



## ANTIPASTI

**UPLANDS RUSH CREEK RESERVE CHEESE, DODGEVILLE, WI – RAW COW'S MILK – 45**

*So Soft & Decadent That it's Often Referred to as Savory Custard*

*Each Cheese is Wrapped in Spruce Bark, Which Implants a Subtle Rich, yet Delicate Woodsy Flavor*

*Served Warm with Crostini & Local Honey, Serves 2-4*

**BARBOURSVILLE VINEYARDS BRUT BLANC DE NOIRS 2015 - 21 (5 OZ. GLASS)**

**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 OSTRICHE FRESCHE\* (DF/GF) – 22**

*Oyster Catcher Sea Farm, VA Half Dozen Raw Revival Oysters*

*Blood Orange Mignonette*

**TORTINO DI GRANCHIO\* – 30**

*Chesapeake Bay Crab Cake*

*Sautéed Green Beans with Shallots, Guanciaie & Remoulade Sauce*

**PANCETTA DI MAIALE CON STUFATO DI FAGIOLI (DF/GF) – 26**

*Hickory Smoke Infused Estate Berkshire Crispy Pork Belly*

*Cannellini Bean Stew, Fried Sweet Potato Strings & Winter Cranberry 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, FUNGHI, SALSICCIA E PECORINO - 28**

*Spinach-Potato Gnocchi*

*Black Trumpet 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 2021 - 17 (5 OZ. GLASS)**

## SECONDI

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

*Fish of the Day*  
*Sautéed Brussels Sprouts & Sweet Potato Gratin*  
*Preserved Lemon Beurre Blanc*

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

### CAVOLFIORIE FUNGHI AL FORNO (V) - 34

*Romanesco Cauliflower & Roasted 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*  
*Roasted Rosemary Fingerling Potatoes & 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*

*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*

## **TORTINO AL CIOCCOLATO - 16**

*Warm Molten Chocolate Cake  
Coffee-Walnut Gelato & Madagascar Vanilla Bean Anglaise  
(15-20 minute preparation time)*

## **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 & Orange-Almond 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. 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.*

**Barboursville Honey**

**3. Firefly Farm – Merry Goat Round ~ Accident, MD, Goat’s Milk**

*A surface-ripened goat’s milk cheese made in the style of brie or camembert. It ripens from the rind inwards, growing progressively softer and creamier, developing complex earthy and mushroomy flavors.*

*Aged 3-14 weeks.*

**Blueberry Jam**

**4. Point Reyes – Bay Blue ~ Point Reyes Station, CA, Cow’s Milk**

*The cheese’s sweet, milky base blends perfectly with earthy undertones and a touch of salted caramel to create a complex blue with a creamy, fudge-like texture and a zesty hint of cracked black pepper.*

*Aged 2-4 months.*

**Barboursville Honey**

**5. 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**

**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**

## ***Rare Selection Weekly Specials*** ***by the Half Glass & Glass***

<i>2001 Octagon V Edition</i> .....	50 / 80
<i>2015 Octagon XVIII Edition</i> .....	33 / 50
<i>2016 Octagon XIX Edition</i> .....	33 / 50
<i>2017 Octagon XX Edition</i> .....	30 / 45
<i>2019 Octagon XXII Edition</i> .....	30 / 45
<i>1999 Nebbiolo Reserve</i> .....	45 / 75
<i>2001 Cabernet Franc Reserve</i> .....	40 / 65
<i>2017 Goodlow Mountain Cabernet Franc Reserve</i> .....	25 / 45

## ***Sommelier Creations & Flights***

<i>Aperol Spritz</i> .....	16
<i>Prosecco, Aperol, Soda Water &amp; Orange Slice</i>	
<i>Apple Spritz</i> .....	16
<i>Local Apple Cider, Prosecco, Aperol, Soda Water, Apple Slice &amp; Cinnamon Stick</i>	
<i>Love Potion</i> .....	14
<i>Prosecco, Wild Australian Hibiscus Flower &amp; Syrup</i>	
<i>Sparkling Flight</i> .....	35
<i>Prosecco, Brut Cuvée 1814 &amp; Brut Rosé Cuvée 1814</i>	
<i>Reserve White Flight</i> .....	30
<i>2021 Fiano Reserve, 2022 Viognier Reserve &amp; 2022 Chardonnay Reserve</i>	
<i>Reserve Red Flight</i> .....	35
<i>2021 Nebbiolo Reserve, 2022 Cabernet Franc Reserve &amp; 2017 Merlot Reserve</i>	
<i>Mixed Flight</i> .....	35
<i>2021 Fiano Reserve, 2022 Allegrante Rosé &amp; 2022 Cabernet Franc Reserve</i>	

## ***Sparkling***

<i>N.V. Prosecco</i> .....	12 / 35
<i>N.V. Brut Cuvée 1814</i> .....	16 / 70
<i>2015 Brut Blanc de Noirs</i> .....	21 / 90
<i>1994 Brut Anniversary Edition</i> .....	110

