

-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
VEGAN ARANCINI (VV)(GF)
OR
BRAISED MINI MEATBALLS

SECOND COURSE
DIPINTI SAUVIGNON BLANC
OR
TERRE MORE CABERNET SAUVIGNON

—
SAILOR'S CHOICE
ROASTED MONKFISH (GF)
OR
GORGONZOLA CRUSTED NEW YORK STEAK*
OR
EGGPLANT PARMIGIANA (VV)(GF)

THIRD COURSE
BOTTEGA
LIMONCELLO

—
CHEF'S CHOICE
RICOTTA
BOMBOLONI (V)

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, 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

ROASTED MONKFISH (GF)
CREAMY POLENTA, PEPPERONATA,
CASTELVETRANO OLIVE

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

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 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

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE (N) NEW  BRI 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.

BRI 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 0.0 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 0.0 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 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

MOËT & CHANDON	25 / 105
IMPÉRIAL BRUT, CHAMPAGNE NV	



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



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



Vino Bianco

3oz / 5oz / BOTTLE

LA FIERA	5 / 9 / 40
MOSCATO	



BOTTEGA	5 / 9 / 40
PINOT GRIGIO	



POMINO	7 / 12 / 55
WHITE BLEND	



DIPINTI	7 / 13 / 60
SAUVIGNON BLANC	



Vino Rosato

3oz / 5oz / BOTTLE

REMOLE	5 / 9 / 40
ROSÉ	



BERTANI	6 / 11 / 50
BERTAROSE	



Vino Rosso

3oz / 5oz / BOTTLE

PATER	5 / 9 / 40
SANGIOVESE	



POMINO	9 / 17 / 81
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

(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

-Extra- VIRGIN Bottiglie Di Vino

Bottiglia Di Bolle

MOËT & CHANDON 105
IMPÉRIAL BRUT

MOËT & CHANDON 135
IMPÉRIAL BRUT ROSÉ

VILLA SANDI 60
SPARKLING BRUT

NINO FRANCO FAIVE 80
SPARKLING BRUT ROSÉ

Bottiglia Di Rosato

REMOLE 40
BY FRESCOBALDI

BERTANI 50
BERTAROSE

Bottiglia Di Bianco

ADRIANO SOMERETO 42
CHARDONNAY

BENEFIZIO POMINO 85
CHARDONNAY, RISERVA

ST PAULS GFILL 40
SAUVIGNON BLANC

ATTEMS, CICINIS 95
SAUVIGNON BLANC

POGGIO ALLE GAZZE 155
SAUVIGNON BLANC

LA FIERA 40
MOSCATO

MASI 55
POSSESSIONI

MICHELE CHIARLO 42
ARNEIS

REMOLE 40
BIANCO

BOTTEGA 40
PINOT GRIGIO

POMINO 55
WHITE BLEND

DIPINTI 60
SAUVIGNON BLANC

DONNAFUGATA 50
ANTHILIA, GRILLO

Bottiglia Di Rosso

MASI 40
BONACOSTA, VALPOLICELLA

BERTANI 219
AMARONE

BENEFIZIO POMINO 81
PINOT NERO

MICHELE CHIARLO 227
CEREQUIO, BAROLO

FONTANAFREDDA 89
SILVER LABEL,
BARBARESCO

PEPPOLI 49
CHIANTI CLASSICO

TENUTA SAN GUIDO 129
GUIDALBERTO

LUCE DELLA VITE 55
LUCENTE

CASTELLO DI NIPOZZANO 138
MORMORETO

CASTELGIOCONDO 55
ROSSO DI MONTALCINO

LUCE DELLA VITE 195
LUCE

LUCE 245
BRUNELLO DI MONTALCINO

AGRICOLA PUNICA 75
MONTESSU

BOTTEGA FLORENZIA 90
RED BLEND

TENUTA DELL'ORNELLAIA 137
LE SERRE NUOVE

TENUTA DELL'ORNELLAIA 345
ORNELLAIA

TENUTA SAN GUIDO 375
SASSICAIA

PATER 40
SANGIOVESE

VILLA MATILDE 40
AGLIANICO

PRINCIPI DI BUTERA 58
CABERNET SAUVIGNON

NIPOZZANO 75
CHIANTI RUFINA RISERVA

Vini Da Dessert

TORO DE PIEDRA 40
LATE HARVEST

CROFT 40
TAWNY PORT

TAYLOR 83
LATE BOTTLED VINTAGE, PORT

CHARGES MAY BE SUBJECT TO LOCAL TAX

M.29.04.25

O.29.04.25