



ANTIPASTI

INSALATA PRIMAVERILE (V/GF) – 18

*Local Mesclun Greens Salad
Fresh Plums, Toma Celena Cheese, Toasted Hazelnuts & Crispy Shallots
Spring Garlic Vinaigrette*

CROSTINI DI PROVATURA E BACCALÁ – 22

*Classic Roman Provatura Cheese Crostini
Crispy Salted Cod, Puntarelle, Creamy Anchovy & Parsley Sauce*

CARPACCIO DI MANZO WAGYU* (GF) – 26

*Wagyu Beef Eye Round Carpaccio
36-Month Parmigiano Reggiano, Preserved Lemon, Crispy Capers
Mustard Seed Gastrique & Local Arugula-Red Sorrel Salad*

CAVOLFIORI ROMANESCO E FUNGHI MAITAKE (V) – 22

*Roasted Romanesco Cauliflower & Hen of the Woods Mushroom, Calabrian Chili
Dill-Yogurt Sauce & Flatbread Crackers with Pumpkin Seeds & Pomegranate Syrup*

BARBOURSVILLE VINEYARDS FIANO RESERVE 2021 - 14 (5 OZ. GLASS)

PRIMI

ZUPPA DI PISELLI CON INSALATA DI GRANCHIO (GF/DF) – 30

*Chilled Watercress-Pea Soup
Lemon-Chesapeake Bay Crab Salad & Pea Shoots*

LINGUINE CON GAMBERI, FAGIOLINI E BOTTARGA– 33

*House Made Linguine Pasta
Haricots Verts Beans, Roasted Atlantic Shrimp, Bottarga & Toasted Breadcrumbs
Vermentino Garlic-Parsley Sauce*

RISOTTO CON ASPARAGI E SAUVIGNON BLANC (V/GF) – 30

*Aged Carnaroli Rice, Sauvignon Blanc
Asparagus Salad & Parmigiano Reggiano Crisp*

BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2021 - 14 (5 OZ. GLASS)

MEZZELUNE AL BRASATO DI AGNELLO – 36

*Braised Lamb Shank, Housemade Ricotta Ravioli
Fava Beans-Morel Butter Sauce & Fresh Thyme*

GNOCCHI DI RICOTTA CON SPUGNOLE E GERMOGLI DI FELCI (V) – 36

*Handmade Ricotta Gnocchi
House Guanciale, Sautéed Fiddleheads & Morel Mushrooms
Lemon Pecorino Cream Sauce*

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2020 - 15 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* (DF) - 40

*Fish of the Day
Sautéed Roasted Garlic Rapini & Pea-Lemon Balm Couscous
Chef's Herb Garden Salmoriglio*

PARMIGIANA DI VERDURE (V/GF) - 30

*Baked Eggplant, Grilled Artichokes, Dandelions & Vidalia Onions
Piennolo-Pomodoro Tomatoes, Wisconsin Grand Cru, Buffalo Ricotta & Toasted Pine Nuts*

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2022 - 14 (5 OZ. GLASS)

DUETTO D'ANATRA* - 48

*Brined-Cherrywood Smoked Duck Breast & Herb Confit Leg
Fresh Cherry Purée, Charred Fennel & Spinach-Spring Onion Timbale
Thyme Jus*

COSTOLETTE DI AGNELLO ALLA LIQUIRIZIA* - 52

*Grilled Licorice Lamb Chops
Crispy Swiss Chard & Potato Cake
Horseradish Cream & Rosemary-Cabernet Franc Reserve Reduction*

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2022 - 14 (5 OZ. GLASS)

C O N T O R N I

*Buttermilk Mashed Gold Potatoes (V/GF) - 10
Spicy Rapini (V/GF/DF) - 10
Vidalia Onion-Spring Pea & Lemon Couscous (V/DF) - 10
Grilled Asparagus (V/GF/DF) - 10*

V I N O

Sparkling Flight - 35 (Three 2.5oz. Pours)
Prosecco, Brut & Brut Rosé

Reserve White Flight - 30 (Three 2oz. Pours)
Sauvignon Blanc Reserve 2021, Fiano Reserve 2021 & Viognier Reserve 2022

Reserve Red Flight - 35 (Three 2oz. Pours)
Nebbiolo Reserve 2020, Cabernet Franc Reserve 2022 & Merlot Reserve 2017

