
Costa renewing its collaboration Bruno Barbieri

By **Rick Lundstrom** on April, 14 2017 | Catering



Costa Cruises this month introduced a new menu on board developed by [Bruno Barbieri](#).

Barbieri has developed a range of courses from antipasto to dessert. They include a salad of prawns with endive heart and minced Mediterranean pesto, and garganelli pasta with swordfish, tomato and basil, on a cream of cannellini bean and strong ricotta, a pasta dish that calls to mind the Romagna riviera, the chef's homeland.

Barbieri's other pasta dish is a tortellini in a Parmesan and bay leaf fondue flavored with nutmeg. Salmon steak with a potato crust, lamb cutlets with green bread and dried fruit, and sliced beef fillet are the main course stars. Fruits of the forest bavarois with cooked grape must and warm chocolate and walnut pudding with blackberry sauce and lavender-scented custard are the desserts created by the chef.

Passengers who are following a vegetarian diet can try an antipasto of spinach pudding with confit cherry tomatoes, herb flavored salsa verde and thinly sliced sesame bread; a soup made with potato cream, endive and olive pie and rounded off with a quenelle of thick tomato soup, and a vegetable brochette dipped in spices, that recalls journeys to far-off lands.

"Being able to offer dishes by Bruno Barbieri on board our ships fills us with pride," commented Giuseppe Carino, Costa Cruises Vice President Guest Experience and Onboard Revenues, in an April press release. "Every year we take hundreds of thousands of guests on holiday who come from approximately 200 different countries and to whom we want to offer a cruise experience that encapsulates Italy's finest, starting precisely with our cuisine, which has always been one of our strengths. This new menu will give our guests the chance to discover the cuisine of a great Italian chef who mixes together exquisite ingredients in recipes that are always new and amazing."