

Dolce Vita

RESTAURANT - BRASSERIE

MENUS

THE GOURMET CROSSING MENU €37.50

- Parma ham and mozzarella
 or Creamy burrata on datterini tomatoes coulis *🍴*
 with orange, pesto, pistachios and focaccia
 or Fisherman hot-pot with Martini Dry sauce
- Ossobuco girasole with creamy saffron sauce
 or Calamarata PGI Gragnano pasta
 with scallops, shrimps and porcini mushrooms
 or Real Fritto Misto
- or Grilled Black Angus rib steak, plain or with sauce
 Fried potato and green salad
 or Grilled fish & seafood with Venere rice (€3 extra)
 Grilled sea bass, scallops and octopus

Dessert of your choice

THE MEDITERRANEAN MENU €32.50

- Crispy Panko prawns
 with mango chutney
 or Tomatoes and mozzarella *🍴*
 or Parma ham and mozzarella
- Organic gnocchi with gorgonzola or Genovese pesto *🍴*
 or Cæsar salad of your choice
 or Tagliatelle in Bolognese tradition
 or Chicken Milanese (€3 extra)
 Chips, courgette flower fritters and salad
- Ice cream (3 scoops)
 or Fruit salad with verbena and vanilla ice cream
 or Traditional tiramisù

The Little Sailor Menu

Children up to 11

- Pasta with tomato sauce
 or Milanese-style escalope
 or Chicken nuggets
 Side dish: chips or small salad

Dessert

Fruit Juice 20 cl, Soda 33 cl or Water 50 cl

and the Commander's surprise!

APERITIFS

APERITIFS

| | |
|-------------------------------------|-------|
| Flûte of prosecco 15 cl | €6.90 |
| Kir (white wine with liqueur) 15 cl | €7.10 |
| Italian kir 15 cl | €7.50 |
| The famous Aperol Spritz 25 cl | €9.00 |

TO NIBBLE ON

| | |
|--|-------|
| Olives stuffed all'ascolana and arrabbiata or tartar sauce | €5.50 |
|--|-------|

Our seasonal recipes

STARTERS

| | |
|---|--------|
| Parma ham and mozzarella di bufala DOP | €14.90 |
| Fisherman hot-pot with Martini Dry sauce Scallops, prawns and sustainable fishing cod back | €15.80 |

SALADS

| | |
|--|--------|
| Poke Bowl with gravlax salmon Gravlax salmon, lamb's lettuce, strawberries and balsamic vinaigrette, roasted sesame | €19.80 |
|--|--------|

PASTA

| | |
|--|--------|
| Ossobuco girasole with creamy saffron sauce | €17.90 |
| Calamarata PGI Gragnano pasta with shrimps, scallops and porcini mushrooms | €21.00 |
| Pan-fried foie-gras and prosecco risotto | €25.90 |

MEAT

| | |
|---|--------|
| Tender veal cheek with Marsala Mash potatoes and pumpkin with olive oil, ricotta | €26.30 |
| Beef fillet with morels mushrooms Dauphine potatoes and creamy morel sauce | €35.00 |

FISH & SEAFOOD

| | |
|--|--------|
| Sustainable fishing cod back Cream of edamame with ginger and potato chips | €22.40 |
| Grilled sea food with Venere rice with yuzu and tangerine butter sauce Grilled sea bass, scallops and octopus served on Venere black rice | €30.00 |

DESSERTS

| | |
|------------------------------------|-------|
| Salted butter caramel crème brûlée | €8.50 |
| Baba with autumn rum sirup | €9.00 |
| Chocolate Pavlova | €9.50 |

A LA CARTE MENU

STARTERS TO SHARE

| | |
|---|--------|
| Plate of italian antipasti Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia | €17.70 |
| Fritto misto to nibble on Délicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce | €19.90 |

STARTERS

| | |
|---|--------|
| Crispy Panko prawns with mango chutney | €10.90 |
| Creamy burrata on datterini tomatoes coulis <i>🍴</i> with orange, pesto, pistachios and focaccia | €13.20 |

