



## ANTIPASTI

### **Mozzarella Tricolore**

Buffalo mozzarella, roasted cherry tomatoes and basil leaves with virgin olive oil (V)

### **Minestrone Zuppa**

Classic Italian minestrone Milanese (V)

### **Calamari Fritti**

Deep-fried calamari rings with garlic and saffron mayonnaise

### **Antipasto Misto Verona**

Parma ham and melon, mixed olives, tomato and avocado bruschetta, cherry tomato, mozzarella and basil skewer, dry cured salami

### **Gamberoni al Cognac con Aglio £4.95**

Pan-fried jumbo king prawns in garlic butter and brandy

### **Bruschetta al Pomodoro**

Slow roasted cherry tomato, rocket and avocado bruschetta on oven-baked black olive ciabatta (V)

### **Funghi al Forno**

Oven-baked mushrooms with dolcelatte and garlic ciabatta (V)

## SECONDI

### **Lasagne al Forno**

Our 100% beef steak lasagne with creamy béchamel and gruyere sauce and durum wheat spinach pasta sheets, glazed with Grano Padano cheese and served with garlic ciabatta

### **Scaloppine Milanese**

Classic breaded escalope of pork Milanese with spaghetti

### **Tonno**

Grilled tuna fish steak with lemon and olive oil\*

### **Pollo Rustico**

Pan-fried corn-fed chicken breast wrapped in Parma ham on a wild mushroom tartlet with Marsala wine jus

### **Torta Gorgonzola E Aspergi**

Tartlet of Gorgonzola with asparagus spears and black olive dressing (V)

*All main course dishes will be served with Tuscan potatoes and a mixed leaf salad*

## THE VERONA SPECIALS

### **Cook your own fillet of beef on Italian lava rock £6.50**

A 6oz fillet of beef served with three dips, confit tomato, sautéed field mushroom and onion rings\*

### **Frutti di Mare alla Griglia £9.50**

Grilled lobster tail, scallop, tiger prawns in garlic butter, calamari and salmon

## PIZZA E PASTA

*All pasta dishes are available as a starter portion or a larger main course*

Please choose your pasta and a sauce from the selection below

Spaghetti • Penne

Bolognese • Carbonara • Seafood • al Pomodoro (V)

### **Calzone Carne Piccante**

A folded pizza filled with an irresistible meat feast of meatballs, Bolognese, tomatoes, mushrooms and chilli

### **Pizza Quattro Formaggio**

Stone-baked Gorgonzola, Gran Padano, goat's cheese, mozzarella cheese and tomato pizza (V)

## DOLCE

### **Tiramisu**

The classic Verona tiramisu of soaked sponge fingers in espresso and liqueur, topped with mascarpone and cocoa

### **Fragole £3.50**

Hot strawberry and prosecco sizzler plate served with vanilla ice cream

### **Torta Limone**

Sicilian lemon tart

### **Ciocolata**

Chocolate truffle cake with pouring cream

### **Gelati**

Vanilla, chocolate truffle, cappuccino, strawberry and clotted cream

Tea, Coffee and Amaretto Biscuits

V – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

## VINI FRIZZANTI

### ITALY

#### P&O Cruises Private Label, Le Colture Prosecco NV

Selected for P&O Cruises by Olly Smith. Le Colture sets the standard for Italian sparkling wine. It's delicate floral aromas and crisp refreshing bubbles make it the perfect appetiser for any occasion.

Gls 125ml	½Bottle	Bottle
£3.15		£18.50

### FRANCE

#### Lanson Black Label Brut NV

A classic Champagne with a bouquet of ripe fruits and citrus.

£6.00	£17.95	£35.95
-------	--------	--------

## VINI BIANCHI & ROSATI

Our house wine was blended by Olly Smith exclusively for P&O Cruises. They were named Porta Palo after a charming harbour near to the Sicilian vineyard where they were created.

#### Porta Palo Chardonnay/Pinot Grigio

Olly says, "This is a wine with peachy fruit and lively zinging tropical flavour. It's bright, clean, friendly and fresh – a glass of Sicilian sunshine!"

