

-Extra-
VIRGIN

Sip & Savor Menu \$25

WHEN WE CRAFT OUT MENUS – IT’S ALL ABOUT THE WHOLE EXPERIENCE, FROM BEV TO BITE.
WE CHOSE SOME OF OUR MOST-BELOVED DISHES AND THREE DIFFERENT SIPS TO SAVOR THEM BEST WITH.

FIRST COURSE

APEROL SPRITZ

SAILOR’S CHOICE

CRISPY ARTICHOKE (v)

OR

BRAISED MINI MEATBALLS

SECOND COURSE

ATTEMS SAUVIGNON BLANC

OR

TERRE MORE CABERNET SAUVIGNON

SAILOR’S CHOICE

GRILLED MEDITERRANEAN SEA BASS (gf)

PORCINI-RUBBED NEW YORK STRIP*

EGGPLANT PARMIGIANA (vv)(gf)

THIRD COURSE

MOLINARI SAMBUCCA

CHEF’S CHOICE

RICOTTA
BOMBOLONI (v)

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

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

Formaggi

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

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

Treat Yourself

WHOLE ROASTED PORCHETTA \$45

BUTTERNUT SQUASH, ROASTED GARLIC

ADD FRESH TRUFFLES TO ANY DISH \$25

SEASONAL AVAILABILITY

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

(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.

Cocktail Aperitivo

APEROL SPRITZ	11
SPARKLING BRUT, APEROL, SODA WATER	
NEGRONI	11
PLYMOUTH GIN, CAMPARI, SWEET VERMOUTH	
HUGO	9
SPARKLING BRUT, ST-GERMAIN, SODA WATER, MINT, CITRUS	
AMERICANO	9
CAMPARI, SWEET VERMOUTH, SODA WATER	
BELLINI	11
SPARKLING BRUT, PEACH NECTAR	
C&C	9
CYNAR, COCA COLA, LEMON	
LIMONCELLO SPRITZ	9
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	7
LIGHT LAGER	
BIRRA MORETTI	7
LAGER	
HEINEKEN	6
LAGER	
REKORDERLIG	9
PEAR CIDER	
WYNWOOD BREWING CO.	8
LACES INDIA PALE ALE	

Non Alcolico

BASIL LEMONADE	7
SEEDLIP GARDEN 108, BASIL, LEMON, SPARKLING WATER	
CITRUS FIZZ	7
SEEDLIP GROVE 42, LIME, SPARKLING WATER	

APEROL	7
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	9
GRAND MARNIER	9
GRAPPA ALEXANDER	9
ITALICUS ROSOLIO	11

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
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MORE FLAVORS

 Spices	 Nuts	 Flowers	 Herbs	 Chocolate
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FOOD PAIRING

 Poultry	 Seafood	 Beef	 Pork	 Tomato	 Cheese
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Spumante

	3OZ / 5OZ / BOTTLE
MOËT & CHANDON	25 / 105
IMPÉRIAL BRUT, CHAMPAGNE NV	
  	
VILLA SANDI	5 / 9 / 40
SPARKLING BRUT, NV	
  	
NINO FRANCO	9 / 16 / 71
FAIVE, SPARKLING BRUT ROSE, NV	
  	

Vino Rosato

	3OZ / 5OZ / BOTTLE
REMOLE	4 / 7 / 31
ROSE	
  	
BERTANI	5 / 9 / 40
BERTAROSE	
  	

Vino Rosso

	3OZ / 5OZ / BOTTLE
PATER	4 / 7 / 31
SANGIOVESE	
  	
POMINO	9 / 17 / 76
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 / 71
CHIANTI RUFINA RISERVA	
  	
LE VOLTE	10 / 18 / 80
RED BLEND	
  	

Alfa e Omega