

Déjeuner du 5 juillet 1956



Couverture du menu

<b>COLAZIONE</b>		Tr. « ANDRÉA DORIA »	<b>LUNCHEON</b>	
		Giovedì, 5 Luglio 1956		
		Thursday, July 5, 1956		
		<b>CLASSE CABINA</b>		
		<b>CABIN CLASS</b>		
		<b>CHEF'S SUGGESTION</b>		
		Appetizers		
		Spaghetti with butter		
		tomato sauce		
		Stewed beef, Paysanne		
		Mashed potatoes		
		Combination salad		
		Vanilla Beignets		
		Fruit in Season		
		Demi-tasse		
		<b>WINE'S SUGGESTION</b>		
		<b>WHITE:</b>		
		Ruffino gold reserve \$0.80		
		<b>RED:</b>		
		Chianti Brolio staveccio \$0.80		
PREGUSTATIVI . . .	Succo di ananas                      Succo di pomodoro		COCKTAILS . . . .	Pineapple juice                      Tomato juice
ANTIPASTI . . . .	Salame Ungherese                      Insalata di carne e sedano Peperoni verdi, vinaigrette                      Acicchie all'origano Mortadella Bolognese                      Burro                      Rapanelli rossi		HORS D'OEUVRE . . . .	Hungarian salami                      Meat and celery salad Green Peppers, vinaigrette                      Anchovies with origan Red radishes                      Butter                      Mortadella of Bologna
ZUPPE e MINESTRE . . . .	Brodo di pollo in tazza, caldo o freddo                      Crema Santé Zuppa di fagioli alla Napoletana                      Consumato con pastina		SOUPS . . . . .	Chicken clear consommé in cup, hot or cold Beans soup, Napolitaine                      Cream soup, Santé Consummé with fine pastina
FARINACEI . . . .	Spaghetti al burro e formaggio, salsa Bolognese                      Bolognese sauce Risotto alla Parmigiana		FARINACEOUS . . . .	Spaghetti with butter and cheese, Bolognese sauce Risotto à la Parmesina
UOVA . . . . .	Frittata con spinaci                      Fritte all'Americana		EGGS . . . . .	Omelet with spinaches                      Shirred American style
PESCE . . . . .	Sfida d'ippoglossò alla Duglésé		FISH . . . . .	Halibut steak à la Duglésé
PIATTI del GIORNO	Intingolo di manzo alla paesana Cavolfiori e Medaglioni di cervella alla Milanese		ENTRÉES . . . . .	Stewed beef, Paysanne Cauliflower and Cal's brains medallions, Milanese
GRIGLIATE (15 min.)	Fegato di vitello al lardo                      Salsiccini di Francoforte guarniti		FROM THE GRILL . . . .	Cal's liver and bacon (15 minutes)                      Garnished Frankfurter sausages
LEGUMI . . . . .	Spinaci al burro                      Vernetti al tegame		VEGETABLES . . . . .	Buttered spinaches                      Sauted white cabbage
PATATE . . . . .	Prezzenolate                      Foglia                      Pura                      Al tegame		POTATOES . . . . .	Paralyzed                      Chip                      Mashed                      Sauted
INSALATE . . . . .	Fonodori                      Barbabietole                      Patate                      Verde                      Mista Condimenti: Mela sole                      Acetos                      Russa                      Roquefort		SALADS . . . . .	Tomatoe                      Beet-root                      Potatoes                      Green                      Mixed Dressing: Thousand Islands                      Vinaigrette                      Russian                      Roquefort
SALSE . . . . .	Rafano                      Acetos                      Tartara		SAUCES . . . . .	Horsradish                      Vinaigrette                      Tartar
FORMAGGI . . . . .	Provolone                      Olanda                      Fior d'Alpe                      Bel Paese		CHEESES . . . . .	Provolone                      Holland                      Fior d'Alpe                      Bel Paese
DOLCI & GELATI . . . .	Bignole alla vaniglia                      Gelatina di frutta Crema Curaçao                      Sorbetto di limone		SWEET & ICE CREAM	Vanilla beignets                      Fruit Jelly Curaçao cream                      Lemon sherbet
FRUTTA FRESCA . . . .	Pero                      Mela                      Aranci                      Ciliege		FRESH FRUIT . . . . .	Pears                      Apples                      Oranges                      Cherry
BEVANDE . . . . .	Caffè Italiano o Americano                      Sanka                      Hag                      The Ceylon Tiglio                      Camomilla                      Menta                      Lattic fresco		BEVERAGES . . . . .	stamun or American coffee                      Sanka                      Hag                      Tea Ceylon Linden                      Camomille                      Mint                      Fresh milk

