

# 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,  
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

### LOLA SALAD 14

Fresh Baby Arugula, Shaved Fennel,  
Parmesan Cheese, and Lemon 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 IN CROSTA 29

8oz Verlasso Salmon Crusted in Roasted Pistachio,  
Crispy Fingerling Potatoes, Roasted Rainbow  
Carrots, Rosemary Arancia E Zenzero Glaze

### 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

<b>VIOLET KISS</b>	14
<i>Wheatley Vodka, Lemon Juice, and Lavender Simple Syrup</i>	
<b>RYE NOT</b>	17
<i>High West Double Rye, Campari, Syrup, topped with Club Soda</i>	
<b>GIARDINO SPRITZ</b>	15
<i>Hendrick's Scottish Gin, St. Germain, Grapefruit Juice, topped with Gabbiano Prosecco</i>	
<b>ESPRESSO MARTINI</b>	14
<i>Maestro Dobel Tequila, Caffé Borghetti, Espresso, Almond Syrup, Chocolate Bitters</i>	
<b>BOSCO ROSSO</b>	16
<i>Maker's Mark Bourbon, Strawberry-Blueberry-Basil Shrub, and Simple Syrup</i>	

<b>ZERO PROOF</b>
<b>BARELY BLUSHING 10</b>
<i>Fresh Brewed Hibiscus Tea, Honey Simple Syrup, and Lemon Juice</i>
<b>BACCHE BRILLANTI 12</b>
<i>Strawberry-Blueberry-Basil Shrub and Owen's Ginger Beer</i>
<b>ITALIAN SODA</b>
<b>CREMA ALLA ROSA 12</b>
<i>Strawberry Dragonfruit, Cream, Soda</i>
<b>CREMA ALLA PESCA 12</b>
<i>Peach, Cream, Soda</i>

## Vino

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

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

## Beer

NOW FEATURING CANNED OFFERINGS OF PINEHURST BREWING

DOMESTIC		IMPORTED	
MICHELOB ULTRA	6.5	CORONA PREMIER	7.5
YUENGLING	6.5	PERONI	7.5
SAM ADAMS (NON-ALCOHOLIC)	6.5	MODELO	7.5
WHITE CLAW 0.0 (NON-ALCOHOLIC)	6.5		
TRULY WILD BERRY	7.5	<b>LOCAL</b>	
SIERRA NEVADA HAZY LITTLE THING	7.5	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 = Vegetarian

Villaggio Patio Menu\_4.26