Gls 175ml	Gls 250ml	Bottle
£2.85	£3.95	£11.75

#### Porta Palo Cabernet Sauvignon Rosé

Olly says, "Pink strawberries, raspberries and that holiday feeling that rosé pumps out – a fruity fun wine with a dose of dazzling ping."

£2.85	£3.95	£11.75
-------	-------	--------

#### Pinot Grigio delle Venezie Veritiere, Italy

Light and dry white wine, with hints of spice, melon and nuts.

£3.35	£4.55	£13.50
-------	-------	--------

#### Pinot Grigio Blush, Via Nova, Italy

Salmon pink in colour, light, dry and crisp.

£3.45	£4.65	£13.95
-------	-------	--------

#### Gavi Antario Casa Girelli, Piemonte, Italy

Crisp and dry white wine, with light aromatic floral notes and a touch of spice.

£3.90	£5.45	£16.25
-------	-------	--------

#### Sauvignon Blanc Oro de Castilla, Spain

Dry and crisp, with fresh lemony and floral notes. A perfect match for oilier fish.

£3.95	£5.50	£16.45
-------	-------	--------

#### Piesporter Michelsberg, Germany

Medium sweet mouth-watering fruitiness.

£4.00	£5.45	£16.25
-------	-------	--------

#### White Zinfandel Beringer, USA

Medium dry, a light, delicate blush, full of sweet red berry flavours.

£4.15	£5.55	£16.50
-------	-------	--------

#### Chardonnay, Gumdale, South Eastern Australia

Full and ripe with pineapple, peach and melon aromas, soft, fresh wine, not too dry.

£4.35	£6.00	£17.95
-------	-------	--------

## VINI ROSSI

Our house wine was blended by Olly Smith exclusively for P&O Cruises. They were named Porta Palo after a charming harbour near to the Sicilian vineyard where they were created.

#### Porta Palo Shiraz-Nero D'Avola

Olly says, "This wine is packed with soft dark fruit, a whisp of fragrance and a sensual texture to wrap yourself up and indulge in."

Gls 175ml	Gls 250ml	Bottle
£2.85	£3.95	£11.75

#### Montepulciano d'Abruzzo, Orsola, Italy

Fruity, medium bodied red wine, with spicy cherry fruit. Ideal with pasta, tomato sauces and most Italian dishes.

£3.00	£4.25	£12.50
-------	-------	--------

#### Valpolicella Classico, il Roccoli DOC, Villabella, Delibori, Italy

This red wine is bright ruby red, with hints of cherries and raspberries.

£3.30	£4.50	£13.25
-------	-------	--------

#### Chianti Classico, Fonterutoli, Tuscany, Italy

A dark, richly coloured ruby red wine. Perfumed nose of black cherry and spice.

£3.45	£4.75	£19.95
-------	-------	--------

#### Shiraz/Cabernet Sauvignon Goldfields, South Eastern Australia

Sweet spice and plum favours with an aroma of spicy plum and blackcurrant aromatics.

£3.45	£4.75	£14.25
-------	-------	--------

#### Merlot Reserva Santa Monica, Chile

Cassis, plum and berry characters, softened with some oak ageing.

£4.00	£5.55	£16.50
-------	-------	--------

#### Pinotage Bergsig Estate, South Africa

Medium bodied, well balanced, with smoky raspberry fruit. Good with richer red meat.

£4.15	£5.60	£16.75
-------	-------	--------

#### Rioja Reserva, Bodegas Montes de Ciria, Spain

Full bodied, warm, soft and rounded with distinctive vanilla spice from ageing in oak. Great with lamb dishes.

£4.25	£5.95	£17.75
-------	-------	--------

#### Pinot Noir Overstone, New Zealand

Medium bodied with bright cherry and strawberry Pinot fruit with a touch of oak and spice. Ideal with fish and poultry.

£4.70	£6.35	£18.95
-------	-------	--------