

—Extra— VIRGIN

Antipasto

Starter

Ribollita (V)

cannellini beans, escarole salsa verde, country bread

Romaine & Frisée Salad*,

white anchovies, croutons, six-minute egg

Braised Mini Meatballs

san marzano tomato, smoked mozzarella, pancetta

Crispy Artichokes (V)

caper aioli & charred lemon

Pasta

Potato Gnocchi (V)

hen of the woods mushrooms, spinach, truffle butter sauce

Spaghetti alle Vongole

little neck clams, white wine, crushed red pepper

Nero Gemelli Seafood Pasta

mussels, shrimp, chili, sea urchin sauce

Oxtail Agnolotti

tangerine conserva & beef tendon crisps

Secondo

Main

Brussels Sprouts

Arrabbiata (V) (GF)
polenta, calabrian chilies, halzenuts

Grilled Mediterranean

Sea Bass (GF)
lemon, roasted fennel, yukon gold potato

Spatchcocked Grilled Young Chicken

caper berries, pickled celery, piccata sauce

Dolci

Dessert

Chocolate Olive Oil Cake (VV)

red wine poached pears & candied marcona almonds

Ricotta Bomboloni (V)

vanilla mascarpone & black currant compote

Chestnut Castagnaccio (GF)

whipped ricotta, apples, candied pine nuts

Tableside Affogato

Choice of homemade gelatos and condimenti topped with espresso

Gelato (V)

gianduiotto
whiskey crema
vanilla

Sorbeto (V) (GF)

limoncello
raspberry rose
mango lime

Sample portion of menu — subject to change

(VV) Vegan | (V) Vegetarian | (GF) Gluten Free

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.*