Mixed Flight - 35 (Three 2oz. Pours)
Allegrante Rosé 2021, Sauvignon Blanc Reserve 2021 & Merlot Reserve 2017

Octagon Flight - 45 (Three 2oz. Pours)
Octagon 2017, Octagon 2018 & Octagon 2020

San Pellegrino Sodas \$5

Unsweetened Iced Tea \$5

San Pellegrino Sparkling Water \$7

Acqua Panna Still Water \$7

*22% gratuity will be added to all parties of five or more and to all gift certificates
Please, no separate checks. Palladio will split a check equally up to four ways.*

**In accordance with the Virginia Department of Health, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

D O L C I

TIRAMISÙ CLASSICO* - 16

Espresso Dipped Lady Finger Cookies in Mascarpone Cream with Local Eggs

TORTA AL CIOCCOLATO CON CILIEGIE – 16

*Black Forest Cake
Sautéed Thyme Cherry Sauce & Dark Chocolate Glaze*

PANNA COTTA AI MIRTILLO - 16

*Blueberry Panna Cotta
Blackberry Coulis, Gooseberry Marmalade & Almond Tuile*

CANNOLI TRADIZIONALI - 16

*Traditional Cannoli
Housemade Ricotta, Candied Chestnut, Blood Oranges
Toasted Pistachios & Chocolate Curls*

AFFOGATO AL CAFFÉ - 15

*House Churned Vanilla Bean Gelato
Espresso Shot & Almond-Orange Cantucci*

GELATO O SORBETTO DEL GIORNO - 15

Gelato or Sorbet of the Day

BARBOURSVILLE VINEYARDS PHILÉO N.V. - 14
BARBOURSVILLE VINEYARDS PAXXITO 2019 - 19

B E V A N D E C A L D E - 5

*LAVAZZA Espresso or Cappuccino
SHENANDOAH JOE Regular or Decaf Coffee
Mighty Leaf Assorted Teas*

FORMAGGI

Please choose up to 3 cheeses to create your own cheese plate - 16

Cheeses are listed Mildest to Strongest.

Cheeses will be accompanied by a selection of Housemade Jams, Local Honey and Toasted Brioche

1. Cypress Grove Purple Haze ~ Arcata, CA, Goat's Milk

Fresh, soft goat cheese flavored with lavender and fennel pollen. This cheese is light and fresh, with a flavor addition reminiscent of French Provence. Sweet, flowery flavor and creamy texture.

Aged for 8-15 days.

Barboursville Honey

2. Murcia al Vino "Drunken Goat" ~ Murcia, Spain, Goat's Milk

A semi-hard cheese that is coated in Murcian red wine during the aging process, which gives it its unique purple rind and slightly tangy flavor. Mild and decadently creamy with clean, bright flavors.

Finishes with a wonderful fruity, luscious and grapey aroma.

Aged for 18 months.

Honeycomb

3. Beemster Classic ~ North Holland, Cow's Milk

Complex flavors develop slowly as this cheese matures for a year and a half in 100+ year old traditional warehouses. A firm texture with some crystallization and a deep ochre interior. Notes of toasted walnuts with a brown-butter finish.

Aged for 18 months.

Blueberry Jam

4. Goat Lady Dairy Snow Camp ~ Climax, NC, Cow & Goat's Milk

A lush cream-like cheese with light, clean flavors. Notes of crème fraîche, mushrooms, and cultured butter.

Aged 14 days.

Chestnut Honey

5. Old Chatham Creamery Boujee Blue ~ Groton, NY, Cow, Sheep & Goat's Milk

This dense cheese has a mellow, approachable level of bleu flavor. The musky, gamey notes from the goat and sheep milk are perfectly balanced by the sweet, buttery cow's milk.

Red Currant Jam

6. Sweet Grass Dairy Asher Blue ~ Thomasville, GA, Cow's Milk (Unpasteurized)

This cheese has a mushroomy, earthy and slightly pungent flavor with an unexpectedly mild, salty finish. Classified in the creamy-crumble texture category and has a milder, more accessible flavor than that of stronger blues.

Aged 90 days.

Barboursville Honey

BARBOURSVILLE VINEYARDS MERLOT RESERVE 2017 – 14

BARBOURSVILLE VINEYARDS PAXXITO 2019 - 19