

-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
CRISPY ARTICHOKE (V)
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
PAN ROASTED KABOCHA SQUASH (VV) 🍷

THIRD COURSE
BOTTEGA
LIMONCELLO

CHEF’S CHOICE
RICOTTA
BOMBOLONI (V)

Antipasto

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

PANZANELLA (V) 🍷
RADICCHIO, FENNEL, OLIVE,
PECORINO CHEESE

CRISPY ARTICHOKE (V)
CAPER AIOLI & CHARRED LEMON

BRAISED MINI MEATBALLS
SMOKED MOZZARELLA, TOMATO, PANCETTA

BURRATA CHEESE (V) 🍷
ROASTED BELL PEPPERS,
CIABATTA, BALSAMIC

BEEF CARPACCIO* (GF) 🍷
CHANTERELLES, SUNCHOKES,
TRUFFLE DRESSING

SEMOLINA FRIED CALAMARI
LEMON & CHILI DIP

Pasta



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



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



SEAFOOD RISOTTO 🍷
SHELLFISH, MASCARPONE,
SAFFRON, CHERVIL



CACIO E PEPE (V) 🍷
BLACK PEPPER, PECORINO
ROMANO, EXTRA VIRGIN
OLIVE OIL



PAPPARDELLE AL RAGÙ
PORK & BEEF BOLOGNESE
& PARMIGIANO-REGGIANO



CORN TORTELLINI (V) 🍷
ARUGULA, CALABRIAN CHILI,
PICKLED RED ONION

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

PAN ROASTED KABOCHA SQUASH (VV) 🍷
VEGAN MOZZARELLA, LENTILS, APPLES

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

YOUNG CHICKEN
CACCIATORE
FENNEL, OLIVE, PEPPER, MUSHROOMS

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

ADD FRESH TRUFFLES TO ANY DISH \$25
SEASONAL AVAILABILITY

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE (N) NEW 🍷 SCARLET LADY EXCLUSIVE

*THESE ITEMS ARE SERVED UNDERCOOKED OR PREPARED TO ORDER - CONSUMING RAW OR UNDERCOOKED MEATS 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.

SCL 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

Spumante3oz / 5oz / BOTTLE

Vino Rosato3oz / 5oz / BOTTLE

MOËT & CHANDON 25 / 105
IMPÉRIAL BRUT, CHAMPAGNE NV



REMOLE 5 / 9 / 40
ROSÉ



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



BERTANI 6 / 11 / 50
BERTAROSE



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



Vino Rosso3oz / 5oz / BOTTLE

PATER 5 / 9 / 40
SANGIOVESE



Vino Bianco3oz / 5oz / BOTTLE

LA FIERA 5 / 9 / 40
MOSCATO



POMINO 9 / 17 / 81
PINOT NERO



BOTTEGA 5 / 9 / 40
PINOT GRIGIO



PRINCIPI DI BUTERA 7 / 13 / 58
CABERNET SAUVIGNON



POMINO 7 / 12 / 55
WHITE BLEND



NIPOZZANO 9 / 16 / 75
CHIANTI RUFINA RISERVA



DIPINTI 7 / 13 / 60
SAUVIGNON BLANC



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