SALADS

| | |
|--|--------|
| Crispy butterfly prawns Cæsar salad Breaded prawn, focaccia, shavings of Grana Padano, capers and Cæsar sauce | €16.30 |
| Crispy goat cheese salad Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds | €17.50 |
| Chicken Caesar Dolce Vita style Crispy Chicken, focaccia, shavings of Grana Padano, capers and Cæsar sauce | €18.90 |

PASTA

| | |
|--|--------|
| Organic gnocchi with gorgonzola or Genoa pesto <i>🍴</i> and pine nuts | €15.20 |
| Tagliatelle in Bolognese sauce Typical recipe with meat and Italian cured ham | €16.80 |
| Linguine all'aragosta (with lobster) | €32.00 |

MEAT

| | |
|--|--------|
| Chicken Milanese Chips, courgette flower fritters and small salad | €24.90 |
| Black Angus beef rib steak Fried potatoes and green salad, sauce of your choice gorgonzola or pepper | €27.50 |

FISH & SEAFOOD

| | |
|---|--------|
| Real Fritto Misto with fried seafood and fish Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce | €25.90 |
|---|--------|

WINES

WHITE WINE

| | Glass 15 cl | 37,5 cl | 75 cl |
|--|-------------|---------|--------|
| Corsica | | | |
| Patrimonio AOP - Orega de Gaffory (*50 cl) | – | €23.50* | €33.50 |
| Patrimonio AOP - Clos Teddi or Gentile BIO | €6.90 | €14.90 | €28.90 |
| Patrimonio AOP - Grande Cuvée or Grande Expression | – | – | €35.90 |
| Aléria AOP – Clos Poggiale BIO | – | – | €38.00 |

Burgundy

| | | | |
|-----------------------------|---|--------|--------|
| Chablis AOC - Albert Bichot | – | €16.20 | €34.60 |
|-----------------------------|---|--------|--------|

South Tyrol – Tuscany – Sicily – Sardinia

| | | | |
|---|-------|---------|--------|
| Südtirol DOC - Joseph Gewüztraminer - J. Hofstätter | | €17.50 | €32.90 |
| Eco di mare IGT - Tenuta Argentiera | €6.50 | – | €26.70 |
| Sicilia DOC - Grillo SurSur - Donnafugata | – | €15.00 | €27.00 |
| Vermentino di Gallura DOCG – Atlantis (*50 cl) | – | €15.80* | €23.00 |

ROSÉ WINE

| | Glass 15 cl | 37,5 cl | 75 cl |
|--|-------------|---------|--------|
| Corsica | | | |
| Patrimonio AOP - Orega de Gaffory (*50 cl) | – | €22.50* | €31.50 |
| Patrimonio AOP - Clos Teddi or Gentile BIO | – | €14.90 | €28.90 |
| Corse Calvi AOP - Clos Landry rosé Gris | – | – | €30.00 |
| Patrimonio AOP - Grande Cuvée or Grande Expression | – | – | €35.90 |

Var – Tuscany

| | | | |
|---|-------|--------|--------|
| Côtes de Provence AOC - La Borie – Gauthier | €6.50 | €12.90 | €25.00 |
| I Pianali IGT - Tenuta Argentiera | – | – | €26.70 |

RED WINE

| | Glass 15 cl | 37,5 cl | 75 cl |
|--|-------------|---------|--------|
| Corsica | | | |
| Patrimonio AOP - Orega de Gaffory (*50 cl) | – | €23.00* | €32.50 |
| Corse AOP - Culombu Tribbiera - Etienne Suzzoni | – | – | €25.30 |
| Patrimonio AOP - Clos Teddi or Gentile BIO | – | €14.90 | €28.90 |
| Patrimonio AOP - Grande Cuvée or Grande Expression | – | – | €35.90 |
| Aléria AOP – Clos Poggiale BIO | – | – | €38.00 |

Rhône

| | | | |
|---|-------|---------|--------|
| Brouilly AOC - Roche Rose – Albert Bichot | €6.50 | € 14.00 | €25.70 |
|---|-------|---------|--------|

