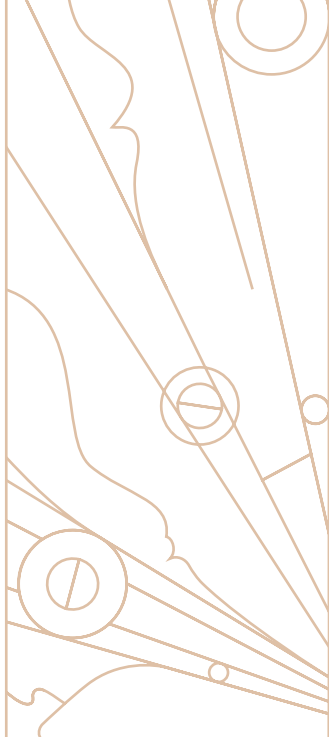
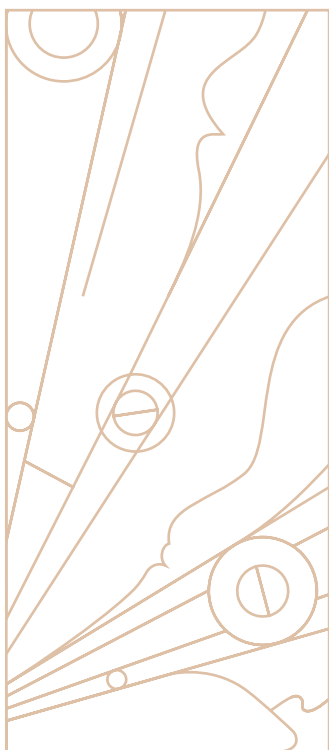


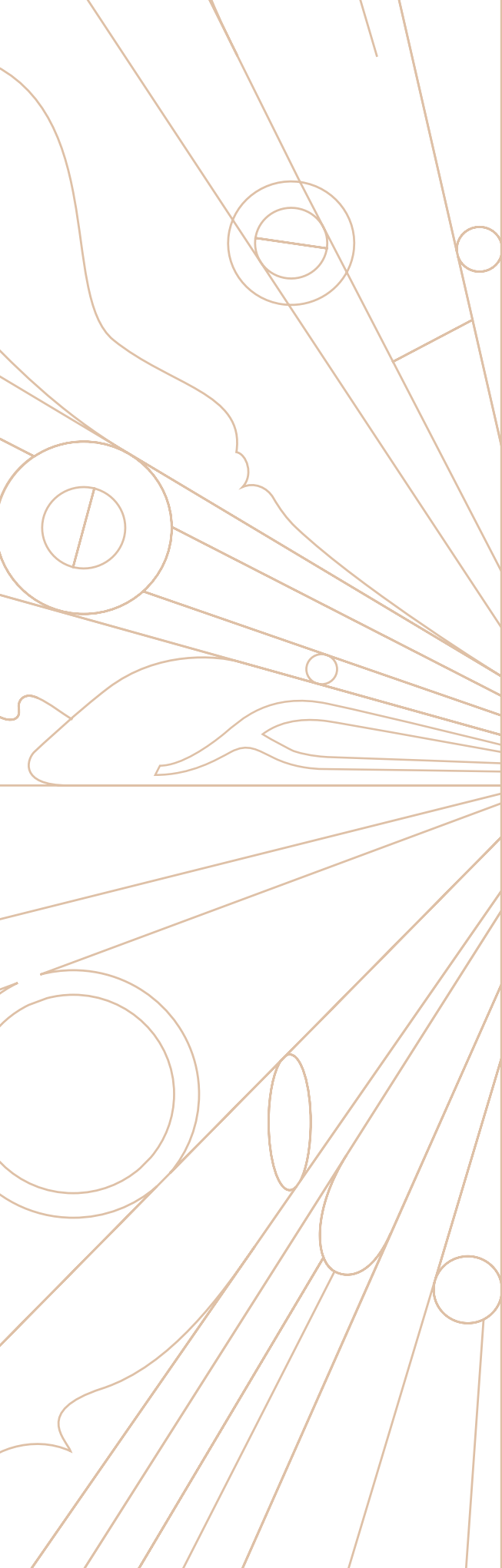


EXECUTIVE

MENÙ | MENU | LA CARTE

 **FRECCIAROSSA**





EXECUTIVE

**Per te che ami circondarti
del meglio, ovunque tu sia.**

EXECUTIVE

Conceived for those who love to surround themselves with the best, wherever they are.

