

-Extra- VIRGIN

Sip & Savor Menu \$35

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

NINO FRANCO
SPARKLING PROSECCO

SAILOR'S CHOICE

VEGAN ARANCINI (VV)(GF)
OR
BRAISED MINI MEATBALLS

SECOND COURSE

DIPINTI SAUVIGNON BLANC
OR
TERRE MORE CABERNET SAUVIGNON

SAILOR'S CHOICE

ROASTED MONKFISH (GF)
OR
GORGONZOLA CRUSTED NEW YORK STEAK*
OR
EGGPLANT PARMIGIANA (VV)(GF)

THIRD COURSE

BOTTEGA
LIMONCELLO

CHEF'S CHOICE

RICOTTA
BOMBOLONI (V)

Antipasto

TUSCAN FARRO SOUP (VV)
CALABRIAN CHILI OIL, GREMOLATA

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

VEGAN ARANCINI (VV)(GF)
ALMOND, CASTELVETRANO OLIVE,
ARRABIATA SAUCE

SMOKED CHICKEN LIVER MOUSSE
GRILLED CIABATTA
& BALSAMIC AGRODOLCE

TUNA TONNATO* (GF)
CAPER BERRIES, ARUGULA,
CHERRY TOMATO

FRITTO MISTO 
CALAMARI, SQUASH, BASIL AIOLI

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

ROASTED MONKFISH (GF)
CREAMY POLENTA, PEPPERONATA,
CASTELVETRANO OLIVE

YOUNG CHICKEN CACCIATORE
FENNEL, OLIVE, PEPPER, MUSHROOMS

BRAISED PORK CHEEK
CHANTERELLE MUSHROOMS,
ARROWLEAF SPINACH, CRISPY PORK

GORGONZOLA CRUSTED NEW YORK STEAK*
POTATO AL FORNO, BRUSSEL SPROUTS, FIG JUS

Treat Yourself

90 DAY AGED STEAK FLORENTINE* \$125
FINGERLING POTATOES, BROCCOLINI, ROASTED GARLIC JUS

RAVIOLO AL UOVO* (V) \$30
BROWN BUTTER, SAGE, TRUFFLE

Pasta



RICOTTA GNUDI (V)
ARTICHOKE, SPINACH,
GARLIC, OLIVE



SPAGHETTI ALLA
PUTTANESCA 
ANCHOVY, CAPPER, OLIVE



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



MUSHROOM
FETTUCCINI (V)
PARMIGIANO REGGIANO,
CHANTERELLES, LEMON



PAPPARDELLE AL RAGÙ
PORK & BEEF BOLOGNESE
& PARMIGIANO-REGGIANO



BRAISED LAMB GIRELLA 
PARMESAN CRISP, ROSEMARY,
MADEIRA JUS

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE (N) NEW  BRI EXCLUSIVE

*THESE ITEMS ARE SERVED UNDERCOOKED OR PREPARED TO ORDER - CONSUMING RAW OR UNDERCOOKED MEATS, EGGS AND FISH 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.

BRI 05.13.25

Cocktail Aperitivo

APEROL SPRITZ	11
SPARKLING BRUT, APEROL, SODA WATER	
NEGRONI	11
BEEFEATER GIN, CAMPARI, SWEET VERMOUTH	
NO-GRONI	11
(NON-ALCOHOLIC) TANQUERAY O.O GIN, LYRE'S ITALIAN SPRITZ, NOUGHTY ROUGE	
HUGO	11
SPARKLING BRUT, ST-GERMAIN, SODA WATER, MINT, CITRUS	
BELLINI	11
SPARKLING BRUT, PEACH NECTAR	
LIMONCELLO SPRITZ	11
LIMONCELLO, SPARKLING WINE	

Cocktail Speciali

BASIL LEMONADE	9
(NON-ALCOHOLIC) SEEDLIP GARDEN 108, BASIL, LEMON, SPARKLING WATER	
CITRUS FIZZ	9
(NON-ALCOHOLIC) SEEDLIP GROVE 42, LIME, SPARKLING WATER	
ITALIAN STALLION	11
(LOW ALCOHOL BY VOLUME) LIMONCELLO, LIME, SODA WATER, MINT	
VECCHIO AMICO	11
(LOW ALCOHOL BY VOLUME) TANQUERAY O.O GIN, APEROL, ST. GERMAIN, GRAPEFRUIT	
NO CONFESSIONS NEEDED	15
TANQUERAY GIN, GRAPPA, LEMON, LAVENDER	
GODFATHER	15
DEWAR'S SCOTCH, AMARETTO, CHOCOLATE BITTERS, GRAPPA	
NOTTE DI PISTACCHIO	15
BELVEDERE VODKA, ESPRESSO, FERNET BRANCA, BOTTEGA PISTACHIO	

Birre

AMSTEL	8
LIGHT LAGER	
BIRRA MORETTI	8
LAGER	
HEINEKEN	8
LAGER	
HEINEKEN O.O	8
NON-ALCOHOLIC LAGER	
REKORDERLIG	9
PEAR CIDER	
LAGUNITAS	9
INDIA PALE ALE	

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

<u>Spumante</u>	3oz / 5oz / BOTTLE	<u>Vino Rosato</u>	3oz / 5oz / BOTTLE
MOËT & CHANDON 25 / 105		REMOLE 5 / 9 / 40	
IMPÉRIAL BRUT, CHAMPAGNE NV		ROSÉ	
			
VILLA SANDI 6 / 11 / 50		BERTANI 6 / 11 / 50	
BLANC DE BLANCS, NV		BERTAROSE	
			
NINO FRANCO 9 / 17 / 80		<u>Vino Rosso</u>	3oz / 5oz / BOTTLE
FAIVE, SPARKLING PROSECCO, NV			
		PATER 5 / 9 / 40	
<u>Vino Bianco</u>	3oz / 5oz / BOTTLE	SANGIOVESE	
LA FIERA 5 / 9 / 40		POMINO 9 / 17 / 81	
MOSCATO		PINOT NERO	
			
BOTTEGA 5 / 9 / 40		PRINCIPI DI BUTERA 7 / 13 / 58	
PINOT GRIGIO		CABERNET SAUVIGNON	
			
POMINO 7 / 12 / 55		NIPOZZANO 9 / 16 / 75	
WHITE BLEND		CHIANTI RUFINA RISERVA	
			
DIPINTI 7 / 13 / 60		BOTTEGA FLORENZIA 10 / 19 / 90	
SAUVIGNON BLANC		RED BLEND	
			
<u>Alfa e Omega</u>			
(1 oz POUR)			
AVERNA AMARO	7	FRANGELICO	7
BAILEY'S	7	GRAPPA ALEXANDER	9
BOTTEGA LIMONCELLO	7	KAHLUA	7
DISARONNO	7	MOLINARI SAMBUCA	9
FERNET BRANCA	7	MONTENEGRO AMARO	9