

La Terrazza at Villaggio

Antipasti

CALAMARI ALLA GRIGLIA 15

White Bean Crema, Smoked Pancetta,
Pickled Endive, House-Made Balsamic Glaze

GF

POLPETTE 15

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

PROSCIUTTO DI PARMA 16

24 Months Aged, 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**

BARBABIETOLA 15

Roasted Red and Gold Beets, Whipped Ricotta, Arugula Pesto,
Citrus Vinaigrette, Toasted Hazelnuts **GF V**

Pasta & Risotto

CARBONARA* 26

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

BOLOGNESE 29

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

ALLA NORMA 28

Eggplant Chips, San Marzano Tomato,
Calabrian Chili, Ricotta Salata **V**

Pollame, Carne & Il Mare

PICCATA DI POLLO 28

Chicken Breast sautéed with White Wine,
Lemon and Cured Capers

VITELLO ALLA PARMIGIANA 48

Crispy 12oz Veal Chop, Marinara, Fresh
Mozzarella, Aged Parmesan and Linguine

BRANZINO* 36

Livornese Style, Young Potatoes,
Roasted Broccoli Rabe **GF**

🍷 Pasta Sides

Choice of Pasta with:

BOLOGNESE 14

AGLIO E OLIO, WHITE WINE GARLIC, VODKA SAUCE 8

Dolci

PANNA COTTA 14

Chocolate Cooked Cream, Black Cherry Compote,
Toasted Almond Praline **GF**

SEASONAL GELATO 8

Ask your server for today's flavor

La Terrazza at Villaggio

HAND-CRAFTED *Cocktails*

BOH! 15

Fris Vodka, Rosemary Simple Syrup, Lemon Juice, Dark Cherries, Sprite

CHAI BELLA 15

Dobel Diamonte Tequila, Chai, Demerara Syrup, Cardamom, Cinnamon

SBAGLIATO 16

Campari, Carpano Antica, Prosecco

ESPRESSO MARTINI 16

Tito's Vodka, Café Borghetti, Espresso, Demerara

HOUSEMADE SEASONAL 'CELLO 10

Spritz

CELLO SPRITZ 15

Seasonal Cello, Citrus, Prosecco

PAMPELMO SPRITZ 14

Starlino Rosé, Pama, Sera Amaro Soda

ARANCIA SPRITZ 15

Starlino Orange, Grand Marnier, Prosecco

Non-Alcoholic

LEMONATA 8

Honey Syrup, Lemon, Soda

MELOGRANO* 10

*House Made Grenadine, Cranberry Juice,
Lemon Juice, Egg White, Cherry*

Wine

WHITE AND ROSE

Col di Luna, "Flora" Prosecco 14/54

Castlenuovo, Pinot Grigio 11/42

Lavis, Sauvignon Blanc 13/50

Peri, Chardonnay 12/46

Collestefano, Rose de Elena 12/46

RED

Elouan, Pinot Noir 12/46

Tenuta di Arceno, Chianti 18/46

Principino Maestro, Super Tuscan 14/54

Daou, Cabernet Sauvignon 17/66

Marramiero Dama, Montepulciano 13/50

*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.

GF = Gluten Free **V** = Vegetarian