EXECUTIVE

Pour vous qui aimez ce qu'il y a de mieux,
où que vous soyez.



By CARLO CRACCO

Concediti un piccolo lusso.

Prova l'alta cucina a bordo treno
con le ricette create in esclusiva
per te dallo Chef Carlo Cracco.

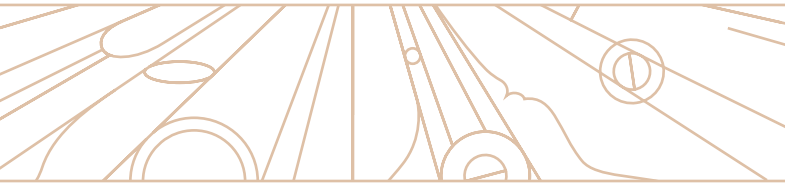
Treat yourself to a little luxury.

Try haute cuisine on board
with recipes created exclusively
for you by Chef Carlo Cracco.

Laissez-vous tenter par un petit luxe.

Découvrez une offre de restauration premium
à bord avec les recettes créées en exclusivité
pour vous par le Chef Carlo Cracco.

Colazione | Breakfast | Petit déjeuner



Cornetto vuoto

Plain croissant | Croissant nature

Treccia alla crema

Treccia pastry with creamy filling
Torsade à la crème

Cremoso di latte di bufala - pistacchio - Senza glutine

Creamy buffalo milk dessert - pistachio - Gluten-free
Crème au lait de bufflonne - pistache - Sans gluten

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free
Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Biscotti al cocco

Coconut biscuits | Biscuits à la noix de coco

Frutta secca - Mix Vitalità BIO - Senza glutine

Dried fruit - ORGANIC Mix Vitalità - Gluten-free
Mélange de fruits secs - Mix Vitalité BIO - Sans gluten

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

Fette biscottate integrali BIO

ORGANIC wholemeal rusks | Biscottes complètes BIO

Confettura di fragole

Strawberry jam | Confiture de fraises

Miele di fiori d'acacia

Acacia blossom honey | Miel d'acacia

Yogurt intero bianco BIO da latte fieno STG - Senza glutine

ORGANIC white yoghurt made with whole TSG haymilk - Gluten-free
Yaourt blanc entier au lait de foin STG BIO – Sans gluten

Macedonia

Fresh fruit salad | Salade de fruits



CLUB SANDWICH by CARLO CRACCO

Pane alla curcuma e semi di lino con vitello in salsa monferrina, sedano rapa e carote

CLUB SANDWICH by CARLO CRACCO

Turmeric and flaxseed bread with veal in salsa monferrina, celeriac and carrots

CLUB SANDWICH de CARLO CRACCO

Pain au curcuma et graines de lin, accompagné de veau en sauce monferrina, céleri-rave et carottes

Tortino di albumi, zucchine e anacardi

Savoury pie with egg whites, courgettes and cashews
Petit gâteau aux blancs d'œufs, courgettes et noix de cajou

Ovalino con pollo sfilacciato e salsa alla birra

Ovalino bread roll with shredded chicken and beer sauce

Petit pain Ovalino, effiloché de poulet et sauce à la bière

Birra consigliata | Recommended beer | Bière recommandée
IPA - DOPPIO MALTO

Torta salata di cavolo nero e formaggio dell'altopiano

Savoury tart with cavolo nero kale and Altopiano cheese

Quiche au chou noir et fromage de montagne

Vino consigliato | Recommended wine | Vin conseillé
Mané, Piemonte DOC Chardonnay - VILLA GIADA



CLUB SANDWICH by CARLO CRACCO

Pane alla curcuma e semi di lino con vitello in salsa monferrina, sedano rapa e carote

CLUB SANDWICH by CARLO CRACCO

Turmeric and flaxseed bread with veal in salsa monferrina, celeriac and carrots

CLUB SANDWICH de CARLO CRACCO

Pain au curcuma et graines de lin, accompagné de veau en sauce monferrina, céleri-rave et carottes

Vino consigliato | Recommended wine | Vin conseillé
Suri, Barbera d'Asti DOCG - VILLA GIADA



TAGLIERE by CARLO CRACCO

Salame Napoli e provola

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

Napoli salami and provola cheese

ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO

Saucisson Napoli et fromage provola

Vino consigliato | Recommended wine | Vin conseillé
Sasso Serra, Aglianico IGP, Campania - PASSO DELLE TORTORE

