

## Cocktail Aperitivo

**APEROL SPRITZ** 9  
SPARKLING BRUT, APEROL,  
SODA WATER

**NEGRONI** 11  
MALFY 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

## 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

**SODA DELLA NONNA** 13  
BACARDÍ SUPERIOR RUM,  
RAMAZOTTI, LEMON, SODA WATER

**GODFATHER** 15  
DEWAR'S SCOTCH, AMARETTO,  
CHOCOLATE BITTERS, GRAPPA

## Birre

**AMSTEL** 6  
LIGHT LAGER

**BIRRA MORETTI** 7  
LAGER

**HEINEKEN** 5  
LAGER

**NEWCASTLE** 7  
BROWN ALE

**WYNWOOD BREWING CO.** 7  
LA RUBIA BLONDE ALE

## Non Alcolico

**BASIL LEMONADE** 7  
SEEDLIP GARDEN 108, BASIL,  
LEMON, SPARKLING WATER

**CITRUS FIZZ** 7  
SEEDLIP GROVE 42, LIME,  
SPARKLING WATER

## 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



### MORE FLAVORS



### FOOD PAIRING



## Spumante

3OZ / 5OZ / BOTTLE

**MOËT & CHANDON** 21 / 95  
IMPÉRIAL BRUT, CHAMPAGNE NV



**VILLA SANDI** 4 / 8 / 36  
SPARKLING BRUT, VENETO, NV



**NINO FRANCO** 8 / 16 / 72  
FAIVE, SPARKLING BRUT ROSE,  
VENETO, NV



## Vino Bianco

3OZ / 5OZ / BOTTLE

**VILLA SANDI** 3 / 7 / 29  
PINOT GRIGIO, VENETO



**POMINO** 6 / 11 / 48  
WHITE BLEND, TUSCANY



**ATTEMS** 7 / 12 / 52  
SAUVIGNON BLANC, VENETO



**DONNAFUGATA** 5 / 9 / 37  
ANTHILIA, GRILLO, SICILY



**VILLA MATILDE** 5 / 10 / 42  
FALANGHINA, CAMPANIA



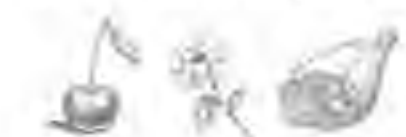
## Vino Rosato

3OZ / 5OZ / BOTTLE

**REMOLE** 4 / 7 / 28  
ROSÉ, TUSCANY



**BERTANI** 5 / 9 / 39  
BERTAROSE, VENETO



## Vino Rosso

3OZ / 5OZ / BOTTLE

**PATER** 4 / 7 / 29  
SANGIOVESE, TUSCANY



**POMINO** 8 / 17 / 70  
PINOT NERO, TUSCANY



**FATTORIA LA PUPILLE** 5 / 10 / 43  
MORELLINO DI SCANSANO, TUSCANY



**TERRE MORE** 6 / 12 / 49  
CABERNET SAUVIGNON, TUSCANY



**VECCHIE VITI** 8 / 16 / 72  
CHIANTI RUFINA RISERVA, TUSCANY



**LE VOLTE** 9 / 18 / 78  
RED BLEND, TUSCANY



## Alfa e Omega

APEROL	7	CAMPARI	9	GALLIANO	9	MOLINARI SAMBUCCA	9
ARAK ASKALON	9	CARPANO ANTICA	9	GRAND MARNIER	9	MONTENEGRO	7
AVERNA AMARO	7	COINTREAU	9	GRAPPA ALEXANDER	9	OUZO	9
BAILEY'S	7	CYNAR	7	ITALICUS ROSOLIO	11	PUNT E MES	7
BOTTEGA LIMONCELLO	7	DISARONNO	7	JAGERMEISTER	7	RAMAZZOTTI	9
BRAULIO ALPINO AMARO	9	FERNET BRANCA	7	KAHLUA	7	VELVET FALERNUM	7
		FRANGELICO	7	LUXARDO MARASCHINO	9		

CHARGES MAY BE SUBJECT TO LOCAL VAT



# *-Extra-* VIRGIN

## Bottiglie Di Vino

### Bottiglia Di Bolle

MOËT & CHANDON IMPÉRIAL BRUT	95
MOËT & CHANDON IMPÉRIAL BRUT ROSÉ	118
VILLA SANDI SPARKLING BRUT	36
NINO FRANCO FAIVE SPARKLING BRUT ROSÉ	72

### Bottiglia Di Rosato

REMOLE BY FRESCOBALDI	28
BERTANI BERTAROSE	39

### Bottiglia Di Bianco

ADRIANO SOMERETO CHARDONNAY	42
BENEFIZIO POMINO CHARDONNAY, RISERVA	78
CEMBRA SAUVIGNON BLANC	40
ATTEMS, CICINIS SAUVIGNON BLANC	99

