La Terrazza at Villaggio

Antipasti

CALAMARI ALLA GRIGLIA 13
Marinated & Grilled Calamari with Fennel Salad & Lemon **GF**

ROSEMARY FOCACCIA 10
Parmesan & Garlic Olive Oil, Roasted Tomato Pesto

POLPETTE 12
Beef and Housemade Sausage Meatballs, Marinara, Whipped Ricotta, Oregano Pesto

PROSCIUTTO DI PARMA 12
24 Months Aged, Orange Blossom Honey, Grissini

BRUSCHETTA DEL GIORNO MRKT PRICE
Toasted Artisan Ciabatta, Chef's Topping

BURRATA 16
Heirloom Tomato, Shaved Red Onion, Cucumber, Toasted Focaccia, Pistachio Pesto

OLIVE E POMODORI 6
Cerignola Olives, Roasted Tomatoes, Citrus, Herbs, Calabrian Chili

Hand Crafted Cocktails

BELLINI 13
White Peach Puree, Prosecco

FIAMMIFERO 18
Mezcal, Aperol, Luxardo, Lime

NEGRONI SBAGLIATO 17
Campari, Carpano Antica, Prosecco, Orange

DONNA CARINA 16
Bourbon, Averna Amaro, House Raspberry Shrub, Lemon

BUILD YOUR OWN SPRITZ 17
Choice of Lillet Rose, Blanc, or Rouge
Choice of Soda Water or Ginger Ale
Choice of St. Germain, Tito's Vodka, or Bacardi Superior Rum

Non Alcoholic Beverages

ALLEGRIA 9
Stappi, House Strawberry Syrup, Lemon
Add Titos +4.00

BEVANDA FRESCA 8
Muddled Cucumber & Mint, White Verjus, Soda
Add Bacardi +4.00

Vino

WHITE & ROSE

La Marca, Prosecco *Veneto, Italy*	12 | 46
Castelnuovo, Pinot Grigio *Veneto, Italy*	11 | 42
Lavis, Sauvignon Blanc *Trentino, Italy*	13 | 50
Peri, Chardonnay *Lombardy, Italy*	12 | 46
Collestefano, Rose di Elena *Marche, Italy*	12 | 46

RED

Elouan, Pinot Noir *Willamette Valley, OR*	12 | 46
Nipozzano Riserva, Chianti *Tuscany, Italy*	22 | 86
Principino Maestro, Super Tuscan *Tuscany, Italy*	14 | 54
Daou, Cabernet Sauvignon *Paso Robles, CA*	17 | 66
Marramiero Dama, Montepulciano *Abruzzo, Italy*	13 | 50

The Art of Aperitivo

The aperitivo as a ritual is a social gathering, when people get together and they drink stimulating drinks and they eat savory small bites, while they recap the day with colleagues and friends, and they brush off all the frustrations of the day while kicking off the evening at the same time.