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

Focaccia croccante con noci e uvetta

Crispy focaccia with walnuts and raisins | Focaccia croquante aux noix et raisins secs

Paninetto al cacao e nocciole

Bun with cocoa and hazelnuts | Petit pain au cacao et aux noisettes

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

Cremoso di latte di bufala - pistacchio - Senza glutine

Creamy buffalo milk dessert - pistachio - Gluten-free

Crème au lait de bufflonne - pistache - Sans gluten

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

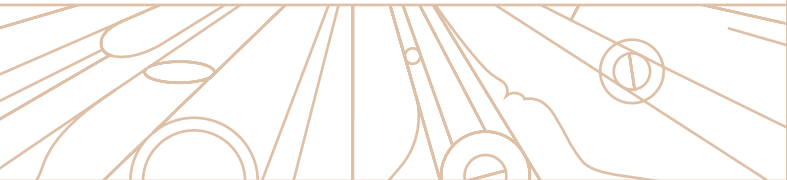
Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits

Pranzo | Lunch | Déjeuner



Hummus alla barbabietola e paprika affumicata con fetta biscottata all'olio evo

Beetroot and smoked paprika hummus with olive oil rusk | Houmous à la betterave et au paprika fumé, accompagné d'une biscotte à l'huile d'olive extra vierge

Birra consigliata | Recommended beer | Bière recommandée
Nora - BALADIN

Tortino di albumi, zucchine e anacardi

Savoury pie with egg whites, courgettes and cashews
Petit gâteau aux blancs d'œufs, courgettes et noix de cajou



TAGLIERE by CARLO CRACCO

Salame Napoli e provola

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

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ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO

Saucisson Napoli et fromage provola

Vino consigliato | Recommended wine | Vin conseillé

Sasso Serra, Aglianico IGP, Campania - PASSO DELLE TORTORE

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

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Paninetto al cacao e nocciole

Bun with cocoa and hazelnuts | Petit pain au cacao et aux noisettes

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

Mezzelune di ricotta e borragine con salsa al Parmigiano Reggiano

Mezzelune pasta filled with ricotta and borage, in a Parmigiano Reggiano sauce

Pâtes « mezzelune » à la ricotta et à la bourrache, sauce au Parmigiano Reggiano

Pappa al pomodoro

Pappa al pomodoro bread and tomato soup

Pappa al pomodoro (soupe à base de pain et de tomate)

Lasagna alla bolognese - Senza glutine e lattosio

Lasagna Bolognese - Gluten-free and lactose-free

Lasagnes à la sauce bolognaise - Sans gluten ni lactose



PIATTO by CARLO CRACCO

Bocconcini di tacchino con funghi e nocciole con purea di sedano rapa

DISH by CARLO CRACCO

Turkey bites with mushrooms and hazelnuts served with celeriac purée

PLAT de CARLO CRACCO

Bouchées de dinde aux champignons et noisettes, accompagnées d'une purée de céleri-rave

Vino consigliato | Recommended wine | Vin conseillé

Collio DOC, Cabernet Sauvignon - MARCO FELLUGA

Manzo peposo alla fornacina

Fornacina beef and pepper stew

Bœuf au poivre à la « fornacina »

Carote prezzemolate

Carrots with parsley | Carottes au persil



CLUB SANDWICH by CARLO CRACCO

Pane alla curcuma e semi di lino con vitello in salsa monferrina, sedano rapa e carote

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Turmeric and flaxseed bread with veal in salsa monferrina, celeriac and carrots

CLUB SANDWICH de CARLO CRACCO

Pain au curcuma et graines de lin, accompagné de veau en sauce monferrina, céleri-rave et carottes

Vino consigliato | Recommended wine | Vin conseillé

Suri, Barbera d'Asti DOCG - VILLA GIADA

Cremoso di latte di bufala - pistacchio - Senza glutine

Creamy buffalo milk dessert - pistachio - Gluten-free

Crème au lait de bufflonne - pistache - Sans gluten

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

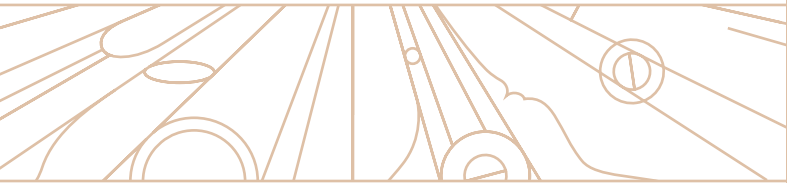
Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits

