



## 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  
Cured 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\* - 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*

## **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 Honeys and Toasted Sourdough**

**1. Cypress Grove – Purple Haze ~ Arcata, CA, Goat’s Milk**

*A fresh , creamy goat cheese that is subtly sweet and tangy. Notes of fresh cream, herbs and tartness.*

*The distinct and unexpected marriage of lavender and hand-harvested fennel pollen makes this lavender cheese utterly addictive.*

*Honeycomb*

**2. Locksley Farmstead Cheese Co. – Nottingham Gouda ~ Loudoun, VA, Cow’s Milk**

*A hard, golden-yellow cheese with a smooth texture, mild and sweet flavor, and notes of toasted hazelnuts and butter.*

*Creamy with a nice crunch of crystallization that can be found all throughout this well-aged cheese.*

*Aged 8-12 months.*

*Blueberry Jam*

**3. 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*

**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. 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**

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

***Aperol Spritz***..... 16

*Brut Cuvée 1814, Aperol, Soda Water & Orange Slice*

***Love Potion***..... 14

*Brut Cuvée 1814, Wild Australian Hibiscus Flower & Syrup*

***Sparkling Flight***..... 40

*Brut Cuvée 1814, Brut Rosé Cuvée 1814 & 2015 Brut Blanc de Noirs*

***Reserve White Flight***..... 35

*2021 Fiano Reserve, 2022 Chardonnay Reserve & 2020 Nascent*

***Reserve Red Flight***..... 40

*2021 Nebbiolo Reserve, 2020 Sangiovese Toscana & 2020 Octagon*

***Mixed Flight***..... 35

*2021 Fiano Reserve, 2022 Allegrante Rosé & 2020 Sangiovese Toscana*

***Cabernet Franc Reserve Flight***..... 50

*2016, 2017 & 2019*

***Octagon Flight***..... 60

*2016, 2017 & 2019*

## ***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>2023 Chardonnay</i> .....	12 / 34
<i>2023 Chardonnay Reserve</i> .....	13 / 40
<i>2023 Sauvignon Blanc Reserve</i> .....	14 / 50
<i>2023 Pinot Grigio</i> .....	12 / 34
<i>2023 Viognier Reserve</i> .....	14 / 43
<i>2023 Vermentino Reserve</i> .....	14 / 50
<i>2022 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>2022 Barbera Reserve</i> .....	14 / 43
<i>2020 Sangiovese Toscana</i> .....	14 / 50
<i>2017 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 Cabernet Franc Reserve</i> .....	20 / 75
<i>2017 Cabernet Franc Reserve</i> .....	20 / 75
<i>2016 Cabernet Franc Reserve</i> .....	23 / 80
<i>2019 Petit Verdot Reserve</i> .....	15 / 70
<i>2021 Nebbiolo Reserve</i> .....	17 / 70
<i>2020 Octagon XXIII Edition</i> .....	25 / 99
<i>2019 Octagon XXIII Edition</i> .....	40 / 116
<i>2017 Octagon XXIII Edition</i> .....	40 / 116
<i>2016 Octagon XXIII Edition</i> .....	45 / 127

## ***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 <i>Allegrante Rosé</i>..... 125</p> <p style="padding-left: 20px;"><i>Magnum 1.5L</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 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>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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***Feel free to consult our Sommelier,  
Alessandro Medici, for suggestions***