South Tyrol – Piemont – Venetie

| | | | |
|---|-------|--------|--------|
| Südtirol DOC – Pinot Noir - Riserva Mazon - J. Hofstätter | | | €60.00 |
| Dogliani DOCG - San Luigi - Chionetti BIO | €6.50 | €14.90 | €28.00 |
| Barbera Alba DOC - Vignota - Conterno Fantino | – | €16.20 | €32.40 |
| Barolo DOCG - Roncaglie - Chionetti | – | €25.00 | €49.00 |
| Valpolicella DOC - Classico Superiore - Zenato | – | €15.00 | €28.50 |

Tuscany – Sicily

| | | | |
|---|-------|--------|--------|
| Brunello di Montalcino DOCG - M. de Frescobaldi | – | €28.00 | €58.00 |
| Chianti DOCG - Castiglioni - M. de Frescobaldi | €6.00 | €13.00 | €23.00 |
| Nero d'Avola DOC - Sherazade - Donnafugata | – | €15.00 | €27.00 |

CHAMPAGNE & SPARKLING WINE

| | |
|----------------------------------|---------|
| Champagne Moët & Chandon 75 cl | €75.00 |
| Laurent-Perrier 75 cl | €70.00 |
| Champagne Moët & Chandon 37,5 cl | €39.90 |
| Champagne Dom Pérignon 75 cl | €270.00 |
| Prosecco Canevel 75 cl | €30.00 |

Dolce Vita
RESTAURANT - BRASSERIE

BEVERAGES

MINERAL WATER

| | |
|--|-------|
| Zilia still mineral water 1 l | €5.50 |
| St Georges still mineral water 1 l | €5.50 |
| Panna still mineral water 75 cl | €5.00 |
| Orezza sparkling mineral water 1 l | €5.50 |
| San Pellegrino sparkling mineral water 75 cl | €5.00 |

SOFT DRINKS

| | |
|--------------------------------|-------|
| Coca-Cola, Fanta, Sprite 33 cl | €3.80 |
| Pago fruit juice 20 cl | €3.60 |

BEER

| | |
|-------------------------------|-------|
| Heineken 33 cl | 5.00€ |
| Pietra 33cl | 5.80€ |
| Paolina (white) 33cl | 5.50€ |
| Kiara 33cl | 5.50€ |
| Ribella Ribella (blonde) 33cl | 5.90€ |

LIQUEURS

| | |
|--|-------|
| Dolce 5 cl | €6.50 |
| Sambuca, Myrthe, Get 27 | |
| Vita 5 cl | €6.90 |
| Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac | |
| Rhum Diplomatico 5 cl | €9.50 |

HOT DRINKS

| | |
|---|-------|
| Espresso | €3.00 |
| Cappuccino | €3.50 |
| Teas and herbal teas | €3.50 |
| Café gourmand | €8.90 |
| Chocolate mousse, panna cotta, macaron canistrelli. | |

DESSERTS

CHEESE, DESSERTS & TREATS

| | |
|---|-------|
| Selection of Corsican and Italian cheeses | €8.80 |
| Ice cream (3 scoops) | €6.80 |
| Caramelised pineapple and lime ricotta | €7.50 |
| Coconut Panna Cotta with mango coulis | €7.90 |
| Apple tarte Tatin and vanilla ice-cream | €8.00 |
| Fresh fruit salad with verbena syrup and vanilla ice-cream | €8.50 |
| Traditional Tiramisù | €8.80 |
| Corsican* artisanal ice cream - 3 scoops choice : | €9.50 |
| Vanilla canistrelli, castagna canistrelli, brocciu arbouse, nuciola praline, Corsican clémentine. | |
| *José Salge, master ice-cream artisan at Saint-Florent. | |
| Café gourmand | €8.90 |
| Chocolate mousse, panna cotta, macaron canistrelli. | |

SEASONAL DESSERTS

| | |
|------------------------------------|-------|
| Salted butter caramel crème brûlée | €8.50 |
| Baba with autumn rum sirup | €9.00 |
| Chocolate Pavlova | €9.50 |

| | |
|---------------------------------|-------|
| Limoncello frappé | 6,00€ |
| <i>to go with your dessert!</i> | |

A large part of the offer is made on board from raw products. Some products are originally frozen or deep-frozen. The beef originates from Brazil, Argentina or Uruguay. The allergen register (EU regulation 1169/2011) is available.
Alcohol abuse is dangerous for your health. Drink in moderation.

 Vegetarian dishes