

# 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 with vine ripe tomatoes, herbs, garlic, mozzarella cheese cubes topped with a drizzle of balsamic glaze and served with crostini.

### 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 crackers 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 crackers-\$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** \$6/EA  
\$6 each | Gift box of four truffles \$22
- AFFOGATO** \$7.75  
Hot espresso poured over stracciatella gelato and served in a martini glass.

## ON TAP & BEVERAGES

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

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