

Seven Seas Voyager

En Route to Funchal, Madeira, Portugal

Best of La Veranda wine

Gavi, D.O.C. Michele Chiarlo, Piedmont, Italy 2003

Palio Vecchio, Sangiovese/Merlot, Napa Valley, California, USA
2001

starter

BUFFET DI ANTIPASTI FREDDI E CALDI, PANE CASERECCIO E FOCACCIA
Delicious cold and hot antipasti buffet with freshly baked Italian
bread

soups

ZUPPA DI FAGIOLI ALLA TOSCANA

Tuscany bean soup from the *Casa D'Angelo* menu

GAZPACHO EXTREMEÑO

This is a version of the famous Gazpacho from the Extremadura
region

in Western Spain, taken from our *Viva España* menu

pasta

PASTA ALL'AMATRICIANA

Amatriciana-style homemade pasta tossed with garlic and bacon,
from the *Italian Steakhouse*

GNOCCHI AI PORCINI CON FONDUTA AL TARTUFO

Porcini-infused gnocchi with truffle fondant from *Casa D'Angelo*

Mirko Lummert VERANDA CHEF

Jason Smidt VERANDA MAITRE D'HOTEL

main courses

ARNI PASHALINO TIS SOUVLAS

Garlic, oregano and olive oil-marinated lamb kebabs
from the *Greek Taverna* menu

COSTOLETTA DI VITELLO AL ANGELO

Grilled Veal chop topped with Gorgonzola cheese from *Casa
D'Angelo*

PETTO DI POLLO ALL GRIGLIA CON ARUGULA E POMODORI

Pounded grilled chicken breast sautéed in olive oil, topped with
arrugula, tomato and pecorino salad from the *Mediterranean Bistro*

WHOLE OVEN-ROASTED LAMB RACK

Sautéed spinach, baked potato and natural thyme gravy
from the *Simply Good* menu

ASTAKOS PLAKI

Grilled lobster with orange, fennel and sun-dried tomatoes
from the *Greek Taverna* menu

FILETTO DI TONNO CON GRIGLIA ALLA SICILIAN

6 oz Grilled tuna steak Sicilian style from the *Italian Steakhouse*

OVEN-ROASTED ILLAWARRA SPARE RIBS

From the *Australian Steakhouse* with Kakadu Plum Dipping Sauce

PICADILLO CON ALCAPARRAS

Oven-roasted beef Tenderloin with capers, served in a red wine
sauce
with brown sugar, oregano and olive oil from the *Viva España* menu

MELANZANE ALLA PARMIGIANA

Breaded eggplant with Mozzarella cheese
complemented with tomato sauce from the *Italian Steakhouse*

All dishes are served with:

Grilled vegetables with basil and garlic seasoning, roast potatoes

dessert

SELECTION OF DELICIOUS DESSERTS FROM THE BUFFET

ASSORTMENT OF INTERNATIONAL CHEESES SERVED FROM THE TROLLEY