



ANTIPASTI

INSALATA TREVISANO SCOTTATA, PERE, RICOTTA DI CAPRA E CONDIMENTO ALL'ACETO DI MELE (V/GF) – 18

*Scorched Baby Gem & Treviso Salad
Local Asian Pears, Shaved Ricotta Salata, Pickled Pumpkin Twist & Toasted Pecans
Apple Cider Vinaigrette*

CRUDO DI TONNO, CAPPERI, NOCCIOLE, OLIO E LIMONE* (DF) – 26

*Tuna Tartare
Orzo Salad, Watermelon Radishes, Caper Berries & Crispy Onion Strings
Ginger-Cured Lemon Dressing*

LINGUA DI BUE, SALSA VERDE, GALLINACCI (DF) – 24

*Braised Beef Tongue
Salsa Verde, Cornichons & Chanterelle Mushroom Duxelles
Brussels Sprouts Chips*

TORTINO DI GRANCHIO – 30

*Chesapeake Bay Crab Cake
Local Corn, Remoulade Sauce, Frisée
Sautéed Green Beans with Shallots & Guanciale*

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

PRIMI

STRACCIATELLA ALLA ROMANA, BRODO DI CAPPONE (V) – 20

*Italian Stracciatella Soup
Local Eggs, Malabar Spinach & 24-Month Parmigiano Reggiano
House Croutons*

RAVIOLINI DEL PLIN, SPUMA DI PARMIGIANO REGGIANO, TARTUFO ESTIVO – 36

*Classic Veal Plin
Sage-Brown Butter Sauce, Parmigiano Reggiano Foam & Nebbiolo Wine Essence
Shaved Burgundy Black Truffle*

GNOCCHI DI PATATE VERDI, PORCINI, SALSICCIA E PECORINO – 28

*Spinach-Potato Gnocchi
Porcini Mushrooms, Italian Sausage-Salsa Rosa & Pecorino Toscano*

SPAGHETTI AL NERO ALLA CHITTARA, SUGO D'ARAGOSTA (DF) – 34

*Squid Ink Chitarra Pasta
Maine Lobster & Spicy San Marzano Tomato Sauce*

RISOTTO ALLA ZUCCA, CASTAGNE E GORGONZOLA (V/GF) – 28

*Butternut Squash Aged Carnaroli Rice
Roasted Chestnuts, Gorgonzola Dolce & Toasted Pumpkin Seeds*

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2020 - 17 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* (GF) - 45

Fish of the Day

Sautéed Brussels Sprouts & Roasted Sweet Potatoes

Bottarga & Preserved Lemon Beurre Blanc

BARBOURSVILLE VINEYARDS NASCENT 2020 - 16 (5 OZ. GLASS)

CAVOLFIORI E FUNGHI AL FORNO (V) - 34

Roasted Romanesco Cauliflower & Hen of the Woods Mushroom

Calabrian Chili, Dill-Yogurt Sauce & Flax Seed Sardinian Flatbread

FARAONA ARROSTO, UVA DI BARBERA, SALSA AL FEGATO D'OCA (GF) - 46

Roasted Guinea Hen-Barbera Grapes

Escaroles, Raisins, Yukon Potato Purée & Foie Gras Sauce

FILETTO DI BUFALO* (GF) - 52

Grilled Bison Striploin

Fall Root Vegetable Gratin & Sautéed Mustard Greens

Cabernet Franc Reserve Reduction

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

C O N T O R N I

Mashed Potatoes (V/GF) – 10

Roasted Sweet Potatoes (V/GF/DF/VG) – 10

Braised Mustard Greens (V/GF/DF/VG) – 10

Sautéed Escarole & Raisins (V/GF/DF/VG) – 10

Sautéed Brussels Sprouts (V/GF/DF/GV) – 10

A C Q U E E B I B I T E

San Pellegrino Orange or Lemon Sodas - 5

San Pellegrino Sparkling Water - 7

Acqua Panna Still Water - 7

Unsweetened Iced Tea - 5

22% service charge 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

ZEPPOLE E TRIO DI SALSA – 16

*Italian Doughnut Holes, Lemon & Orange Zest
Dark Chocolate Sauce, Madagascar Vanilla Bean Anglaise & Berry Coulis*

TORTA DI CIOCCOLATO - 16

*Valrhona Dark Chocolate Sponge Cake
Pumpkin Whipped Buttercream, Praline Ganache & Candied Pecans*

CROSTATA DI MELE - 16

*Baked Apple Tart
Local Apple Cider Sorbet & Salted Caramel*

AFFOGATO AL CAFFÈ - 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 - 5

LAVAZZA Espresso or Cappuccino
CAFFÈ LECCESE Espresso Shot, Sicilian Almond Milk & Ice
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 Sourdough

1. Président Istara – P'tit Basque ~ Larceveau, France, Sheep's Milk

A semi-soft cheese imported from France's Basque region in the Pyrenees Mountains. Traditionally, shepherds handcrafted it from leftover curds after milking their ewes, and this method is still used today. During aging, it develops a basket-weave pattern similar to Manchego cheese but has a milder and more delicate flavor.

Creamy and sweet with a nutty finish featuring a smooth texture.

Aged for a minimum of 70 days.

Honeycomb

2. Four Fat Fowl – St. Stephen ~ Stephentown, NY, Cow's Milk

A hand-crafted triple crème, soft-ripened cheese that bursts with buttery and milky overtones. A smooth, silky interior made from all-natural jersey cow's milk and fresh jersey cream creates the perfect texture. The soft, bloomy rind adds an earthy flavor with nutty undertones.

Aged for 4-6 weeks.

Barboursville Honey

3. 5 Spoke Creamery – Harvest Moon ~ Goshen, NY, Cow's Milk (Unpasteurized)

A rich, dense, mimolette-style cheese with a moonscape rind and inside color of autumnal leaves. A hint of sweetness and slightly tangy with butterscotch notes that become more pronounced with age.

Aged for a minimum of 9 months.

Blueberry Jam

4. Nettle Meadow Farm – Three Sisters ~ Lake Luzerne, NY, Goat, Sheep & Cow's Milk

A velvety, yet firm texture with complex flavors from each of its contributing milk sources. A delicate white bloomy rind and an earthy, lactic flavor complimented by notes of mushroom.

Aged 2-6 weeks.

Local Raw Forest Honey

5. Rogue Creamery – Smokey Blue ~ Central Point, OR, Cow's Milk

This American original is cold smoked for many hours over Oregon hazelnut shells. This process infuses the cheese with unique aromas of barrel-aged vanilla, bread pudding and candied bacon. Sweet-spicy tasting notes of honey, apple, nectarine and a mild "blue" finish.

Aged 3 months.

Chestnut Honey

6. Great Hill Dairy – Blue ~ Marion, MA, Cow's Milk (Unpasteurized)

Created using traditional techniques to hand-produce rustic, yet precise wheels. The components in this fresh, untreated milk are the key to this cheese's notable complexity and flavor development. Creamy and tangy with just enough acid.

Aged for 2-3 months.

Red Currant Jam

BARBOURSVILLE VINEYARDS MERLOT RESERVE 2017 – 14

BARBOURSVILLE VINEYARDS PAXXITO 2019 - 19