

-Extra- VIRGIN

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, SHRIMP, SQUASH, BASIL AIOLI

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

ALASKAN SEVEN FISH 
SCALLOPS, COD, SHRIMP, SMOKED BACON,
CHOWDER SAUCE

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

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

SQUASH WRAPPED HALIBUT (GF)  \$45
ALASKAN KING CRAB STUFFED ZUCCHINI BLOSSOM,
CHERRY TOMATO, BASIL SEEDS

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

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

Cocktail Aperitivo

NO-GRONI 11
(NON-ALCOHOLIC)
TANQUERAY 0.0 GIN, LYRE'S
ITALIAN SPRITZ, VERJUS BLANC,
SEASN DARK 0.0 BITTERS

APEROL SPRITZ 11
SPARKLING BRUT, APEROL,
SODA WATER

NEGRONI 11
BEEFEATER GIN, CAMPARI,
SWEET VERMOUTH

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

ITALIAN STALLION 11
(LOW ALCOHOL BY VOLUME)
LIMONCELLO, LIME,
SODA WATER, MINT

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 0.0 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



MORE FLAVORS



FOOD PAIRING



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, BRUT ROSÉ, NV



Vino Bianco

3oz / 5oz / BOTTLE

LA FIERA 5 / 9 / 40
MOSCATO



NOVITA 5 / 9 / 40
PINOT GRIGIO



POMINO 7 / 12 / 60
WHITE BLEND



DIPINTI 7 / 13 / 60
SAUVIGNON BLANC



Vino Rosato

3oz / 5oz / BOTTLE

REMOLE 5 / 9 / 40
ROSÉ



BERTANI 7 / 13 / 60
BERTAROSE



Vino Rosso

3oz / 5oz / BOTTLE

PATER 5 / 9 / 40
SANGIOVESE



POMINO 9 / 17 / 80
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

(2 oz POUR)

AVERNA AMARO 11 FRANGELICO 11

BAILEY'S 9 GRAPPA ALEXANDER 11

BOTTEGA LIMONCELLO 11 KAHLUA 11

DISARONNO 11 ROMANA SAMBUCA 11

FERNET BRANCA 11 MONTENEGRO AMARO 13

-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

*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.*

CHARGES MAY BE SUBJECT TO LOCAL VAT