

-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
PRINCIPI DI BUTERA CABERNET SAUVIGNON

SAILOR'S CHOICE
GRILLED MEDITERRANEAN SEA BASS (GF)
OR
PORCINI-RUBBED NEW YORK STRIP*
OR
ROASTED BRUSSEL SPROUT (V) 🍴

THIRD COURSE
BOTTEGA
LIMONCELLO

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

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

BRAISED MINI MEATBALLS
SMOKED MOZZARELLA, TOMATO, PANCETTA

SMOKED CHICKEN LIVER MOUSSE
GRILLED CIABATTA
& BALSAMIC AGRODOLCE

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

STEAMED MUSSEL 🍴
NDUJA, FENNEL, CIABATTA
GARLIC BREAD

Pasta


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


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


FUSILLI PESTO
GENOVESE (V) 🍴
TOASTED PINE NUTS,
PECORINO


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

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

ROASTED BRUSSEL SPROUT (V) 🍴
CALABRIAN CHILIES, HAZELNUT, POLENTA

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

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

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

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE (N) NEW 🍴 RES 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.

RES 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

Spumante

3oz / 5oz / BOTTLE

MOËT & CHANDON	25 / 105
IMPÉRIAL BRUT, CHAMPAGNE NV	



VILLA SANDI	6 / 11 / 50
BLANC DE BLANCS, NV	



NINO FRANCO	9 / 17 / 80
FAIVE, SPARKLING PROSECCO, NV	



Vino Bianco

3oz / 5oz / BOTTLE

LA FIERA	5 / 9 / 40
MOSCATO	



BOTTEGA	5 / 9 / 40
PINOT GRIGIO	



POMINO	7 / 12 / 55
WHITE BLEND	



DIPINTI	7 / 13 / 60
SAUVIGNON BLANC	



Vino Rosato

3oz / 5oz / BOTTLE

REMOLE	5 / 9 / 40
ROSÉ	



BERTANI	6 / 11 / 50
BERTAROSE	



Vino Rosso

3oz / 5oz / BOTTLE

PATER	5 / 9 / 40
SANGIOVESE	



POMINO	9 / 17 / 81
PINOT NERO	



PRINCIPI DI BUTERA	7 / 13 / 58
CABERNET SAUVIGNON	



NIPOZZANO	9 / 16 / 75
CHIANTI RUFINA RISERVA	



BOTTEGA FLORENZIA	10 / 19 / 90
RED BLEND	



Alfa e Omega

(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