



# Look Out Winery & Pizzeria



## Gourmet Pizza

All pies are made from scratch with Nonna's Italian bread recipe and imported flour from Tuscany. We use imported Buffalo Mozzarella from the water buffalo cow in Napoli as well as San Marzano plum tomatoes from the base of Mt. Vesuvius to create the Bordogna's Family sauce.



### The House Specialty \$25.95

Mouthwatering shrimp scampi and sausage pizza. Jumbo shrimp seared in our wood-fired oven with homemade white wine, butter-garlic sauce. The homemade artisan sausage with fennel, sage and Italian spices creates a merger of flavors that entices your taste buds for more.

Pairs well with: Red Cap Chardonnay, Carlo Chardonnay, Mama Malvasia or Antonio Riesling.

### The ORIGINAL: Napoli \$21.95

An Italian classic. Fresh basil that balances perfectly with buffalo mozzarella and our San Marzano tomato sauce.

Pairs well with: Michelle Moscato or Mama Malvasia

### The Milanese Meatball \$22.95

High-quality, lean ground beef and pork blended with herbs and cheeses to make a delicious, multi-layered meatball that compliments the buffalo mozzarella beautifully.

Pairs well with: Santino Sangiovese, Michelle Moscato, or Salvatore Rose

### The Florencia \$22.95

Black olives, fresh mushrooms, and prosciutto di Parma. A classic pizza that balances the flavors of the all the ingredients.

Pairs well with: Newah Merlot or Michelle Moscato

### The Tuscany \$24.95

Our best selling pizza. We use the best meats available including our Prosciutto di Parma, and locally farm-raised, lean artisan sausage.

Pairs well with: Santino Sangiovese or Italian Trio

**HOUSE SALAD \$11.95** with Salmon \$20.95  
**CAPRESE \$9.95**

### The Roma \$23.95

Fire-roasted red peppers complimented by our artisan sausage and fresh mushrooms. Tastes like the best sausage sandwich you have ever had.

Pairs well with: Antonio Riesling, Michelle Moscato or Mama Malvasia

### The Pisa \$22.95

Low-fat pepperoni made with chicken and beef to deliver all the flavor of a classic favorite with leaner ingredients.

Pairs well with: Pinot Noir or Carmen Cabernet

### The Vegetarian \$21.95

Green peppers, mushrooms, and black olives enhance our homemade marinera.

Pairs well with: Michele Moscato and Salvatore

### The Prosciutto con Pineapple \$22.50

This specialty pie gives you sweet, fruity, and salty all in one.

Pairs well with: Salvatore, Michelle Moscato or Angelo

### Breadsticks \$17.95 (when available)

## Build your own

**Cheese Pizza \$19.95**

**Meats \$3.00 ea.**

Prosciutto di Parma, sausage, pepperoni

**Shrimp \$6.50**

**Other Toppings \$2.85 ea.**

Green peppers, roasted red peppers, black olives, mushrooms, pineapple  
(3 Toppings recommended for proper baking)

**Breakfast Pizza \$19.95 plus toppings**

**Cauliflower crust is available on request**

We proudly serve Pepsi© Products



**Pepsi products \$1.95**  
**Pure Leaf Tea \$2.05**  
**Bottled Water \$1.65**

## After Dinner

<b>Nutella Pizza \$19.95</b>	<b>Americano (Coffee) \$2.95</b>
<b>Tiramisu \$5.50</b>	<b>Cappuccino \$4.95</b>
<b>Gelato \$4.95</b>	<b>Espresso \$3.95</b>

We ask that you refrain from substituting on our gourmet pies. You can subtract, but if substituting please use the "Build your own" option.

There is a \$3.00 charge for Half and Half pizzas (when available).

www.LookOutWinery.com

We accept major credit cards, no personal checks please



# LookOut Winery

Bordogna Family Wines



## Hand-crafted Wines

We create wines as natural as possible using family techniques that have been passed down over generations. The wines are openly fermented with no added sulfites. They are aged, blended, bottled, and labeled on our property, each uniquely crafted to pair with and enhance our food.

### White Wines

#### **Michelle Moscato \$23.75**

Crisp, light pear, honeysuckle, ginger and melon notes that dance on the palate like an Italian folk song.

#### **Antonio Riesling \$23.95**

German-style grapes that exhibit notes of grapefruit, green apple and honeydew.

#### **Pinot Grigio \$23.95**

French style grapes with notes of buttery almond, white apple, and citrus.

#### **Carlo Chardonnay \$ 22.75**

Smooth, unoaked chardonnay with notes of citrus and melon. Pairs well with rich cheeses and meats.

#### **Bier Wine \$23.75**

German-style grapes blended and hand-crafted in a way to taste like beer. Wheat beer and citrus flavors that go great with all pizzas.

#### **Mama Malvasia \$23.95**

Pear, pineapple & lemon notes enhance rich and/or spicy food. Great as a mimosa and also pairs well with seafood.

#### **Red Cap Chardonnay \$29.95**

The bourbon lover's choice. Also known as the "buttery chardonnay". Fantastic with our house specialty pizza.

### Red Wines

#### **Pietro Pinot Noir \$23.95**

Cherry, strawberry, vanilla flavors with a bold tobacco finish. flavors pair well with salmon, red fish, and savory dishes like BBQ.

#### **Newah Merlot \$25.55**

Black cherry and rich plum crushes your tastebuds into submission. Smooth, buttery finish that makes this a flexible wine with all proteins.

#### **Carmen Antonio Cabernet \$25.55**

An unoaked red that enhances all spicy foods. Nice, earthy undertones with a touch of smoke and notes of cherry and dark plum.

#### **Vincente Petite Sirah \$29.95**

Deep, rich overtones of complex fruit intertwined with bold velvet layers that are strong enough to handle any protein meal.

#### **Red Zinfandel \$23.95**

Raspberry and, black current flavor and hints of black licorice with American oak mouthfeel

#### **Santino Sangiovese \$32.95**

##### *Sangiovese/Pinot Noir*

Ripe fig, chocolate, cherry and strawberry notes. Great with a red sauce or garlic dish.

## The Bordogna Blends

### White/Red Blends

#### **Angelo \$22.95**

##### *Sangiovese/Chardonnay*

A unique blend of full-bodied sangiovese with crisp, citrus chardonnay for a refreshing summertime wine that can handle all foods.

#### **Salvatore \$23.95**

##### *Red Zinfandel/Moscato*

Refreshing, crisp, and fruity rose with notes of citrus and raspberry.

#### **Margherita \$23.95**

A fruity wine with flavors of cherry, strawberry, and finishes with a little lemon lime

[www.LookOutWinery.com](http://www.LookOutWinery.com)

11848 Highway 41

Guild, TN 37340

For Pick-up call 423-939-9334

*\*Full Catering Menu Available*

### Red Blends

#### **Bacio \$30.95**

##### *Alicante/Grenache/Carignane/Ruby Red Cabernet*

Four rich, flavorful grapes blended to give deep, earthy tones with the similar mouthfeel of a malbec.

#### **Philomena \$32.95**

##### *Petite Sirah/Red Zinfandel*

Whiskey lovers favorite: Collision of the peppery notes from the Petite Sirah with the fruitful raspberry of the Red Zinfandel.

#### **Pepino Petite Sirah \$33.95**

##### *Petite Sirah/Cabernet*

Ideal for heavy meats with smooth currents likened to and aged California Cabernet.

#### **Italian Trio \$35.95**

##### *Cabernet/Red Zinfandel/Merlot*

Three rich reds fighting each other to get to the top of your taste buds.

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