Aperitivo | Appetisers | Apéritif



Ovalino con pollo sfilacciato e salsa alla birra

Ovalino bread roll with shredded chicken and beer sauce
Petit pain Ovalino, effiloché de poulet et sauce à la bière

Birra consigliata | Recommended beer | Bière recommandée
IPA - DOPPIO MALTO

Torta salata di cavolo nero e formaggio dell'altopiano

Savoury tart with cavolo nero kale and Altopiano cheese
Quiche au chou noir et fromage de montagne

Vino consigliato | Recommended wine | Vin conseillé
Mané, Piemonte DOC Chardonnay - VILLA GIADA

Focaccina con zucca e salsiccia

Mini focaccia with pumpkin and sausage
Petite focaccia à la courge et à la saucisse

Birra consigliata | Recommended beer | Bière recommandée
IPA - DOPPIO MALTO



TAGLIERE by CARLO CRACCO

Salame Napoli e provola

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO
Napoli salami and provola cheese
ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO
Saucisson Napoli et fromage provola

Vino consigliato | Recommended wine | Vin conseillé
Sasso Serra, Aglianico IGP, Campania - PASSO DELLE TORTORE

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

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Crispy focaccia with walnuts and raisins | Focaccia croquante aux noix et raisins secs

Paninetto al cacao e nocciole

Bun with cocoa and hazelnuts | Petit pain au cacao et aux noisettes

Grissino DOP alle olive

PDO olive breadstick | Gressin AOP aux olives

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

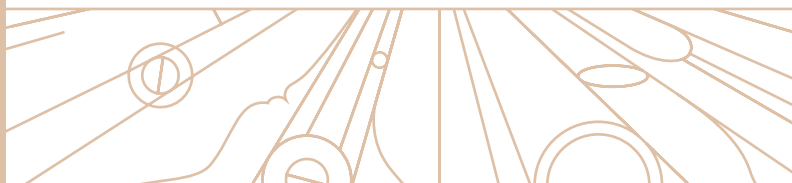


CLUB SANDWICH by CARLO CRACCO

Pane alla curcuma e semi di lino con vitello in salsa monferrina, sedano rapa e carote

CLUB SANDWICH by CARLO CRACCO
Turmeric and flaxseed bread with veal in salsa monferrina, celeriac and carrots
CLUB SANDWICH de CARLO CRACCO
Pain au curcuma et graines de lin, accompagné de veau en sauce monferrina, céleri-rave et carottes

Vino consigliato | Recommended wine | Vin conseillé
Surì, Barbera d'Asti DOCG - VILLA GIADA



Cremoso di latte di bufala - pistacchio - Senza glutine

Creamy buffalo milk dessert - pistachio - Gluten-free

Crème au lait de bufflonne - pistache - Sans gluten

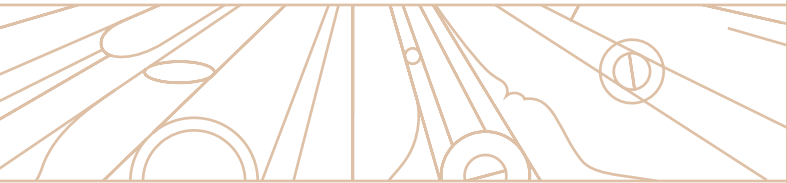
Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits



Hummus alla barbabietola e paprika affumicata con fetta biscottata all'olio evo

Beetroot and smoked paprika hummus with olive oil rusk | Houmous à la betterave et au paprika fumé, accompagné d'une biscotte à l'huile d'olive extra vierge

Birra consigliata | Recommended beer | Bière recommandée
Nora - BALADIN

Focaccina con zucca e salsiccia

Mini focaccia with pumpkin and sausage
Petite focaccia à la courge et à la saucisse

Birra consigliata | Recommended beer | Bière recommandée
IPA - DOPPIO MALTO



TAGLIERE by CARLO CRACCO

Salame Napoli e provola

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO
Napoli salami and provola cheese
ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO
Saucisson Napoli et fromage provola

Vino consigliato | Recommended wine | Vin conseillé
Sasso Serra, Aglianico IGP, Campania - PASSO DELLE TORTORE

