

-Extra-
VIRGIN

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 𐌶
NDUJA, FENNEL, CIABATTA
GARLIC BREAD

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) 𐌶
CALABRIAN CHILIES, HAZELNUT, POLENTA

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

**SPATCHCOCKED GRILLED
YOUNG CHICKEN**
CAPER BERRIES, PICKLED CELERY,
PICCATTA 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

Pasta



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



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



**FUSILLI PESTO
GENOVESE (V) 𐌶**
TOASTED PINE NUTS,
PECORINO



**BUCATINI ALLA
CARBONARA* 𐌶**
EGG YOLK, PECORINO
ROMANO, BLACK PEPPER,
PANCETTA



PAPPARDELLE AL RAGÙ
PORK & BEEF BOLOGNESE
& PARMIGIANO-REGGIANO



OXTAIL AGNOLOTTI 𐌶
TANGERINE CONSERVA
& BEEF TENDON CRISPS

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE (N) NEW 𐌶 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 01.12.26

Cocktail Aperitivo

NO-GRONI	11
(NON-ALCOHOLIC)	
TANQUERAY 0.0 GIN, LYRE'S ITALIAN SPRITZ, NOUGHTY ROUGE	
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					
					
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	Vino Rosato	3oz / 5oz / BOTTLE
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MOËT & CHANDON	25 / 105	REMOLE	5 / 9 / 40
IMPÉRIAL BRUT, CHAMPAGNE NV		ROSÉ	
			

VILLA SANDI	6 / 11 / 50	BERTANI	7 / 13 / 60
BLANC DE BLANCS, NV		BERTAROSE	
			

NINO FRANCO	9 / 17 / 80	Vino Rosso	3oz / 5oz / BOTTLE
FAIVE, BRUT ROSÈ, NV		PATER	5 / 9 / 40
		SANGIOVESE	

Vino Bianco	3oz / 5oz / BOTTLE	
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LA FIERA	5 / 9 / 40	POMINO	9 / 17 / 80
MOSCATO		PINOT NERO	
			

NOVITA	5 / 9 / 40	PRINCIPI DI BUTERA	8 / 15 / 70
PINOT GRIGIO		CABERNET SAUVIGNON	
			

POMINO	7 / 13 / 60	NIPOZZANO	9 / 17 / 80
WHITE BLEND		CHIANTI RUFINA RISERVA	
			

DIPINTI	7 / 13 / 60	BOTTEGA FLORENZIA	10 / 19 / 90
SAUVIGNON BLANC		RED BLEND	
			

Alfa e Omega			
(2 oz POUR)			

AVERNA AMARO	11	FRANGELICO	11
BAILEY'S	9	GRAPPA ALEXANDER	11
BOTTEGA LIMONCELLO	11	KAHLUA	9
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

Liquori da Dessert

1oz POUR

BAILEY'S..... 7 FRANGELICO 7

LIMONCELLO 7 GRAND MARNIER... 9

DISARONNO..... 7 KAHLUA 7

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE

CHARGES ARE INCLUSIVE OF GRATUITY
AND MAY BE SUBJECT TO LOCAL TAX

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IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.

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-Extra- VIRGIN

Vini & Cocktail Speciale da Dessert

TORO DE PIEDRA 9 / 40
LATE HARVEST

CROFT 9 / 40
TAWNY PORT

TAYLOR 11 / 83
LATE BOTTLED
VINTAGE, PORT

NOTTE DI PISTACCHIO 15
BELVEDERE VODKA, ESPRESSO, FERNET BRANCA,
BOTTEGA PISTACHIO

Coffee

Intelligentsia Specialty Coffee

ESPRESSO 4

DOUBLE ESPRESSO 6

CAPPUCCINO 5

LATTE 5

AMERICANO 5

Tea

JOJO LOOSE LEAF TEAS 6
EVERSPRING OOLONG, JASMINE CLOUD,
KATSURI BLACK, MINT, MORNING AFTER
BREAKFAST BLEND, MENG DING GREEN,
SHEVA HIBISCUS ROSE

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Bottiglie Di Vino

Bottiglia Di Bolle

MOËT & CHANDON IMPÉRIAL BRUT	105
MOËT & CHANDON IMPÉRIAL BRUT ROSÉ	135
VILLA SANDI SPARKLING BRUT	50
NINO FRANCO FAIVE BRUT ROSÉ	80

Bottiglia Di Rosato

REMOLE BY FRESCOBALDI	40
BERTANI BERTAROSE	60

Bottiglia Di Bianco

ADRIANO SOMERETO CHARDONNAY	42
BENEFIZIO POMINO CHARDONNAY, RISERVA	85
ST PAULS GFILL SAUVIGNON BLANC	40
ATTEMS, CICINIS SAUVIGNON BLANC	95
POGGIO ALLE GAZZE SAUVIGNON BLANC	155
LA FIERA MOSCATO	40
MASI POSSESSIONI	55
MICHELE CHIARLO ARNEIS	42

REMOLE BIANCO	40
NOVITA PINOT GRIGIO	40
POMINO WHITE BLEND	60
DIPINTI SAUVIGNON BLANC	60
DONNAFUGATA ANTHILIA, GRILLO	50

Bottiglia Di Rosso

MASI BONACOSTA, VALPOLICELLA	40
BERTANI AMARONE	219
BENEFIZIO POMINO PINOT NERO	81
MICHELE CHIARLO CEREQUIO, BAROLO	227
FONTANAFREDDA SILVER LABEL, BARBARESCO	89
PEPPOLI CHIANTI CLASSICO	49
TENUTA SAN GUIDO GUIDALBERTO	129
LUCE DELLA VITE LUCENTE	55
CASTELLO DI NIPOZZANO MORMORETO	138

CASTELGIOCONDO ROSSO DI MONTALCINO	55
LUCE DELLA VITE LUCE	195
LUCE BRUNELLO DI MONTALCINO	245
AGRICOLA PUNICA MONTESSU	75
BOTTEGA FLORENZIA RED BLEND	90

TENUTA DELL'ORNELLAIA LE SERRE NUOVE	137
TENUTA DELL'ORNELLAIA ORNELLAIA	345
TENUTA SAN GUIDO SASSICAIA	375

PATER SANGIOVESE	40
VILLA MATILDE AGLIANICO	40
PRINCIPI DI BUTERA CABERNET SAUVIGNON	70
NIPOZZANO CHIANTI RUFINA RISERVA	80

Vini Da Dessert

TORO DE PIEDRA LATE HARVEST	40
CROFT TAWNY PORT	40
TAYLOR LATE BOTTLED VINTAGE, PORT	83

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M.12.01.26

O.20.01.26