

-Extra- VIRGIN

Sip & Savor Menu \$25

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

APEROL SPRITZ

SAILOR'S CHOICE

CRISPY ARTICHOKE (v)
OR
BRAISED MINI MEATBALLS

SECOND COURSE

ATTEMS SAUVIGNON BLANC
OR
TERRE MORE CABERNET SAUVIGNON

SAILOR'S CHOICE

GRILLED MEDITERRANEAN SEA BASS (gf)
PORCINI-RUBBED NEW YORK STRIP*
EGGPLANT PARMIGIANA (vv)(gf)

THIRD COURSE

MOLINARI SAMBUCCA

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

CRISPY ARTICHOKE (v)
CAPER AIOLI & CHARRED LEMON

SMOKED CHICKEN LIVER MOUSSE
GRILLED CIABATTA
& BALSAMIC AGRODOLCE

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

SEMOLINA FRIED CALAMARI
LEMON & CHILI DIP

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

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

Treat Yourself

WHOLE ROASTED PORCHETTA \$45
BUTTERNUT SQUASH, ROASTED GARLIC
ADD FRESH TRUFFLES TO ANY DISH \$25
SEASONAL AVAILABILITY

Pasta



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



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



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



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

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

*These items are served undercooked or prepared to order - Consuming raw or undercooked meats and eggs 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.

Cocktail Aperitivo

APEROL SPRITZ SPARKLING BRUT, APEROL, SODA WATER	11
NEGRONI PLYMOUTH GIN, CAMPARI, SWEET VERMOUTH	11
HUGO SPARKLING BRUT, ST-GERMAIN, SODA WATER, MINT, CITRUS	9
AMERICANO CAMPARI, SWEET VERMOUTH, SODA WATER	9
BELLINI SPARKLING BRUT, PEACH NECTAR	11
C&C CYNAR, COCA COLA, LEMON	9
LIMONCELLO SPRITZ LIMONCELLO, SPARKLING WINE	9
FLORE E AGRUMI MONTENEGRO, GRAPEFRUIT, SODA WATER	11

Cocktail Speciali

ITALIAN STALLION LIMONCELLO, LIME, SODA WATER, MINT	11
GIN AND IT AVIATION GIN, SWEET VERMOUTH, MONTENEGRO, CHERRY	13
NO CONFESSIONS NEEDED TANQUERAY GIN, GRAPPA, LEMON, LAVENDER	15
GODFATHER DEWAR'S SCOTCH, AMARETTO, CHOCOLATE BITTERS, GRAPPA	15

Birre

AMSTEL LIGHT LAGER	7
BIRRA MORETTI LAGER	7
HEINEKEN LAGER	6
REKORDERLIG PEAR CIDER	9
WYNWOOD BREWING CO. LACES INDIA PALE ALE	8

Non Alcolico

BASIL LEMONADE SEEDLIP GARDEN 108, BASIL, LEMON, SPARKLING WATER	7
CITRUS FIZZ SEEDLIP GROVE 42, LIME, SPARKLING WATER	7

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

MOËT & CHANDON IMPÉRIAL BRUT, CHAMPAGNE NV	3OZ / 5OZ / BOTTLE	25 / 105
		
VILLA SANDI SPARKLING BRUT, NV	3OZ / 5OZ / BOTTLE	5 / 9 / 40
		
NINO FRANCO FAIVE, SPARKLING BRUT ROSE, NV	3OZ / 5OZ / BOTTLE	9 / 16 / 71
		

Vino Bianco

VILLA SANDI PINOT GRIGIO	3OZ / 5OZ / BOTTLE	5 / 8 / 35
		
POMINO WHITE BLEND	3OZ / 5OZ / BOTTLE	6 / 11 / 49
		
ATTEMS SAUVIGNON BLANC	3OZ / 5OZ / BOTTLE	7 / 12 / 53
		
DONNAFUGATA ANTHILIA, GRILLO	3OZ / 5OZ / BOTTLE	6 / 10 / 44
		
VILLA MATILDE FALANGHINA	3OZ / 5OZ / BOTTLE	6 / 11 / 49
		

Vino Rosato

REMOLE ROSE	3OZ / 5OZ / BOTTLE	4 / 7 / 31
		
BERTANI BERTAROSE	3OZ / 5OZ / BOTTLE	5 / 9 / 40
		

Vino Rosso

PATER SANGIOVESE	3OZ / 5OZ / BOTTLE	4 / 7 / 31
		
POMINO PINOT NERO	3OZ / 5OZ / BOTTLE	9 / 17 / 76
		
FATTORIA LA PUPILLE MORELLINO DI SCANSANO	3OZ / 5OZ / BOTTLE	6 / 11 / 49
		
VILLA MATILDE AGLIANICO	3OZ / 5OZ / BOTTLE	5 / 9 / 41
		
TERRE MORE CABERNET SAUVIGNON	3OZ / 5OZ / BOTTLE	7 / 13 / 58
		
NIPOZZANO CHIANTI RUFINA RISERVA	3OZ / 5OZ / BOTTLE	9 / 16 / 71
		
LE VOLTE RED BLEND	3OZ / 5OZ / BOTTLE	10 / 18 / 80
		

Alfa e Omega

APEROL	7	CAMPARI	9	FRANGELICO	7	KAHLUA	7
AVERNA AMARO	7	CARPANO ANTICA	9	GALLIANO	9	LUXARDO MARASCHINO	9
BAILEY'S	7	CYNAR	7	GRAND MARNIER	9	MOLINARI SAMBUCA	9
BOTTEGA LIMONCELLO	7	DISARONNO	7	GRAPPA ALEXANDER	9	MONTENEGRO AMARO	7
BRAULIO ALPINO AMARO	9	FERNET BRANCA	7	ITALICUS ROSOLIO	11		