

# DINNER MENU

## ITALIAN OLIVES AND GRISSINI

Balsamic and Extra Virgin Olive Oil specially selected by Gino D'Acampo

## SMALL PLATES AND SHARING BOARDS

### BRODO DI POLLO

Classic Italian Chicken and Orzo Soup

### TOMATO AND BALSAMIC BRUSCHETTA

Basil Oil (v)

### TIGER PRAWNS AND TUSCAN SAUSAGE

Baked in a Rich Tomato and Oregano Sauce  
with Focaccia Bread

### PIEDMONT ROASTED RED PEPPER

Filled with Tomato, Red Onion and Garlic (v)(gf)

### ITALIAN CHEESE AND DELI BOARD

Prosciutto, Duck Rillettes, Salami, and Bel Paese  
Cheese with Mustard Fruits and Piadina Bread

### GIARDINO DELI BOARD

Mushroom Pâté, Aubergine Dip, Roasted Peppers,  
Marinated Courgettes and Pickles  
with Focaccia Bread (v)

### SMOKED FISH AND SEAFOOD DELI BOARD

Garlic Squid, Hot Oak Smoked Salmon and  
Tiger Prawns, Basil and Tomato Mascarpone Dip  
and Piadina Bread

## LARGE PLATES, PASTA AND SALADS

### LINE CAUGHT SEA BASS FILLET

Cannellini Bean Mash, Artichoke Hearts,  
Asparagus and Salsa Verde (gf)

### RUSTIC CHICKEN SUPREME IN PARMA HAM

Sautéed Squash and Spinach, Roast Potatoes  
and Red Pepper Sauce

### PORK MILANESE

Breaded Escalope with Spaghetti in a Rich  
Tomato Sauce

### BEEF BUCCO IN A BAROLO SAUCE

Polenta and Baby Spinach (gf)

### MOZZARELLA, BASIL AND TOMATO RAVIOLI HEARTS

Asparagus and Pesto Cream Sauce (v)

### HOT SMOKED SALMON AND MORECAMBE BAY BROWN SHRIMP PENNE PASTA

Lemon, Cream and Chive Sauce

### CLASSIC CAESAR SALAD TOSSED AT YOUR TABLE

Romaine Lettuce, Chicken, Garlic Croutons  
and Parmesan (vegetarian option available)

### ROASTED SWEET POTATO AND ROCKET SALAD

Candied Walnuts, Raisins and Fig Vincotto (v)(gf)

## TRIO OF DESSERTS CHOOSE YOUR FAVOURITE THREE

### TORTA CAPRESE

Chocolate and Almond Cake, Chantilly Cream  
and Amaretto Marinated Strawberries (gf)(ls)

### ITALIAN POACHED PEACH

Marzipan and Toasted Meringue

### ORANGE BLOSSOM POLENTA CAKE

Crème Fraîche, Pomegranate and Mint (gf)(ls)

### PANNA COTTA TRIFLE

Sweet Basil Cream, Limoncello Jelly  
and Aerated Almond Sponge (ls)

### CANNOLI SICILIANI

Sweet Pastry with Ricotta Cream  
and Candied Fruits

### AFFOGATO

Vanilla Gelato (gf)  
Served with Espresso or Coffee Liqueur

## AMARETTI WITH FRESHLY BREWED COFFEE

Café  
Jardin

(v) Denotes Vegetarian option, (gf) Denotes Gluten Free option, (ls) Denotes Low Sugar option.

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

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

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

# DRINKS

## WINES

### SPARKLING

	125ML	BOTTLE
Prosecco, Canti, Vento, Italy (3)	4.95	20.50
Prosecco 'Ice', Canti, Vento, Italy (3) <i>served over ice</i>	5.25	19.95

### WHITE

	175ML	250ML	BOTTLE
Chardonnay Planeta, Sicily, Italy (2)	7.25	9.75	29.75
Pinot Grigio Puiattino, Friuli-Venezia, Italy (1)	5.25	6.95	19.95
Gavi di Gavi Figini, Piedmont, Italy (2)	5.25	7.25	20.75
Fiano Mandarossa, Sicily, Italy (2)	4.25	5.75	16.75
Sauvignon Blanc Whakapapa Farm, Marlborough, New Zealand (1)	5.25	6.95	19.95
Chardonnay Reserve Tooma River, South Eastern Australia (2)	4.95	6.75	18.95

### ROSÉ

Pinot Grigio Blush Via Nova, Veneto, Italy (2)	3.95	5.50	16.25
Provence Rosé Melopée de Gavoty, Côtes de Provence, France (3)	5.25	6.95	19.95
Zinfandel Rosé West Coast Swing, California, USA (5)	4.75	6.50	17.95

### RED

Amarone della Valpolicella Villa Belvedere, Vento, Italy (E)	8.35	11.50	35.75
Montepulciano d'Abruzzo Podere, Abruzzo, Italy (B)	4.50	5.95	16.95
Chianti Riserva Teuzzo Cecchi, Tuscany, Italy (C)	4.95	6.75	19.25
Rosso Riserva Biferno, Palladino, Italy (D)	4.50	5.95	16.95
Shiraz Devlin's Mount, South Australia (E)	5.25	6.95	19.95
Malbec Kaiken Reserve, Mendoza, Argentina (D)	4.95	6.75	18.95

## CAFÉ JARDIN COCKTAILS

<b>SICILIAN LEMON FIZZ</b> Limoncello, Prosecco	6.15
<b>WHITE PEACH BELLINI</b> White Peach Purée, Prosecco	6.15
<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Water, served over ice	6.75
<b>FLAT WHITE MARTINI</b> Grey Goose Vodka, Baileys Irish Cream Liqueur, Espresso Coffee	6.25

## BEERS & CIDERS

### LAGER

Peroni Nastro Azzurro Draught 5.1% abv Pint - Italy	4.80
Estrella Damm Daura 5.4% abv 330ml, Gluten Free - Spain	4.20
Birra Moretti L'Autentica 4.6% abv 330ml - Italy	4.20
Carling 4.0% abv 500ml - UK	4.20
San Miguel 0% abv 330ml - Spain	2.95

### BRITISH ALES

Sharp's Brewery Doom Bar 4.3% abv 500ml	4.20
Fuller's London Pride 4.7% abv 500ml	4.20
Punk IPA, Brewdog, 5.6% abv, 330ml	4.30

### CIDERS

Aspall Cyder 5.5% abv 500ml - England	4.70
Thatchers Gold 4.5% abv 500ml - England	4.60
Rekorderlig Strawberry & Lime 4.0% abv 500ml - Sweden	4.60
Kopparberg Mixed Fruit 0% abv 500ml - Sweden	3.50

For the perfect finish to your meal,  
why not try a Limoncello

25ML	50ML
3.25	5.75

## CAFÉ JARDIN WINE FLIGHTS

Each flight consists of three 125ml glasses of specially selected Italian wines - the perfect way to try something new

### THE VESPUCCI 9.95

- Pinot Grigio, Puiattino, Friuli-Venezia
- Gavi di Gavi, Figini, Piedmont
- Fiano, Mandrarossa, Sicily

### THE COLUMBUS 9.95

- Montepulciano d'Abruzzo, Podere, Abruzzo
- Chianti Riserva, Teuzzo Cecchi, Tuscany
- Rosso Riserva, Biferno, Palladino

## WINE STYLE GUIDE

Dry

1  
A

Light

Medium

5  
C

Medium

Sweet

9  
E

Full

Café  
Jardin