

Cocktail Aperitivo

APEROL SPRITZ 9
SPARKLING BRUT, APEROL,
SODA WATER

NEGRONI 11
MALFY GIN, CAMPARI,
SWEET VERMOUTH

HUGO 9
SPARKLING BRUT, ST-GERMAIN,
TONIC, MINT, CITRUS

AMERICANO 9
CAMPARI, SWEET VERMOUTH,
SODA WATER

BELLINI 11
SPARKLING BRUT, PEACH NECTAR

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

SODA DELLA NONNA 13
BACARDÍ SUPERIOR RUM,
RAMMAZOTTI, LEMON, SODA WATER

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

Birre

AMSTEL 6
LIGHT LAGER

BIRRA MORETTI 7
LAGER

HEINEKEN 5
LAGER

NEWCASTLE 7
BROWN ALE

WYNWOOD BREWING CO. 7
LA RUBIA BLONDE 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 your favorite flavors 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 4 / 8 / 36
SPARKLING BRUT, VENETO, NV



NINO FRANCO 8 / 16 / 72
FAIVE, SPARKLING BRUT ROSE,
VENETO, NV



Vino Rosato

3OZ / 5OZ / BOTTLE

REMOLÉ 4 / 7 / 28
ROSÉ, TUSCANY



BERTANI 5 / 9 / 39
BERTAROSE, VENETO



Vino Rosso

3OZ / 5OZ / BOTTLE

PATER 4 / 7 / 29
SANGIOVESE, TUSCANY



POMINO 8 / 17 / 70
PINOT NERO, TUSCANY



FATTORIA LA PUPILLE 5 / 10 / 43
MORELLINO SCANSANO, TUSCANY



TERRE MORE 6 / 12 / 49
CABERNET SAUVIGNON, TUSCANY



VECCHIE VITI 8 / 16 / 72
CHIANTI RUFINA RISERVA, TUSCANY



LE VOLTE 9 / 18 / 78
RED BLEND, TUSCANY



Vino Bianco

3OZ / 5OZ / BOTTLE

VILLA SANDI 3 / 7 / 29
PINOT GRIGIO, VENETO



POMINO 6 / 11 / 48
WHITE BLEND, TUSCANY



ATTEMS 7 / 12 / 52
SAUVIGNON BLANC, VENETO



DONNAFUGATA 5 / 9 / 37
ANTHILIA, GRILLO, SICILY



VILLA MATILDE 5 / 10 / 42
FALANGHINA, CAMPANIA



Alfa e Omega

APEROL	7	CAMPARI	9	GALLIANO	9	MOLINARI SAMBUCCA	9
ARAK ASKALON	9	CARPANO ANTICA	9	GRAND MARNIER	9	MONTENEGRO	7
AVERNA AMARO	7	COINTREAU	9	GRAPPA ALEXANDER	9	OUZO	9
BAILEY'S	7	CYNAR	7	ITALICUS ROSOLIO	11	PUNT E MAS	7
BOTTEGA LIMONCELLO	7	DISARONNO	9	JAGERMEISTER	7	RAMAZZOTTI	9
BRAULIO ALPINO AMARO	9	FERNET BRANCA	7	KAHLUA	7	VELVET FALERNUM	7
		FRANGELICO	7	LUXARDO MARASCHINO	7		

-Extra- VIRGIN

Bottiglie Di Vino

Bottiglia Di Bolle

MOËT & CHANDON IMPÉRIAL BRUT	95
MOËT & CHANDON IMPÉRIAL BRUT ROSÉ	118
VILLA SANDI SPARKLING BRUT	36
NINO FRANCO FAIVE SPARKLING BRUT ROSÉ	72

Bottiglia Di Rosato

REMOLE BY FRESCOBALDI	28
BERTANI BERTAROSE	39

Bottiglia Di Bianco

ADRIANO SOMERETO CHARDONNAY	42
BENEFIZIO POMINO CHARDONNAY, RISERVA	78
CEMBRA SAUVIGNON BLANC	40
ATTEMS, CICINIS SAUVIGNON BLANC	99

POGGIO ALLE GAZZE SAUVIGNON BLANC	155
FONTANAFREDDA MOSCATO D'ASTI	35
MASI POSSESSIONI	52
MICHELE CHIARLO ARNEIS	38
REMOLE BIANCO	29

Bottiglia Di Rosso

MASI BONACOSTA, VALPOLICELLA	35
BERTANI AMARONE	219
BENEFIZIO POMINO PINOT NERO	70
MICHELE CHIARLO CEREQUIO, BAROLO	227
FONTANAFREDDA SILVER LABEL, BARBARESCO	88
PEPPOLI CHIANTI CLASSICO	49
TENUTA SAN GUIDO GUIDALBERTO	129

LUCE DELLA VITE LUCENTE	55
LUCE DELLA VITE LUCE	195
CASTELLO DI NIPOZZANO MORMORETO	138
CASTELGIOCONDO ROSSO DI MONTALCINO	48
LUCE BRUNELLO DI MONTALCINO	245
TENUTA DELL'ORNELLAIA LE VOLTE	78
TENUTA DELL'ORNELLAIA LE SERRE NUOVE	137
TENUTA DELL'ORNELLAIA ORNELLAIA	345
TENUTA SAN GUIDO SASSICAIA	375

Vini Da Dessert

TORO DE PIEDRA LATE HARVEST	32
CROFT TAWNY PORT	36
TAYLOR LATE BOTTLED VINTAGE, PORT	58

CHARGES MAY BE SUBJECT TO LOCAL VAT

-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

SEMOLINA FRIED CALAMARI
LEMON, CREAMY CHILI DIP

SMOKED CHICKEN LIVER MOUSSE
GRILLED CIABATTA
& BALSAMIC AGRODOLCE

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

BRAISED MINI MEATBALLS
SAN MARZANO TOMATO,
SMOKED MOZZARELLA, PANCETTA

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



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



PAPPARDELLE AL RAGÙ
BEEF BOLOGNESE
& PARMIGIANO-REGGIANO



OXTAIL AGNOLOTTI
TANGERINE CONSERVA
& BEEF TENDON CRISPS

Affettati Misti

CHEF'S SELECTION

Salumi

PROSCIUTTO

CACCIATORE

SALAMI COTTO

Formaggi

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

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

Secondo

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

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

BRAISED PORK CHEEK
CHANTERELLE MUSHROOMS,
ARROWLEAF SPINACH, CRISPY PORK

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

PORCINI-RUBBED NEW YORK STRIP*
CALABRIAN CHILI BUTTER, FARRO,
SAUTÉED ESCAROLE

Treat Yourself

ADD FRESH TRUFFLES TO ANY DISH \$15
SEASONAL AVAILABILITY

(v) Vegetarian (vv) Vegan (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.

www.CruiseRise.com

-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

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-Extra- VIRGIN

Vini da Dessert

TORO DE PIEDRA 7 / 32
LATE HARVEST

CROFT 5 / 36
TAWNY PORT

TAYLOR 8 / 58
LATE BOTTLED VINTAGE, PORT

Coffee

Intelligentsia Specialty Coffee

ESPRESSO 3

DOUBLE ESPRESSO 5

CAPPUCCINO 4

LATTE 4

AMERICANO 4

Tea

JOJO LOOSE LEAF TEAS 5
EVERSPRING OOLONG, JASMINE CLOUD,
KATSURI BLACK, MINT, MORNING AFTER
BREAKFAST BLEND, PRANNA CHIYA GREEN,
SHEVA HIBISCUS ROSE

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