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

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Paninetto al cacao e nocciole

Bun with cocoa and hazelnuts | Petit pain au cacao et aux noisettes

Grissino DOP alle olive

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Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

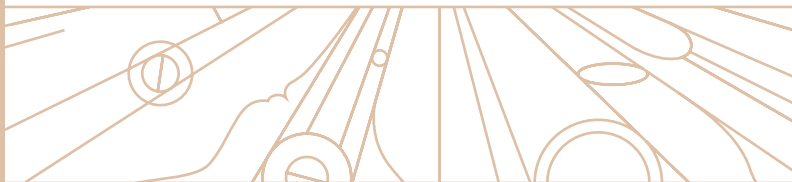


CLUB SANDWICH by CARLO CRACCO

Pane alla curcuma e semi di lino con vitello in salsa monferrina, sedano rapa e carote

CLUB SANDWICH by CARLO CRACCO
Turmeric and flaxseed bread with veal in salsa monferrina, celeriac and carrots
CLUB SANDWICH de CARLO CRACCO
Pain au curcuma et graines de lin, accompagné de veau en sauce monferrina, céleri-rave et carottes

Vino consigliato | Recommended wine | Vin conseillé
Surì, Barbera d'Asti DOCG - VILLA GIADA



Mezzelune di ricotta e borragine con salsa al Parmigiano Reggiano

Mezzelune pasta filled with ricotta and borage, in a Parmigiano Reggiano sauce
Pâtes « mezzelune » à la ricotta et à la bourrache, sauce au Parmigiano Reggiano

Pappa al pomodoro

Pappa al pomodoro bread and tomato soup
Pappa al pomodoro (soupe à base de pain et de tomate)

Lasagna alla bolognese - Senza glutine e lattosio

Lasagna Bolognese - Gluten-free and lactose-free
Lasagnes à la sauce bolognaise - Sans gluten ni lactose



PIATTO by CARLO CRACCO

Bocconcini di tacchino con funghi e nocciole con purea di sedano rapa

DISH by CARLO CRACCO

Turkey bites with mushrooms and hazelnuts served with
celeriac purée

PLAT de CARLO CRACCO

Bouchées de dinde aux champignons et noisettes, accompagnées
d'une purée de céleri-rave

Vino consigliato | Recommended wine | Vin conseillé

Collio DOC, Cabernet Sauvignon - MARCO FELLUGA

Manzo peposo alla fornacina

Fornacina beef and pepper stew
Bœuf au poivre à la « fornacina »

Carote prezzemolate

Carrots with parsley | Carottes au persil

Cremoso di latte di bufala - pistacchio - Senza glutine

Creamy buffalo milk dessert - pistachio - Gluten-free
Crème au lait de bufflonne - pistache - Sans gluten

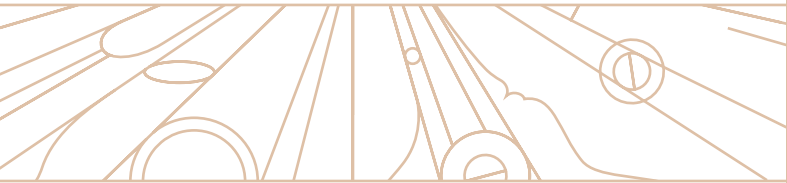
Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free
Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits

Open Bar



Vini bianchi | White wine | Vins blancs

Fiano di Avellino DOCG - FEUDI DI SAN GREGORIO
Campania | Campania | Campanie - 13% vol - 37,5 cl

Mané, Piemonte DOC Chardonnay - VILLA GIADA
Piemonte | Piedmont | Piémont - 13% vol - 37,5 cl

Le Arcaie, Greco di Tufo IGP - PASSO DELLE TORTORE
Campania | Campania | Campanie - 13% vol - 37,5 cl

Torre di Giano Bianco di Torgiano DOC - LUNGAROTTI
Umbria | Umbria | Ombrie - 12,5% vol - 37,5 cl

Vini rossi | Red wine | Vins rouges

Surì, Barbera d'Asti DOCG - VILLA GIADA
Piemonte | Piedmont | Piémont - 14% vol - 37,5 cl

Sasso Serra, Aglianico IGP, Campania - PASSO DELLE TORTORE
Campania | Campania | Campanie - 13% vol - 37,5 cl