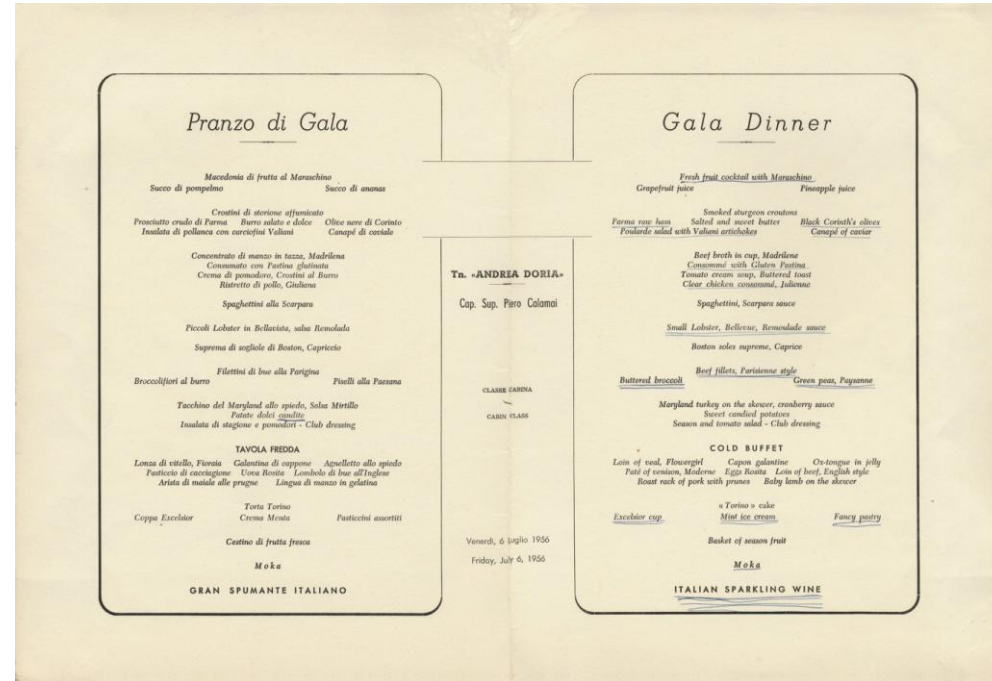


Dos du menu

Dîner de Gala du 6 juillet 1956

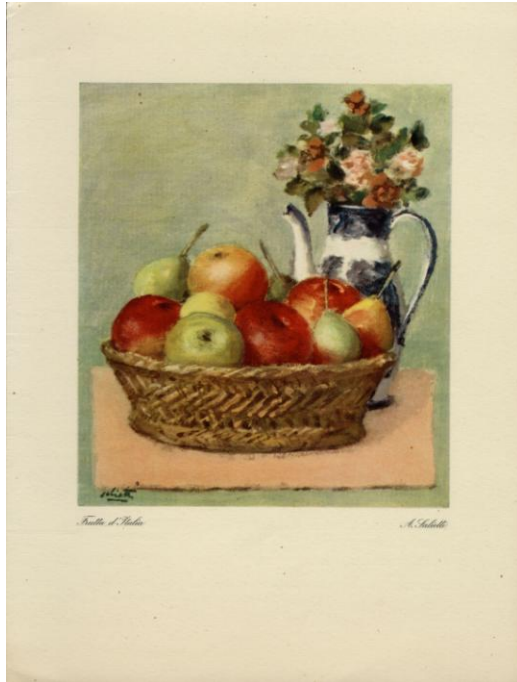


Couverture du menu



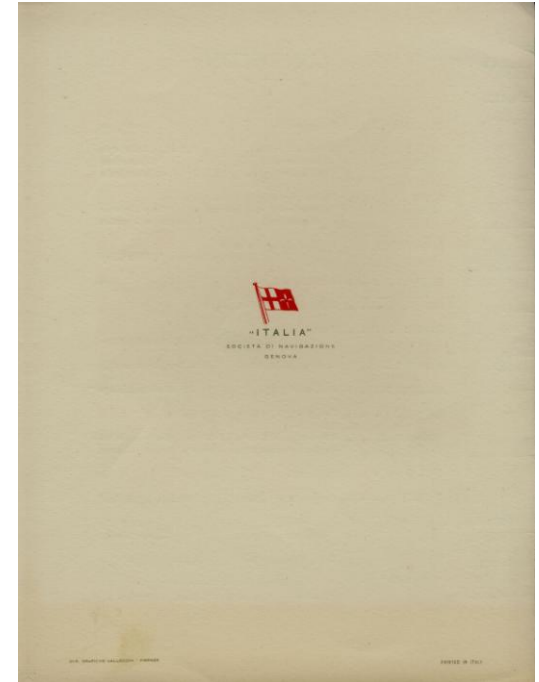
Dos du menu

## Déjeuner du 13 juillet 1956



Couverture du menu

COLAZIONE		Tr. « ANDREA DORIA »	LUNCHEON	
		Venerdì, 13 Luglio, 1956		
		Friday, July 13, 1956		
		<b>CLASSE CABINA</b>		
		<b>CABIN CLASS</b>		
		<b>CHEF'S SUGGESTION</b>		
<b>PREGUSTATIVI</b> . . .	Succo di ananas                      Succo di pomodoro	<b>Appetizers</b>	<b>COCKTAILS</b> . . . .	Pineapple juice                      Tomato juice
<b>ANTIPASTI</b> . . . .	Ossoletto di Brianza                      Melanzane all'agro-dolce Insalata Fiorentina                      Burro                      Salsame sostrano Manzo e sedano, vinaigrette                      Filetti di pesce marinato	Dumplings, Roman style Roast Baby Lamb Boulangere Mashed potatoes Combination salad Apple croustade Fruit in Season Demi tasse	<b>HORS D'ŒUVRE</b> . . .	Brianza « Ossoletto »                      Fish filets, Sailor style Florentine salad                      Butter                      Italian salami Beef and celery, vinaigrette                      Egg-plants in escabeche
<b>ZUPPE • MINESTRE</b> . . .	Bordo di pollo in tazza, caldo o freddo                      Zuppa Pavesana Vellutina d'orzo con crostini                      Consumato con pastina Riso in brodo		<b>SOUPS</b> . . . . .	Chicken clear consommé in cup, hot or cold Cream barley with crostons                      Soup Pavesana Rise in broth                      Consommé with pastina
<b>FARINACEI</b> . . . .	Spaghetti alla Bolognese                      Gnocchi alla Romana, sugo di carne		<b>FARINACEOUS</b> . . . .	Spaghetti, Bolognese sauce Dumplings, Roman style, Meat Gravy
<b>UOVA</b> . . . . .	Rimestate al pomodoro                      Al piatto con prosciutto		<b>EGGS</b> . . . . .	Scrambled with tomato                      Shirred with ham
<b>PESCE</b> . . . . .	Trance di Bombino bollito, salsa maionese		<b>FISH</b> . . . . .	Boiled slices of Halibut, Mayonnese
<b>PIATTI del GIORNO</b>	Agnello novello alla Formaia                      Biscione di manzo, Amburghese, patate puree		<b>ENTRÉES</b> . . . . .	Roast Baby Lamb, Boulangere Hamburger Beef Steak, Mashed potatoes
<b>GRIGLIATE (15 min.)</b>	Spiedini Gastronomica                      Fegato all'Americana		<b>FROM THE GRILL</b> . . .	Gastronomic Brochettes                      Slices of liver, American style (15 minutes)
