



## ANTIPASTI

**INSALATA TREVISANO, PERE, RICOTTA LE CONDIMENTO ALL'ACETO DI MELE (V/GF) – 18**

*Grilled Baby Gem & Treviso Salad*

*Local Asian Pears, Crumbled Ricotta Salata, Pickled Pumpkin Twist & Toasted Pumpkin Seeds  
Apple Cider Vinaigrette*

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

*Infused Hickory Smoked Tuna Tartare*

*Barley Salad, Local Radishes, Caper Berries & Crispy Onion Strings  
Ginger-Cured Lemon Dressing*

**LINGUA DI BUE, SALSIA VERDE, GALLINACCI (DF) – 24**

*Braised Beef Tongue*

*Salsa Verde, Cornichons, Black Trumpet Mushrooms & Brussels Sprouts Chips*

**TORTINO DI GRANCHIO\* – 30**

*Chesapeake Bay Crab Cake*

*Local Corn, Sautéed Green Beans with Shallots & Guanciale  
Remoulade Sauce*

**BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2022 - 14 (5 OZ. GLASS)**

## PRIMI

**STRACCIATELLA ALLA ROMANA, BRODO DI POLLO – 20**

*Italian Stracciatella Soup*

*Local Eggs, Organic Chicken Broth, 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*

*Lobster Mushrooms, Italian Sausage-Salsa Rosa & Pecorino Toscano*

**SPAGHETTI ALLA CHITARRA AL NERO E 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)**

## SECONDI

### **PESCE FRESCO DEL GIORNO\* (GF) - 45**

*Fish of the Day*  
*Sautéed Brussels Sprouts & Roasted Sweet Potatoes*  
*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, SALSA AL FEGATO D'OCA (GF) - 46**

*Roasted Guinea Hen*  
*Escaroles, Raisins, Yukon Potato Purée & Foie Gras Sauce*

### **BISTECCA DI BISONTE ALLA GRIGLIA\* (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)

## CONTORNI

*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/VG) – 10*

*Pickled & Preserved Hen of the Woods Mushrooms (V/GF/DF/VG) – 10*

## ACQUE E BIBITE

*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 SALSE – 16**

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

## **TORTA DI ZUCCA - 16**

*Deconstructed Pumpkin Cake  
Valrhona Dark Chocolate Chiffon Cake, Pumpkin Infused Cream Cheese Frosting  
Praline Ganache & Candied Pecans*

## **CROSTATA DI MELE - 16**

*Baked Apple Tart  
Local Apple Cider Sorbet, Salted Caramel & PAXXITO Soaked Currants*

## **AFFOGATO AL CAFFÈ - 15**

*House Churned Vanilla Bean Gelato  
Espresso Shot & Candied 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. Old Chatham Creamery – Kinderhook ~ Groton, NY, Sheep’s Milk**

*A soft-ripened cheese with tasting notes of light herbs and a touch of sweetness. The bouquet is of mushrooms and nuts. Similar to brie, but not as heavy or pungent as a traditional goat’s milk brie.*

*Aged up to 3 weeks.*

**Honeycomb**

**2. Razzbourne Farm – Kick Ash ~ Lexington, VA, Goat’s Milk**

*The award-winning Kick Ash is a ripened bloomy rind goat cheese with vegetable ash center line. The exterior is also dusted with vegetable ash before its bloom at 8 days. Eat fresh for a bright, firm cheese.*

*Keep until mature for a strong, pungent & silky texture experience.*

**Barboursville Honey**

**3. Cowgirl Creamery – Mt Tam ~ Petaluma, CA, Cow’s Milk**

*An organic, triple cream cheese, named after Mount Tamalpais in Northern, CA. A rich, creamy, bloomy rind cheese with a fudgy texture. Notes of cultured butter, fresh pasture and a hint of white mushroom with a mellow, earthy taste.*

**Blueberry Jam**

**4. Firefly Farms – Black and Blue ~ Accident, MD, Goat’s Milk**

*One of the world’s few goat cheese blues, from Firefly Farm in Accident, Maryland. This cheese is milder and more approachable than traditional cow’s milk blues. Dense, buttery, and creamy with a delicate blue piquancy.*

**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.*

**Barboursville Honey**

**6. Hook’s Cheese Company – Ewe Calf to be Kidding ~ Mineral Point, WI, Cow, Sheep & Goat’s Milk**

*A complex, bright, and flavorful award-winning triple-milk cheese. Moderate blue flavor with fruity and tangy notes.*

*Aged for 8 months.*

**Red Currant Jam**

**BARBOURSVILLE VINEYARDS MERLOT RESERVE 2017 – 14**

**BARBOURSVILLE VINEYARDS PAXXITO 2019 - 19**