Regaleali, Nero d'Avola, Sicilia DOC - TASCA D'ALMERITA
Sicilia | Sicily | Sicile - 13% vol - 37,5 cl

Collio DOC, Cabernet Sauvignon - MARCO FELLUGA
Friuli-Venezia Giulia | Friuli-Venezia Giulia | Frioul-Vénétie Julienne
13% vol - 37,5 cl

Le bollicine | Sparkling wine | Les bulles

Fusion, Spumante metodo classico - GIORGI
Lombardia | Lombardy | Lombardie - 12,5% vol - 20 cl

Le birre artigianali | Craft beer | Bière artisanale

IPA - DOPPIO MALTO - 6% vol - 33 cl

Nora - BALADIN - 6,8% vol - 33 cl

Nazionale - BALADIN - 6,5% vol - 33 cl

Nazionale - Senza glutine - BALADIN
Nazionale - Gluten-free | Nazionale - Sans gluten - 6,5% vol - 33 cl

Gli aperitivi | Aperitifs | Apéritifs

Crodino - 10 cl

Sanbittèr rosso
Sanbittèr Red | Sanbittèr rouge - 10 cl

Sanbittèr Dry bianco
Sanbittèr Dry White | Sanbittèr Dry blanc - 10 cl

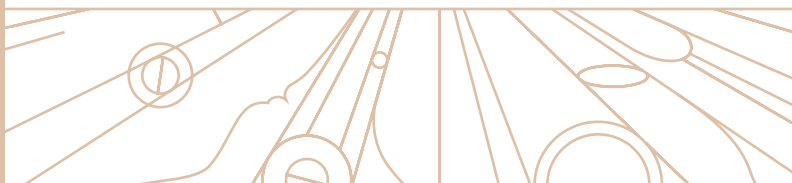
Aperol Spritz - 9% vol - 10 cl

Negroni - 21% vol - 10 cl

Mojito - 18% vol - 10 cl

Moscow Mule - 14% vol - 10 cl

Gin Sensation - 14% vol - 10 cl



Bibite analcoliche | Non-alcoholic drinks | Boissons sans alcool

Coca-Cola Original

Coca-Cola Zero Zuccheri

Coca-Cola Zero Sugar | Coca-Cola Zéro

Fanta Orange

Sprite

Tè limone BIO | ORGANIC lemon tea | Thé citron BIO

Tè pesca BIO | ORGANIC peach tea | Thé pêche BIO

Gassosa BIO | ORGANIC lemon soda | Gassosa BIO

Chinotto BIO | ORGANIC chinotto | Chinotto BIO

I succhi e la spremuta BIO

ORGANIC juices and freshly squeezed juices | Les jus et les fruits pressés BIO

Succo di frutta ACE BIO

ORGANIC ACE fruit juice | Jus de fruit ACE BIO

Succo di frutta Albicocca BIO

ORGANIC apricot juice | Jus de fruit Abricot BIO

Succo di frutta Ananas BIO

ORGANIC pineapple juice | Jus de fruit Ananas BIO

Spremuta di arancia bionda BIO

ORGANIC blond orange juice | Orange blonde pressée BIO

La caffetteria | Coffee | Boissons Chaude

illy espresso - Caffè Intenso

illy espresso - Bold roast coffee | illy espresso - Café à torréfaction intense

illy espresso - Caffè lungo Intenso

illy espresso - Long bold roast coffee

illy espresso - Café allongé à torréfaction intense

Caffè macchiato

Espresso with a dash of milk | Café espresso avec une touche de lait

Caffè macchiato con bevanda di riso

Espresso with a dash of rice drink

Café espresso avec une touche de lait de riz

illy espresso - Caffè decaffeinato

illy espresso - Decaffeinated coffee | illy espresso - Café décaféiné

illy espresso - Caffè lungo decaffeinato

illy espresso - Long decaffeinated coffee | illy espresso - Café allongé décaféiné