<b>LEGUMI</b> . . . . .	Piselli alla parmana                      Carvolo bianco stufato		<b>VEGETABLES</b> . . . .	Peas, country style                      Stewed white cabbage
<b>PATATE</b> . . . . .	Prezzemolate                      Foglia                      Pura                      Al tegame		<b>POTATOES</b> . . . . .	Parsleyed                      Chip                      Mashed                      Sauteed
<b>INSALATE</b> . . . . .	Famosori                      Barbabietole                      Patate                      Verde                      Mista Condimenti: Mille isole                      Arsenia                      Russa                      Bisquefort		<b>SALADS</b> . . . . .	Tomatoe                      Beet-root                      Potatoes                      Green                      Mixed Dressing: Thousand Islands                      Vinaigrette                      Russian                      Bisquefort
<b>SALSE</b> . . . . .	Rafano                      Acetona                      Tartara		<b>SAUCES</b> . . . . .	Horsersdiah                      Vinaigrette                      Tartar
<b>FORMAGGI</b> . . . . .	Gorgonzola                      Pastorella                      Provolone                      Olanda		<b>CHEESES</b> . . . . .	Gorgonzola                      Pastorella                      Provolone                      Holland
<b>DOLCI &amp; GELATI</b> . . .	Crostata di mele                      Gelatina di frutta Coppa crema vaniglia                      Sorbetto di cocco	<b>WINE'S SUGGESTION</b>	<b>SWEET &amp; ICE CREAM</b>	Apple croustade                      Fruit Jelly Vanilla cream cup                      Coco-nut sherbet
<b>FRUTTA FRESCA</b> . . .	Aranci                      Pere                      Mele                      Albicocche	<b>WHITE:</b> Santa Magdalena Kupelw. \$1.00	<b>FRESH FRUIT</b> . . . .	Oranges                      Pears                      Apples                      Apricots
<b>BEVANDE</b> . . . . .	Caffé Italiano o Americano                      Sanka                      Hag                      The Ceylon Tiglio                      Camomilla                      Menta                      Latte fresco	<b>RED:</b> Grigolino Mirafine vecchio \$0.80	<b>BEVERAGES</b> . . . . .	Italian or American coffee                      Sanka                      Hag                      Tea Ceylon Linden                      Camomille                      Mint                      Fresh milk



