

GAVI DI GAVI DOCG | *Fontanafredda* | Piemonte

LANGHE DOC RIESLING ERA ORA | *Borgogno* | Piemonte

PINOT GRIGIO | *Jermann* | Friuli Venezia Giulia

VINTAGE TUNINA | *Jermann* | Friuli Giulia Venezia

ORANGE | *Le Vigne di Zamò* | Friuli Venezia Giulia

Central regions

VISTAMARE CA'MARCANDA | *Gaja* | Toscana

BRAMITO DEL CERVO | *Castello della Sala* | Umbria

CERVARO DELLA SALA | *Castello della Sala* | Umbria

Southern regions and islands

GRECO DI TUFO DOCG | *Feudi di San Gregorio* | Campania

LA SEGRETA BIANCO SICILIA DOC | *Planeta* | Sicilia

I ROSÉ

BERTAROSA | *Bertani* | Veneto

ALÍE ROSATO | *Tenuta Ammiraglia* | Toscana

I ROSSI

Northern regions

BARBERA D'ALBA ROCCHES DEL SANTO | *Brandini* | Piemonte

BARBARESCO COSTE RUBIN | *Fontanafredda* | Piemonte

LANGHE NEBBIOLO DOC | *Mirafiore* | Piemonte

BAROLO SERRALUNGA | *Fontanafredda* | Piemonte

BAROLO | *Casa Mirafiore* | Piemonte

SFURSAT DI VALTELLINA | *Nino Negri* | Lombardia

CAMPOFIORIN | *Masi* | Veneto

AMARONE DELLA VALPOLICELLA CLASSICO | *Allegrini* | Veneto

Central regions

CONT'UGO MERLOT BOLGHERI | *Tenuta Guado al Tasso* | Toscana

PEPPOLI CHIANTI CLASSICO | *Antinori* | Toscana

50&50 | *Avignonesi Capannelle* | Toscana

BULIZIO | *Le Palaie* | Toscana

TOSCANA IGT "GUIDALBERTO" | *Tenuta San Guido* | Toscana

I GRANDI ROSSI

TIGNANELLO | *Antinori* | Toscana

SASSICAIA | *Tenuta San Guido* | Toscana

I ROSSI

Southern regions and islands

CANNONAU DI SARDEGNA RISERVA SILENO DOC | *Ferruccio Deiana* | Sardegna

NERO D'AVOLA | *Baglio di Grisi* | Sicilia

SANTA CECILIA NERO D'AVOLA | *Planeta* | Sicilia

RADICI TAURASI | *Mastroberardino* | Campania

TORCICODA PRIMITIVO | *Tormaresca* | Puglia



WINE CONTAINS SULPHITES

BEER CONTAINS GLUTEN

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*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.

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.