

Villa Appalaccia Wines

Over 30 years of Italian-inspired wines in Virginia's Blue Ridge Mountains

WHITE WINES:

Bottle

Glass

"ALLEGRA" (2024)

\$24.95

\$7.00

A prosecco style wine, made with a 50-50 blend of chardonnay and vidal blanc grapes. This crisp, dry white wine pairs well with appetizers, chicken and pasta.

PINOT GRIGIO (2022)

\$24.95

\$7.00

Refreshingly crisp and light, this well-balanced wine hints of pear, apple, citrus and nectarine. Pairs well with seafood, vegetarian pastas, risottos and soft cheeses.

ROSÉ:

"ROSA" (2024)

\$26.95

\$8.00

A combination of cabernet franc, cabernet sauvignon and malbec, our rosé begins with fruity aromas of citrus and berries. Bright up front, subtle notes of melon and cherry are revealed on the palate with an herbaceous and floral finish.

RED WINES:

CABERNET FRANC (2022)

\$26.95

\$8.00

Bronze medal winner 2025! Blackberries & plum notes with a hint of cedar on the finish. Elegant with balanced acidity and softer tannins. Pairs well with roasted meats and stronger cheeses.

AGLIANICO (2020)

\$28.95

\$8.50

Winner of a silver medal in the 2024 Governor's Cup! An elegant wine combining a harmonious blend of black cherry, plums, robust savory notes and slightly higher tannins. It is a choice wine with stronger flavors like lamb, steak and hard cheeses.

SANGIOVESE (2021)

\$31.95

\$9.50

Medal winner 3 years in a row! Our sangiovese is medium to full bodied with bright acidity and hints of strawberries and blueberries. This chianti style wine is recommended with pastas and grilled meats.

DOLCETTO (2022)

\$34.95

\$10.00

A dry wine with a ruby, rich color and a fruity nose. Notes of plum, black cherry and licorice on the palate. This wine is perfectly accompanied with grilled or roasted meats and vegetables as well as hearty pastas.

ASK ABOUT OUR WINE CLUB!

Discounts

****6-pack 5% off, case of wine 10% off (mix or match), 2 cases 15% off****

****Wine Club members receive 10% off all wine and food!****

Villa Appalaccia Bites

Because if you're drinking Italian wine, what's better than eating?

ANTIPASTO

HUMMUS PLATE **\$10.00**

Hummus topped with roasted red peppers and Italian olive oil; served with warm naan flatbread, carrots and artisanal crackers

BREAD AND CHEESE PLATE (serves 2-4) **\$23.00**

A rotation of three gourmet cheeses; served with warm ciabatta, Italian olive oil and pesto, Sicilian Castelvetrano olives, fresh fruit and artisanal crackers

CHARCUTERIE **\$3.00**

Side of salami and prosciutto available as addition to any plate

PANINI

(all sandwiches served on ciabatta bread with kettle chips and side of fruit)

LA CAPRESE **\$16.00**

Fresh mozzarella, vine-ripened tomatoes, pesto and arugula with balsamic vinegar and mayonnaise

L'ITALIANO **\$16.00**

Salami, black forest ham and turkey (all sliced in-house) with provolone, vine-ripened tomatoes, arugula, honey mustard and mayonnaise

IL GALLO **\$16.00**

Sliced grilled chicken, avocado spread and sun-dried tomatoes with provolone, arugula, pesto and mayonnaise

LA POLPETTA **\$16.00**

Beef meatballs, marinara sauce, provolone and pesto

DOLCE

BELGIAN CHOCOLATE MOUSSE CAKE **\$8.00**

Rich, moist, full of chocolate and topped with chocolate shavings; the cure for what ails you and a perfect compliment to Raspberry Taxi

CANNOLI **\$6.00**

Three crisp, Italian pastries loaded with traditional ricotta filling and chocolate chips