## ***Rosé***

<i>N.V. Brut Rosé Cuvée 1814</i> .....	16 / 70
<i>2022 Allegrante Rosé</i> .....	14 / 43

## ***White***

<i>2022 Chardonnay</i> .....	12 / 34
<i>2023 Chardonnay Reserve</i> .....	13 / 40
<i>2021 Sauvignon Blanc Reserve</i> .....	14 / 50
<i>2023 Pinot Grigio</i> .....	12 / 34
<i>2023 Viognier Reserve</i> .....	14 / 43
<i>2022 Vermentino Reserve</i> .....	14 / 50
<i>2021 Fiano Reserve</i> .....	14 / 50
<i>2020 Nascent</i> .....	16 / 79

## ***Red***

<i>2021 Cabernet Sauvignon Reserve.....</i>	<i>20 / 70</i>
<i>2017 Merlot Reserve.....</i>	<i>14 / 50</i>
<i>2021 Barbera Reserve.....</i>	<i>14 / 43</i>
<i>2020 Sangiovese Toscana.....</i>	<i>14 / 50</i>
<i>2016 Petit Sirah Reserve.....</i>	<i>14 / 50</i>
<i>2019 Goodlow Mountain Cabernet Franc Reserve.....</i>	<i>120</i>
<i>2022 Cabernet Franc Reserve.....</i>	<i>14 / 50</i>
<i>2019 Petit Verdot Reserve.....</i>	<i>15 / 70</i>
<i>2021 Nebbiolo Reserve.....</i>	<i>17 / 70</i>
<i>2020 Octagon XXIII Edition.....</i>	<i>25 / 99</i>

## ***Sweet***

<i>N.V. Philéo.....</i>	<i>14 / 43</i>
<i>2019 Paxxito.....</i>	<i>19 / 70</i>

## ***Sommelier Special Selections by the Bottle***

<p>1998 Nebbiolo Reserve..... 495</p> <p>1999 Nebbiolo Reserve..... 300</p> <p>2011 Nebbiolo Reserve..... 88</p> <p>2012 Nebbiolo Reserve..... 120</p> <p>2014 Nebbiolo Reserve..... 132</p> <p>1997 Cabernet Franc..... 280</p> <p>1998 Cabernet Franc..... 230</p> <p>1999 Cabernet Franc Reserve.. 220</p> <p>2001 Cabernet Franc Reserve.. 230</p> <p>2002 Cabernet Franc Reserve.. 200</p> <p>2004 Cabernet Franc Reserve.. 170</p> <p>2005 Cabernet Franc Reserve.. 180</p> <p>2006 Cabernet Franc Reserve.. 176</p> <p>2007 Cabernet Franc Reserve.. 140</p> <p>2009 Cabernet Franc Reserve.. 143</p> <p>2017 Cabernet Franc Reserve.. 132</p> <p style="padding-left: 20px;"><i>Goodlow Mountain</i></p> <p>1998 Cabernet Franc.....1,452</p> <p style="padding-left: 20px;"><i>Double Magnum 3.0L</i></p> <p>2007 Cabernet Franc Reserve.. 413</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</i></p> <p>2010 Cabernet Franc Reserve.. 280</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</i></p> <p>2022 Allegrante Rosé..... 125</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</i></p> <p><b><i>Feel free to consult our Sommelier, Allesandro Medici, for suggestions</i></b></p>	<p>1998 Cabernet Sauvignon Reserve..... 330</p> <p>1999 Cabernet Sauvignon Reserve..... 280</p> <p>2001 Cabernet Sauvignon Reserve..... 170</p> <p>2004 Cabernet Sauvignon Reserve..... 140</p> <p>2007 Cabernet Sauvignon Reserve..... 130</p> <p>2010 Cabernet Sauvignon Reserve..... 165</p> <p>1999 Octagon IV Edition..... 440</p> <p>2001 Octagon V Edition..... 352</p> <p>2002 Octagon VI Edition..... 242</p> <p>2004 Octagon VII Edition..... 286</p> <p>2005 Octagon VIII Edition..... 264</p> <p>2006 Octagon IX Edition..... 300</p> <p>2007 Octagon X Edition..... 253</p> <p>2008 Octagon XI Edition..... 198</p> <p>2009 Octagon XII Edition..... 275</p> <p>2010 Octagon 200<sup>th</sup> Annv. Edition.... 330</p> <p>2012 Octagon XV Edition..... 160</p> <p>2013 Octagon XVI Edition..... 154</p> <p>2014 Octagon XVII Edition..... 165</p> <p>2014 Octagon 40<sup>th</sup> Annv. Edition..... 253</p> <p>2015 Octagon XVIII Edition..... 127</p> <p>2016 Octagon XIX Edition..... 127</p> <p>2017 Octagon XX Edition..... 116</p> <p>2019 Octagon XXII Edition..... 116</p> <p>1999 Octagon IV Edition..... 1,300</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</i></p> <p>1999 Octagon IV Edition..... 2,500</p> <p style="padding-left: 20px;"><i>Double Magnum 3.0L</i></p> <p>2005 Octagon VIII Edition..... 650</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</i></p>
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