

# -Extra- VIRGIN

## 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

### **Formaggi**

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

WILDFLOWER HONEY, PEAR MOSTARDA,  
ROSEMARY SPICED NUTS, EGGPLANT CAPONATA

## Secondo

**BRUSSEL SPROUTS  
ARRABBIATA (v)(gf)**  
POLENTA, CALABRIAN CHILES,  
HAZELNUTS

**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

## 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

## Treat Yourself

**WHOLE ROASTED PORCHETTA \$45**  
BUTTERNUT SQUASH, ROASTED GARLIC

**ADD FRESH TRUFFLES TO ANY DISH \$25**  
SEASONAL AVAILABILITY

(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.

M.19.06.23

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CHARGES MAY BE SUBJECT TO LOCAL TAXES



## Cocktail Aperitivo

APEROL SPRITZ 9  
SPARKLING BRUT, APEROL,  
SODA WATER

NEGRONI 11  
PLYMOUTH GIN, CAMPARI,  
SWEET VERMOUTH

HUGO 9  
SPARKLING BRUT, ST-GERMAIN,  
SODA WATER, MINT, CITRUS

AMERICANO 9  
CAMPARI, SWEET VERMOUTH,  
SODA WATER

BELLINI 11  
SPARKLING BRUT, PEACH NECTAR

C&C 9  
CYNAR, COCA COLA, LEMON,

LIMONCELLO SPRITZ 9  
LIMONCELLO, SPARKLING WINE

FLORE E AGRUMI 11  
MONTENEGRO, GRAPEFRUIT,  
SODA WATER

## Cocktail Speciali

ITALIAN STALLION 11  
LIMONCELLO, LIME,  
SODA WATER, MINT

GIN AND IT 13  
AVIATION GIN, SWEET VERMOUTH,  
MONTENEGRO, CHERRY

NO CONFESSIONS NEEDED 15  
TANQUERAY GIN, GRAPPA, LEMON,  
LAVENDER

GODFATHER 15  
DEWAR'S SCOTCH, AMARETTO,  
CHOCOLATE BITTERS, GRAPPA

## Birre

AMSTEL 7  
LIGHT LAGER

BIRRA MORETTI 7  
LAGER

HEINEKEN 6  
LAGER

REKORDERLIG 9  
PEAR CIDER

WYNWOOD BREWING CO. 8  
LACES INDIA PALE ALE

## Non Alcolico

BASIL LEMONADE 7  
SEEDLIP GARDEN 108, BASIL,  
LEMON, SPARKLING WATER

CITRUS FIZZ 7  
SEEDLIP GROVE 42, LIME,  
SPARKLING WATER

## 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 21 / 95  
IMPÉRIAL BRUT, CHAMPAGNE NV



VILLA SANDI 5 / 9 / 40  
SPARKLING BRUT, NV



NINO FRANCO 9 / 16 / 71  
FAIVE, SPARKLING BRUT ROSE, NV



## Vino Bianco

3OZ / 5OZ / BOTTLE

VILLA SANDI 5 / 8 / 35  
PINOT GRIGIO



POMINO 6 / 11 / 49  
WHITE BLEND



ATTEMS 7 / 12 / 53  
SAUVIGNON BLANC



DONNAFUGATA 6 / 10 / 44  
ANTHILIA, GRILLO



VILLA MATILDE 6 / 11 / 49  
FALANGHINA



## Vino Rosato

3OZ / 5OZ / BOTTLE

REMOLÉ 4 / 7 / 31  
ROSÉ



BERTANI 5 / 9 / 40  
BERTAROSE



## Vino Rosso

3OZ / 5OZ / BOTTLE

PATER 4 / 7 / 31  
SANGIOVESE



POMINO 9 / 17 / 76  
PINOT NERO



FATTORIA LA PUPILLE 6 / 11 / 49  
MORELLINO DI SCANSANO



VILLA MATILDE 5 / 9 / 41  
AGLIANICO



TERRE MORE 7 / 13 / 58  
CABERNET SAUVIGNON



NIPOZZANO 9 / 16 / 71  
CHIANTI RUFINA RISERVA



LE VOLTE 10 / 18 / 80  
RED BLEND



## 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	