POGGIO ALLE GAZZE SAUVIGNON BLANC	155
FONTANAFREDDA MOSCATO D'ASTI	35
MASI POSSESSIONI	52
MICHELE CHIARLO ARNEIS	38
REMOLE BIANCO	29

### Bottiglia Di Rosso

MASI BONACOSTA, VALPOLICELLA	35
BERTANI AMARONE	219
BENEFIZIO POMINO PINOT NERO	70
MICHELE CHIARLO CEREQUIO, BAROLO	227
FONTANAFREDDA SILVER LABEL, BARBARESCO	88
PEPPOLI CHIANTI CLASSICO	49
TENUTA SAN GUIDO GUIDALBERTO	129

LUCE DELLA VITE LUCENTE	55
LUCE DELLA VITE LUCE	195
CASTELLO DI NIPOZZANO MORMORETO	138
CASTELGIOCONDO ROSSO DI MONTALCINO	48
LUCE BRUNELLO DI MONTALCINO	245
TENUTA DELL'ORNELLAIA LE VOLTE	78
TENUTA DELL'ORNELLAIA LE SERRE NUOVE	137
TENUTA DELL'ORNELLAIA ORNELLAIA	345
TENUTA SAN GUIDO SASSICAIA	375

### Vini Da Dessert

TORO DE PIEDRA LATE HARVEST	32
CROFT TAWNY PORT	36
TAYLOR LATE BOTTLED VINTAGE, PORT	58

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# -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

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

**SEMOLINA FRIED CALAMARI**  
LEMON & CHILI DIP

**BRAISED MINI MEATBALLS**  
SAN MARZANO TOMATO,  
SMOKED MOZZARELLA, PANCETTA



## Affettati Misti

CHEF'S SELECTION

### **Salumi**

PROSCIUTTO

SALSICCIA DI FINOCCHIO

SALAMI COTTO

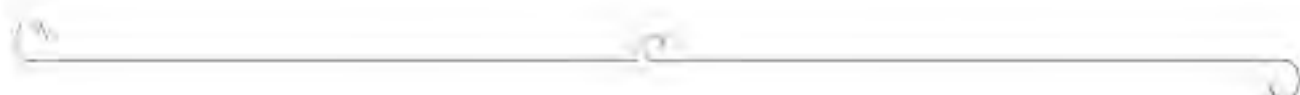
### **Formaggi**

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

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



## Secondo

**BRUSSEL SPROUTS  
ARRABBIATA (v)(gf)**  
POLENTA, CALABRIAN CHILES,  
HAZELNUTS

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

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

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

**BRAISED PORK CHEEK**  
CHANTERELLE MUSHROOMS,  
ARROWLEAF SPINACH, CRISPY PORK



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



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



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



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



**PAPPARDELLE AL RAGÙ**  
BEEF BOLOGNESE  
& PARMIGIANO-REGGIANO



**OXTAIL AGNOLOTTI**  
TANGERINE CONSERVA  
& BEEF TENDON CRISPS

## Treat Yourself

ADD FRESH TRUFFLES TO ANY DISH \$15  
SEASONAL AVAILABILITY

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

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

\*Consuming raw or uncooked meats, seafood, shellfish, eggs, milk,  
or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# -Extra- VIRGIN

## Dolci

**CHOCOLATE OLIVE OIL CAKE** (vv)  
RED WINE POACHED PEARS AND  
CANDIED ALMONDS

**RICOTTA BOMBOLONI** (v)  
VANILLA MASCARPONE  
& BLACK CURRANT COMPOTE

**CHESTNUT CASTAGNACCIO** (gf)  
WHIPPED RICOTTA, APPLES,  
CANDIED PINE NUTS

## Affogato

PREPARED  
TABLESIDE

CHOICE OF HOMEMADE GELATOS AND CONDIMENTI  
TOPPED WITH ESPRESSO

### Gelati (v)

GIANDUIOTTO

WHISKEY CREMA

VANILLA

### Sorbetti (v) (gf)

LIMONCELLO

RASPBERRY ROSE

MANGO LIME

(v) Vegetarian

(vv) Vegan

(gf) Gluten Free

# -Extra- VIRGIN

## Vini da Dessert

TORO DE PIEDRA  
LATE HARVEST 7 / 32

CROFT  
TAWNY PORT 5 / 36

TAYLOR  
LATE BOTTLED VINTAGE, PORT 8 / 58

## Coffee

### **Intelligentsia Specialty Coffee**

ESPRESSO 3

DOUBLE ESPRESSO 5

CAPPUCCINO 4

LATTE 4

AMERICANO 4

## Tea

JOJO LOOSE LEAF TEAS 5  
EVERSPRING OOLONG, JASMINE CLOUD,  
KATSURI BLACK, MINT, MORNING AFTER  
BREAKFAST BLEND, PRANNA CHIYA GREEN,  
SHEVA HIBISCUS ROSE

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