



ANTIPASTI

INSALATA DI LATTUGHE, FINOCCHIO E BARBABIETOLE (V/GF) – 18

*Local Olive Branch Farm Mesclun Greens
Roasted Beets, Toasted Marcona Almonds, Shaved Fennel, Pickled Red Onions, Chèvre
Pomegranate Seeds & Allegrante Vinaigrette*

CRUDO DI OSTRICHE FRESCHE* (DF/GF) – 22

*Oyster Catcher Sea Farms, VA Half Dozen Raw Revival Oysters
Blood Orange Mignonette*

CARPACCIO DI MANZO LOCALE* (DF) – 24

*Virginia Piedmont Beef Carpaccio
Winter Black Truffles, Celery Ribbons, Ligurian Olives, Lemon Oil
Local Eggs-Dijon Aioli & Focaccia*

PANCETTA ARROSTO AFFUMICATA (DF/GF) – 26

*Hickory Smoke Infused Estate Berkshire Pork Belly
Cannellini Bean Stew, Gremolata & Fried Sweet Potato Strings
Cranberry-Rosemary Sauce*

BARBOURSVILLE VINEYARDS BRUT CUVÉE N.V. - 16 (5 OZ. GLASS)

PRIMI

ZUPPA DI PESCE DEL NEW ENGLAND – 30

*Atlantic Seafood Bisque
Crawfish, Clams, Mussels, Scallops, Oysters, Potatoes & Leeks*

SPAGHETTI ALLA CHITARRA AL NERO E SUGO D'ARAGOSTA (DF) – 34

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

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

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*

TAGLIATELLE AL SUGO DI CINGHIALE - 32

*Wild Boar Ragù
House Made Turmeric Tagliatelle, Glazed Carrots & Sardinia Pecorino*

RISOTTO AI FUNGHI (V/GF) – 28

*Seasonal Mushroom Risotto
Aged Carnaroli Rice & Parmigiano Reggiano
(Add 3 grams winter black truffle – 15)*

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2021 - 17 (5 OZ. GLASS)

SECONDI

PESCE FRESCO DEL GIORNO* (GF) - 40

*Fish of the Day
Roasted Brussels Sprouts & Sautéed Lentils
Saffron Velouté Sauce*

QUICHE DI VEGETALI E LENTICCHIE TARTUFATE (V) - 34

*Vegetable Quiche
Mushrooms, Peppers, Zucchini & Cauliflowers
Truffled Lentil Salad*

BARBOURSVILLE VINEYARDS CHARDONNAY RESERVE 2023 - 13 (5 OZ. GLASS)

QUAGLIA AL ROSMARINO E BALSAMICO* (GF/DF) - 48

*Marinated Rosemary Quails
Roasted Fingerling Potatoes & Balsamic Cipollini Onions
Paxxito Sauce*

FILETTO DI VITELLO* (GF) - 54

*Roasted 6oz Veal Fillet
Potato Pavé & Sautéed Swiss Chard
Prosciutto-Sage Cream Sauce*

BARBOURSVILLE VINEYARDS SANGIOVESE TOSCANA 2020 - 14 (5 OZ. GLASS)

CONTORNI

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

Sautéed Swiss Chard (V/GF/DF/VG) – 10

Barboursville Honey Glazed Carrots (V/GF/VG) – 10

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

Caramelized Cipollini Onions (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

CREMA CATALANA AL VOV – 16

*Eggnog Crème Brûlée
Gingersnap Cookies*

TORTINO AL CIOCCOLATO - 16

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

CROSTATA DI PERE - 16

*Scorched Hassleback Pear Tart
Apricot Spread & Toasted Almonds*

AFFOGATO AL CAFFÈ - 15

*House Churned Madagascar 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. 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 & Orange Slice</i>	
<i>Apple Spritz</i>	16
<i>Local Apple Cider, Prosecco, Aperol, Soda Water, Apple Slice & Cinnamon Stick</i>	
<i>Love Potion</i>	14
<i>Prosecco, Wild Australian Hibiscus Flower & Syrup</i>	
<i>Sparkling Flight</i>	35
<i>Prosecco, Brut Cuvée 1814 & Brut Rosé Cuvée 1814</i>	
<i>Reserve White Flight</i>	35
<i>2021 Fiano Reserve, 2022 Chardonnay Reserve & 2020 Nascent</i>	
<i>Reserve Red Flight</i>	40
<i>2021 Nebbiolo Reserve, 2020 Sangiovese Toscana & 2020 Octagon</i>	
<i>Mixed Flight</i>	35
<i>2021 Fiano Reserve, 2022 Allegrante Rosé & 2020 Sangiovese Toscana</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>	20 / 70
<i>2017 Merlot Reserve</i>	14 / 50
<i>2021 Barbera Reserve</i>	14 / 43
<i>2020 Sangiovese Toscana</i>	14 / 50
<i>2016 Petit Sirah Reserve</i>	14 / 50
<i>2019 Goodlow Mountain Cabernet Franc Reserve</i>	120
<i>2022 Cabernet Franc Reserve</i>	14 / 50
<i>2019 Petit Verdot Reserve</i>	15 / 70
<i>2021 Nebbiolo Reserve</i>	17 / 70
<i>2020 Octagon XXIII Edition</i>	25 / 99

Sweet

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

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><i>Feel free to consult our Sommelier, Allesandro Medici, for suggestions</i></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 200th 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 40th 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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