La Terrazza at Villaggio

Antipasti

CALAMARI ALLA GRIGLIA 17
Marinated and Grilled Calamari, Fennel Salad, Grilled Lemon **GF**

POLPETTE 15
Beef and House-made Sausage Meatballs, Marinara, Whipped Ricotta, Basil Pesto, Fett'unta

SALUMI E FORMAGGI 22
24-Months Prosciutto di Parma, Salame Napoli, Capocollo, Provolone, Parmigiano, Gorgonzola Dolce, Cerignola Olives, Fig Compote, and Toasted Bread

Insalata

CAESAR* 15
Romaine Hearts, Tuscan Greens, Oven Roasted Tomatoes, Classic Dressing, Parmesan Tuile, **GF**
Add anchovies $2.00

BARBABIETOLA SALAD 16
Roasted Red and Yellow Beets, Candied Pecans, Tuscan Kale, Curly Carrots and Goat Cheese Vinaigrette **GF V**

Pasta

CARBONARA* 26
Spaghetti tossed with Guanciale, Egg Yolk, Pecorino Romano, and Cracked Black Pepper

RIGATONI ALLA NORMA 24
Roasted Eggplant, Tomato Sauce, Burrata Mozzarella, and Fresh Basil **V**

BOLOGNESE 29
Tagliatelle tossed with a Rich Sauce of Slowly Braised Ground Veal, Beef and Pork

Pollame, Carne & Il Mare

VITELLO AL MARSALA 32
Veal Scaloppine, Wild Mushrooms, and Fine Marsala Wine

SALMONE MONTE ROSSA 38
7oz Pan Seared Verlasso Salmon, Vellutata di Gambero, Yukon Gold Mashed Potato and Fagiolini Arrosto **GF**

POLLO ALLA PARMIGIANA 32
Crispy 6oz Chicken Breast, Marinara, Fresh Mozzarella, Aged Parmesan and Spaghetti

Pasta Sides

Choice of Pasta with:

BOLOGNESE 14

POMODORO, *CACIO E PEPE, WHITE WINE GARLIC OR VODKA SAUCE 8

Dolci

SEASONAL GELATO 8
Ask your server for today's flavor **GF**

PANNA COTTA 12
Silky Creamy Dessert Infused with Vanilla Bean,and topped with Macerated Berries **GF**

OLIVE OIL CAKE 12
Lemon Marmalade, Chantilly Cream

HAND-CRAFTED Cocktails

CACHI LATER 18
Don Fulano Reposado Tequila, Persimmon Puree, Honey Syrup, Lemon Juice, Orange Bitters

WISE GUY 17
Tito's Handmade Vodka, Cointreau, Sage Syrup, Lemon Juice

FIGGETTABOUTIT 14
Wheatley Vodka, Honey Fig Syrup, Lemon Juice, Cranberry

ESPRESSO MARTINI 14
Maestro Dobel Tequila, Caffé Borghetti, Espresso, Almond Syrup, Chocolate Bitters

VECCHIA FIAMMA 16
Herradura Añejo Tequila, Maker's Mark Bourbon, Orange Syrup, Chocolate Bitters

ZERO PROOF

MELA DRAMA 12
Cinnamon Apple Tea, Apple Juice, Demerara, Owen's Ginger Beer

LACK OF PROOF 12
Cherry Tisane, Cranberry Juice, Lime Juice, Cinnamon Ginger Honey Syrup, Club Soda

ITALIAN SODA

CREMA ALLA ROSA 12
Strawberry Dragonfruit, Cream, Soda

CREMA ALLA PESCA 12
Peach, Cream, Soda

Vino

WHITE AND ROSE

Le Morette, "Cepage" Chiaretto, Brut Rosé 15/58
Castello di Gabbiano, Prosecco 14/52
Castello di Gabbiano, Pinot Grigio 11/42
Lavis, Sauvignon Blanc 13/50
Peri, Chardonnay 12/46
Collestefano, "Rosa di Elena", Rosé 12/46
Ceretto, "Blangé" Arneis 14/54
Pieropan, Soave Classico 15/58

RED

Tenuta di Arceno, Chianti Classico 18/68
Principino Maestro, Super Tuscan 14/54
Daou, Cabernet Sauvignon 16/66
Marramiero Dama, Montepulciano 13/50
Vigneti di Ettore, Valpolcella Classico 15/58
Michele Chiarlo, "Le Orme", Barbera D'asti 13/52
Le Ragnaie, "Troncone", Sangiovese 15/58
Castello di Gabbiano, Chianti Classico Riserva 14/54

Beer

NOW FEATURING CANNED OFFERINGS OF PINEHURST BREWING

DOMESTIC

MICHELOB ULTRA 6.5
SAM ADAMS (NON-ALCOHOLIC) 6.5
WHITE CLAW 0.0 (NON-ALCOHOLIC) 6.5
TRULY WILD BERRY 7.5
SIERRA NEVADA HAZY LITTLE THING 7.5

IMPORTED

CORONA PREMIER 7.5
PERONI 7.5
MODELO 7.5

LOCAL

1895 LAGER 6.5
PIVOTED IPA 6.5
WICKED WEED SEASONAL 7.5

**Please note, if you are a guest of Pinehurst Resort or staying at The Magnolia Inn and are on a meal plan, meals at Villaggio are NOT included in your plan.*
**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate special dietary needs and restrictions. Please ask your server. A $5 charge will be added for split-entree items. 20% Gratuity will be added for reservations of 6 or more.*

GF = *Gluten Free* **V** = *Vegeterian*