Orzo Espresso - Hordeum

"Hordeum" Barley coffee | Café d'orge Espresso - Hordeum

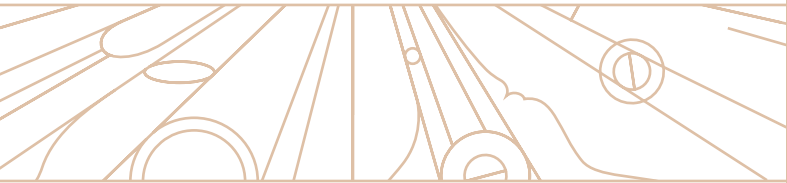
Orzo Ginseng - Hordeum

"Hordeum" Barley ginseng | Café d'orge Ginseng - Hordeum

Bicchieri di latte

Glass of milk | Verre de lait

Open Bar



Bicchiere di bevanda di riso

Glass of rice drink | Verre de lait de riz

Cappuccino

Cappuccino di riso

Rice Cappuccino | Cappuccino avec une touche de lait de riz

Latte macchiato

Milk with a dash of coffee | Lait avec une touche de café

Bevanda di riso macchiata

Rice drink with a dash of coffee | Lait de riz avec une touche de café

Tè e tisane | Tea and herbal teas | Thés et tisanes

Tè Earl Grey Yin Zhen

Earl Grey Yin Zhen Tea | Thé Earl Grey Yin Zhen

Tè Breakfast

Breakfast tea | Thé Breakfast

Tè Verde Pure Green Tea

Pure Green Tea | Thé Vert Simplement Pur

Camomilla BIO

ORGANIC chamomile | Camomille BIO

Tisana Passion de Fleurs

Passion de Fleurs herbal tea | Tisane Passion de Fleurs

Tisana Bali

 | Bali herbal tea | Tisane Bali

Tisana du Berger

 | Du Berger herbal tea | Tisane du Berger

Le acque | Water | Les eaux

Acqua naturale

Still water | Eau plate

Acqua frizzante

Sparkling water | Eau pétillante



I prodotti senza glutine proposti sono stati approvati nell'ambito del programma AFC di AIC. Ogni procedura prevista per il servizio senza glutine è condivisa e approvata da AIC.

The gluten-free products offered have been approved by the Gluten Free Eating Out program of the Italian Coeliac Association (AIC). Each procedure involved in the gluten-free service is shared and approved by the AIC.

Les produits sans gluten proposés à bord ont été approuvés par le programme de restauration sans gluten de l'Association Italienne pour la Maladie Coeliaque (AIC). Toute procédure engagée pour le service « sans gluten » est partagée et approuvée par l'AIC.

I piatti preparati a bordo possono contenere tracce di: cereali contenenti glutine, crostacei, uova, pesce, arachidi, soia, latte e derivati, frutta a guscio, sedano, senape, semi di sesamo, anidride solforosa e solfiti, molluschi e lupini. Per qualsiasi informazione su ingredienti e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

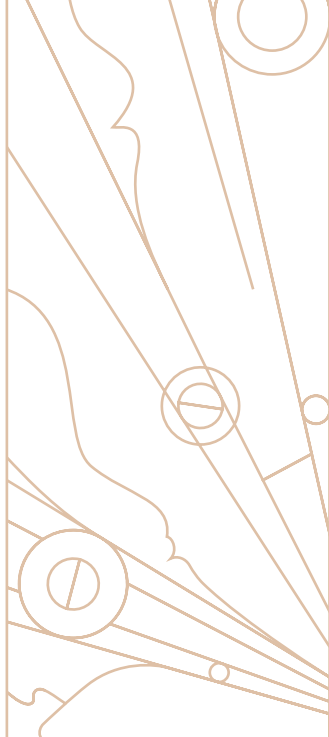
The dishes prepared on board may contain traces of: cereals containing gluten, shellfish, eggs, fish, peanuts, soya, milk and its derivatives, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, molluscs and lupine seeds. For further information regarding ingredients and allergens, it is possible to consult the leaflets on this subject which will be provided by our service staff on request.

Les plats préparés à bord sont susceptibles de contenir des traces de : céréales contenant du gluten, crustacés, oeufs, poissons, arachides, soja, lait et ses dérivés, fruits à coques, céleri, moutarde, graines de sésame, anhydride sulfureux et sulfites, lupin et mollusques. Pour plus de renseignements sur les ingrédients et les allergènes nous vous invitons à consulter le dépliant d'information qui vous sera fourni par notre personnel de bord, sur simple demande de votre part.

Alcune proposte di menu potrebbero essere disponibili solo in determinate fasce orarie.

Some menus could be available only in certain time slots.

Certaines propositions de formules pourraient n'être disponibles qu'à des heures spécifiques de la journée.



EDIZIONE OTTOBRE 2026
OCTOBER 2026 EDITION
ÉDITION OCTOBRE 2026

