La Terrazza at Villaggio

Antipasti

CALAMARI ALLA GRIGLIA 16
Marinated and Grilled Calamari, Fennel Salad, Grilled Lemon **GF**

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

PROSCIUTTO DI PARMA 18
24 Months Aged La Torre Prosciutto, Arugula, Crisp Apple, Honey and Grain Mustard Vinaigrette, Crostini

Insalata

CAESAR* 15
Romaine Hearts, Scarlet Kale, Marinated Tomatoes, Classic Dressing, Parmesan Tuile, Truffle Cured Egg Yolk **GF**

PASTO 16
Mixed Greens, Salami, Speck Prosciutto, Provolone Picante, Roasted Tomatoes, Cerignola Olives, Red Onion, Marinated Mozzarella, Oregano, Red Wine Vinegar, Estate Olive Oil **GF**

Pasta

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

AGNOLOTTI 28
Roasted Butternut Squash Filled Pasta, Brown Butter, Squash Broth, Pumpkin Seeds, Aged Balsamic

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

Pollame, Carne & Il Mare

PICCATA DI POLLO 28
Chicken Breast sautéed with White Wine, Lemon and Cured Capers

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

TROTA 36
Pan Seared Trout Fillet, Goat Cheese Farro, Heirloom Carrots, Butternut Squash Puree

Pasta Sides

Choice of Pasta with:

BOLOGNESE 14

CACIO E PEPE, WHITE WINE GARLIC OR VODKA SAUCE 8

Dolci

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

PANNA COTTA AL CIOCCOLATO 14
Chocolate Cooked Cream, Black Cherry Compote, Toasted Almond Praline **GF**

OLIVE OIL CAKE 12
Lemon Marmalade, Chantilly Cream

HAND-CRAFTED Cocktails

NOTTE A MILANO 14
Bombay Sapphire, Ramazotti Amaro, Lillet Rouge, Chocolate Bitters

MELA D'ORO 15
Maker's Mark, House Cinnamon Apple Shrub, Demerara

PECCATO PERFETTO 18
Buffalo Trace, Nonino Amaro, Maple Syrup, Demerara, Chocolate Bitters

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

ZERO PROOF

CINNAMONATA 10
House Cinnamon Apple Shrub, Ginger Beer

BACCHE BRILLANTI 10
House Berry Syrup, Grapefruit Juice, Lemon Juice, 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 14/54
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 14/55
Pieropan, Soave Classico 15/58

RED

Tenuta di Arceno, Chianti 18/86
Principino Maestro, Super Tuscan 14/54
Daou, Cabernet Sauvignon 16/66
Marramiero Dama, Montepulciano 13/50
Vigneti di Ettore, Valpolcella Classico 14/60
Michele Chiarlo, "Le Orme", Barbera D'asti 12/52
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
YUENGLING	6
SAM ADAMS AMERICAN LIGHT	8
SAM ADAMS (NON-ALCOHOLIC)	8
TRULY WILD BERRY	7
WHITE CLAW BLACK CHERRY	7
SIERRA NEVADA PALE ALE	8
SIERRA NEVADA HOP WATER (NON-ALCOHOLIC)	4.5

IMPORTED

CORONA PREMIER	8
PERONI	8
MODELO	8

LOCAL

1895 LAGER	6.5
PIVOTED IPA	6.5
WICKED WEED SEASONAL	9

**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*