

FOOD & MORE

Mangia, mangia! Our cucina offers an Italian-inspired menu focused on fresh, simple, robust flavors that will tantalize your taste buds and keep you coming back for more. Buon appetito!

PANINI

- SICILIAN** \$15
Sopresatta, pepperoni, fresh mozzarella, tomato, basil, olives, brushed with olive oil.
- CLASSICO** \$15
Prosciutto, pecorino cheese, arugula, tomato, basil with olive oil.
- CAPRESE** \$12
Tomato, mozzarella, roasted red pepper, basil, drizzled with balsamic glaze & EVOO.
- DUE FORMAGGIO** \$9
Mozzarella and provolone cheese melted to perfection brushed with olive oil.

CICCHETTI

Italy's answer to tapas—small, shareable bites meant to delight. Perfect with wine & conversation.

Choose Any: 1 for \$9 | 2 for \$17 | 3 for \$24 | 4 for \$32

WHIPPED RICOTTA DIP

Ricotta and mascarpone cheese expertly whipped with olive oil, lemon, garlic, seasoning & served with crostini

GARLIC BASIL WHITE BEAN DIP

Roasted garlic, cannellini beans, tomato, garlic, parsley, basil, and lemon. Drizzled with balsamic glaze and served with crostini.

LASAGNA

Layers of pasta, beef, sausage, mozzarella, ricotta, and Parmesan in a savory tomato sauce.

THE GODFATHER

Fresh bruschetta piled high on toasted baguette slices with ripe tomatoes, herbs, garlic, and a drizzle of balsamic glaze.

SAUSAGE & PEPPERS

Sauteed Italian sausage with onions and peppers.

GRANDE POLPETTA (THE BIG MEATBALL)

A colossal 8 oz. meatball made with beef, sausage, herbs, spices, and grated cheese. A must-try!

BOARDS

- CHARCUTERIE PER DUE** \$23
Three curated Italian meats, three Italian cheeses, olives, nuts and fruit served with flatbread for two.
- FORMAGGIO** \$16
Three curated Italian cheeses, olives, nuts & fruit served with flatbread.
- BORDO DI PRETZEL** \$12
Three warm, soft pretzels topped with sea salt and served with house-made honey mustard and white-wine cheese sauce.

UPGRADES

Jam of the Day-\$2.50 | Chocolate Truffles-\$4ea | Extra Pepperoni-\$1.50 | Extra Flatbread-\$2

STONE FIRED PIZZA

The beloved stone oven from Watauga Lake Winery continues its tradition at the Villa Nove tasting room, serving a delicious selection of handcrafted pizzas.

- MARGHERITA CLASSICA** \$22
Crushed tomato, hand-torn mozzarella, fresh basil, and EVOO.
- CASA AL FORMAGGIO** \$21
Pomodoro sauce, grated mozzarella & EVOO
- CUP & CHAR PEPPERONI** \$24
Cup-and-char pepperoni with grated mozzarella and fresh basil.
- SUPREMO** \$27
Italian sausage, pepperoni, bell peppers, onions, olives, and mozzarella.

DOLCI

- GELATO 1 SCOOP \$5.75 | 2 SCOOPS \$8.85**
Assorted Flavors
- CHOCOLATE TRUFFLES** \$4/EA
\$4 each | Gift box of four truffles \$16
- AFFOGATO** \$7.75
Hot espresso poured over stracciatella gelato and served in a martini glass.

ON TAP & BEVERAGES

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| TN HILLS CRAFT BEER \$7 | VINEYARD MULE \$12 | KID SLUSHIE \$3 |
| PERONI BEER \$7 | BLOOD ORANGE MARGARITA \$10 | PELLEGRINO SODA \$3 |
| WINE SLUSHIE (Seasonal) \$8 | ESPRESSO SHOT \$2 | PELLEGRINO (Sparkling Water) \$2 |

GLUTEN-FREE BREAD, CRACKERS, AND PIZZA CRUST ARE AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.