

-Extra-
VIRGIN

Antipasto

RIBOLLITA (v)
CANNELLINI BEANS, ESCAROLE SALSA VERDE,
COUNTRY BREAD

ROMAINE & FRISÉE SALAD*
WHITE ANCHOVIES, CROUTONS,
SIX-MINUTE EGG

CRISPY ARTICHOKE (v)
CAPER AIOLI & CHARRED LEMON

SMOKED CHICKEN LIVER MOUSSE
GRILLED CIABATTA
& BALSAMIC AGRODOLCE

BEEF CARPACCIO* (gf)
CHANTERELLES, SUNCHOKES,
TRUFFLE DRESSING

SEMOLINA FRIED CALAMARI
LEMON & CHILI DIP

BRAISED MINI MEATBALLS
SMOKED MOZZARELLA, TOMATO, PANCETTA

Affettati Misti

CHEF’S SELECTION

Salumi

PROSCIUTTO

PISTACHIO MORTADELLA

SALAME NAPOLI

Formaggi

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

WILDFLOWER HONEY, PEAR MOSTARDA,
ROSEMARY SPICED NUTS, EGGPLANT CAPONATA

Secondo

EGGPLANT PARMIGIANA (vv)(gf)
VEGAN MOZZARELLA, CHERRY TOMATOES,
GARLIC, BASIL

GRILLED MEDITERRANEAN SEA BASS (gf)
LEMON, ROASTED FENNEL,
YUKON GOLD POTATO

**SPATCHCOCKED GRILLED
YOUNG CHICKEN**
CAPER BERRIES, PICKLED CELERY,
PICCATA SAUCE

BRAISED PORK CHEEK
CHANTERELLE MUSHROOMS,
ARROWLEAF SPINACH, CRISPY PORK

PORCINI-RUBBED NEW YORK STRIP*
CALABRIAN CHILI BUTTER, FARRO,
SAUTÉED ESCAROLE

Pasta


POTATO GNOCCHI (v)
HEN OF THE WOODS
MUSHROOMS, SPINACH,
TRUFFLE BUTTER SAUCE


SPAGHETTI ALLE VONGOLE
LITTLE NECK CLAMS, WHITE WINE,
CRUSHED RED PEPPER


**GEMELLI AL NERO
SEAFOOD PASTA**
MUSSELS, SHRIMP, CHILI,
SEA URCHIN SAUCE


BUCATINI ALLA CARBONARA*
EGG YOLK, PECORINO ROMANO,
BLACK PEPPER, PANCETTA


PAPPARDELLE AL RAGÙ
PORK & BEEF BOLOGNESE
& PARMIGIANO-REGGIANO


OXTAIL AGNOLOTTI
TANGERINE CONSERVA
& BEEF TENDON CRISPS

Treat Yourself

WHOLE ROASTED PORCHETTA \$45
BUTTERNUT SQUASH, ROASTED GARLIC
ADD FRESH TRUFFLES TO ANY DISH \$25
SEASONAL AVAILABILITY

(v) Vegetarian (vv) Vegan (gf) Gluten Free

*These items are served undercooked or prepared to order - Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Virgin Voyages’ kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

M.08.05.24

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CHARGES MAY BE SUBJECT TO LOCAL TAXES

Cocktail Aperitivo

APEROL SPRITZ	11
SPARKLING BRUT, APEROL, SODA WATER	
NEGRONI	11
PLYMOUTH GIN, CAMPARI, SWEET VERMOUTH	
HUGO	11
SPARKLING BRUT, ST-GERMAIN, SODA WATER, MINT, CITRUS	
AMERICANO	11
CAMPARI, SWEET VERMOUTH, SODA WATER	
BELLINI	11
SPARKLING BRUT, PEACH NECTAR	
C&C	9
CYNAR, COCA COLA, LEMON	
LIMONCELLO SPRITZ	11
LIMONCELLO, SPARKLING WINE	
FLORE E AGRUMI	11
MONTENEGRO, GRAPEFRUIT, SODA WATER	

Cocktail Speciali

ITALIAN STALLION	11
LIMONCELLO, LIME, SODA WATER, MINT	
GIN AND IT	13
AVIATION GIN, SWEET VERMOUTH, MONTENEGRO, CHERRY	
NO CONFESSIONS NEEDED	15
TANQUERAY GIN, GRAPPA, LEMON, LAVENDER	
GODFATHER	15
DEWAR'S SCOTCH, AMARETTO, CHOCOLATE BITTERS, GRAPPA	

Birre

AMSTEL	8
LIGHT LAGER	
BIRRA MORETTI	8
LAGER	
HEINEKEN	7
LAGER	
REKORDERLIG	9
PEAR CIDER	
WYNWOOD BREWING CO.	8
LACES INDIA PALE ALE	

Non Alcolico

BASIL LEMONADE	9
SEEDLIP GARDEN 108, BASIL, LEMON, SPARKLING WATER	
CITRUS FIZZ	9
SEEDLIP GROVE 42, LIME, SPARKLING WATER	

APEROL	9
AVERNA AMARO	7
BAILEY'S	7
BOTTEGA LIMONCELLO	7
BRAULIO	
ALPINO AMARO	9

CAMPARI	9
CARPANO ANTICA	9
CYNAR	7
DISARONNO	7
FERNET BRANCA	7

FRANGELICO	7
GALLIANO	7
GRAND MARNIER	9
GRAPPA ALEXANDER	9
ITALICUS ROSOLIO	9

KAHLUA	7
LUXARDO MARASCHINO	9
MOLINARI SAMBUCA	9
MONTENEGRO AMARO	7

Our Wines

Allow your eyes to take you on a journey through our wines. Try a half glass, full glass or dive into a bottle.
Find a flavor or pair to your favorite food. Just tap into your inner sommelier
and you're sure to select something that you will love.

FRUIT FLAVORS

					
Pineapple	Lemon	Apple	Raspberry	Cherry	Blueberries

MORE FLAVORS

				
Spices	Nuts	Flowers	Herbs	Chocolate

FOOD PAIRING

					
Poultry	Seafood	Beef	Pork	Tomato	Cheese

Spumante

	3OZ / 5OZ / BOTTLE
MOËT & CHANDON	25 / 105
IMPÉRIAL BRUT, CHAMPAGNE NV	
  	
VILLA SANDI	6 / 11 / 50
SPARKLING BRUT, NV	
  	
NINO FRANCO	9 / 17 / 80
FAIVE, SPARKLING BRUT ROSE, NV	
  	

Vino Rosato

	3OZ / 5OZ / BOTTLE
REMOLE	5 / 9 / 40
ROSE	
  	
BERTANI	6 / 11 / 50
BERTAROSE	
  	

Vino Rosso

	3OZ / 5OZ / BOTTLE
PATER	5 / 9 / 40
SANGIOVESE	
  	
POMINO	9 / 17 / 81
PINOT NERO	
  	
FATTORIA LA PUPILLE	6 / 11 / 49
MORELLINO DI SCANSANO	
  	
VILLA MATILDE	5 / 9 / 41
AGLIANICO	
  	
TERRE MORE	7 / 13 / 58
CABERNET SAUVIGNON	
  	
NIPOZZANO	9 / 16 / 75
CHIANTI RUFINA RISERVA	
  	
LE VOLTE	10 / 19 / 90
RED BLEND	
  	

Alfa e Omega

(1 oz pour)