Dos du menu

Dîner du 13 juillet 1956



Couverture du menu

PRANZO		DINNER	
Tn. « ANDREA DORIA »			
Venerdì, 13 Luglio, 1956 Friday, July 13, 1956			
CLASSE CABINA		CLASSE CABINA	
CABIN CLASS			
<b>CHEF'S SUGGESTION</b>			
Vegetable minestrone		Vegetable minestrone	
Mediterranean soles		Mediterranean soles	
Meunière		Meunière	
Capon in saucepan		Capon in saucepan	
Paysanne		Paysanne	
Stuffed tomatoes,		Stuffed tomatoes,	
Combination salad		Combination salad	
Assorted cheese		Assorted cheese	
Bavaroise Mosaic		Bavaroise Mosaic	
Fruit in Season		Fruit in Season	
Demi-tasse		Demi-tasse	
<b>WINE'S SUGGESTION</b>			
WHITE:		WHITE:	
Terlano Cerli \$1.00		Terlano Cerli \$1.00	
RED:		RED:	
Chianti Brolio stravecchio \$0.80		Chianti Brolio stravecchio \$0.80	
PREGUSTATIVI . . .	Succo di pompelmo Burro salato e dolce	Succo di arance Salted and sweet butter	Orange juice
ZUPPE « MINESTRE »	Consumato di pollo in tazza, caldo o freddo Straciatella alla Romana Minestrone di verdura con pasta	Chicken consommé in cup, hot or cold Roman straciatella Vegetable minestrone with nouilles	Cream Farmentier
FARINACEI . . . . .	Maltagliati al burro e formaggio, salsa pomodoro Riso bollito	Short cut macaroni, butter and cheese - tomato sauce Boiled rice	
PESCE . . . . .	Sogliole del Mediterraneo dorate alla Mugusa	Mediterranean soles, Meunière	
PIATTI del GIORNO	Capone in casseruola alla Pannina Bibimbata di manzo arrosto	Capon in sauce pan, Paysanne Roast sirloin of beef	
GRIGLIATE (15 min.)	Medaglioni di rognone, patate foglia Petticini d'agnello semapati	Kidney medallions, potato chips Mustard Breast of Lamb (15 minutes)	
LEGUMI . . . . .	Scarola stufata Pomodori ripieni all'Italiana	Stewed Escarole Stuffed Tomatoes, Italian style	
PATATE . . . . .	Foglia Risolate Passato Bollite	Chip Rissolod Mashed Boiled	
TAVOLA FREDDA . . . . .	Galantina Moderna Agnello allo spiedo Quadrillo di maiale Dolciata d'aragosta, Parigi	Galantine Moderne Lamb on the spit Roast sirloin of pork Dolciated of lobster, Parisienne	Prime rib of beef with horseradish Salted ox-tongue Zampone of Modena
SALSA . . . . .	Mirtilli Verde Maionese	Cranberry Green Mayonnaise	
INSALATE . . . . .	Verde Patate Barbabietole Mista Condimenti: Mela Isola Acetosa Russo Rouquet	Green Potatoes Beet-roots Mixed Dressing: Thousand Islands Vinaigrette Rusian Rouquet	
FORMAGGI . . . . .	Gorgonzola Pastorella Provolone Olanda	Gorgonzola Pastorella Provolone Holland	
DOLCI & GELATI . . . . .	Bavarese Mosaic Crema Gianduia Sorbetto di fragole	Mosaic Bavaroise Gianduia cream Moka cake Strawberry sherbet	
FRUTTA FRESCA . . . . .	Aranci Pere Mela Albicocche	Oranges Pears Apples Apricots	
BEVANDE . . . . .	Caffè Italiano o Americano Tiglio Camomilla Menta Latte fresco	Italian or American coffee Linden Camomille Mint Fresh milk	



Dos du menu