



## 2025 SPRING MENU

### ANTIPASTI

#### **INSALATA PRIMAVERILE (V/GF) – 18**

*Local Mesclun Greens Salad*

*Fava Beans, Ricotta Salata, Pickled Carrot Ribbons, Crispy Shallots  
Spring Onion Vinaigrette*

#### **MOZZARELLA DI BUFALA, ASPARAGI E PROSCIUTTO – 22**

*Buffalo Mozzarella & Charred White Asparagus*

*Frisée, Balsamic Pearls & House Made Grissini Wrapped with Prosciutto*

#### **TARTARE DI TONNO\* (DF) – 24**

*Yellowfin Tuna Tartare*

*Ligurian Olives, Capers, Scallions & Coral Crisp  
Citrus-Calabrese Chili Oil*

#### **CARPACCIO DI MANZO\* (GF) – 24**

*Classic Beef Carpaccio*

*Shaved Parmigiano Reggiano, Lemon Zest  
Arugula & Radicchio Salad*

**BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2022 - 14** (5 OZ. GLASS)

### PRIMI

#### **RAVIOLI ALL'ARAGOSTA – 38**

*Maine Lobster Squid Ink Ravioli*

*Sweet Peas, Pea Shoots & Lemon-Butter Sauce*

#### **PAPPARDELLE ALLA POLPA DI GRANCHIO (DF) – 34**

*House Made Pappardelle*

*Chesapeake Bay Crab, Fava Beans & Crispy Leeks  
Vermentino Sauce*

**BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023 - 14** (5 OZ. GLASS)

#### **CREMA DI SPUGNOLE (V) - 24**

*Roasted Creamed Local Mushroom Soup*

*Grilled House Focaccia & Paprika Oil*

#### **GNOCCHI AL SUGO DI POMODORO - 28**

*Handmade Potato Gnocchi*

*Crispy Pancetta, Tuscan Kale & Pecorino Toscano  
Piennolo Tomato Sauce*

#### **RISOTTO AL RAGÙ DI AGNELLO (GF) – 32**

*Braised Boneless Lamb Ragù*

*Carrots & 18-Month Parmigiano Reggiano  
Cabernet Franc Scented Risotto*

**BARBOURSVILLE VINEYARDS BARBERA RESERVE 2022 - 14** (5 OZ. GLASS)

## SECONDI

### **PESCE FRESCO DEL GIORNO\* (DF) - 40**

*Fish of the Day  
Charred Fennel, Fregola & Bottarga  
Salmoriglio Sauce*

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

### **ROTOLO DI SPINACI E FUNGHI (V) - 34**

*Spinach, Artichoke & Hen of the Woods Mushroom En Croûte  
Caramelized Onions, House Made Ricotta & Meadow Creek Dairy Mountaineer*

### **QUAGLIA AL ROSMARINO CON POLENTA\* (GF) - 48**

*Grilled Rosemary Boneless Quails  
Baked Polenta & Sautéed Fava Beans  
Paxxito Sauce*

### **COSTOLETTA ALLA MILANESE - 45**

*Estate Berkshire Pork Milanese  
Grilled Asparagus & Roasted Potatoes  
Whole Grain Mustard Sauce*

### **FILETTO DI MANZO ALLA GRIGLIA\* (GF) - 56**

*Grilled Prime Beef Bistro Filet  
Sautéed Rapini, Mashed Yukon Gold Potatoes & Gremolata  
Black Truffle-Béarnaise Sauce*

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

## CONTORNI

*Grilled Asparagus (V/GF/DF/VG) – 10*

*Charred Fennel (V/GF/DF/VG) – 10*

*Preserved Lemon Fregola (V/DF/VG) – 10*

*Creamy Mashed Potatoes (V/GF/VG) – 10*

*Sautéed Spicy Rapini (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 foodborne illness*

# D O L C I

## **TIRAMISÙ CLASSICO\* - 16**

*Espresso Dipped Lady Finger Cookies in Mascarpone Cream with Local Eggs*

## **PANNA COTTA (GF) – 16**

*Classic Panna Cotta*

*Rhubarb-Raspberry Jelly, Gooseberry Compote & Toasted Pistachios*

## **COBBLER DI MORE – 18**

*Blackberry Cobbler*

*Hazelnut Brittle & Vanilla Praline Gelato*

## **MOUSSE DI CIOCCOLATO - 18**

*Valrhona Chocolate Mousse Cake*

*Strawberries, Vincotto Syrup & Black Walnuts*

## **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 PADOVANO Espresso Shot, Whipped Cream, Mint Syrup & Cocoa Powder*

*SHENANDOAH JOE Regular or Decaf Coffee*

*Mighty Leaf Assorted Teas*

*CIOCCOLATA CON PANNA Colombian Spiced Hot Chocolate & Whipped Cream*

# 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. Sartori – Merlot BellaVitano ~ Plymouth, WI, Cow's Milk**

*A Merlot-soaked cheese with notes of berry and plum. Creamy, rich texture that's reminiscent of a young cheddar with a crystalline crunch. The flavor profile is a combination of nutty, fruity and sweet with a buttery finish.*

*Aged 10-12 months.*

***Honeycomb***

**2. Caromont Farm – Herdress ~ Esmont, VA, Goat's Milk (Unpasteurized)**

*A gouda-style washed rind cheese ripened with a persimmon brine. Rich, yeasty and luscious flavors.*

*Aged 2-4 months.*

***Blueberry Jam***

**3. Caromont Farm – Esmontonian ~ Esmont, VA, Goat's Milk (Unpasteurized)**

*A small, rustic tomme, initial notes begin with a taste of minerality and a touch of citrus, suggesting a fresh, clean flavor. As you continue tasting, you'll notice a delicate earthy aroma and toasted maple note, adding complexity and warmth to the flavor profile.*

*Aged 2 months.*

***Red Currant Jam***

**4. Meadow Creek Dairy – Grayson ~ Galax, VA, Cow's Milk (Unpasteurized)**

*A classic example of a washed rind cheese. The texture is supple and fudgy, becoming silky as it warms. The rich, beefy paste is slightly sweet, with grassy, nutty notes and a solid earthy undertone.*

*Aged 2-3 months.*

***Barboursville Honey***

**5. Point Reyes Farmstead – Fennel Blue ~ Point Reyes Station, CA, Cow's Milk (Unpasteurized)**

*A Point Reyes fan-favorite, Bay Blue, now comes in this flavored version infused with fennel seeds. A mild blue pungency with a hint of fennel sweetness while showcasing the beautiful earthy and umami flavors.*

*Aged 3 months.*

***Local Raw Forest Honey***

**6. FireFly Farms – Moo & Blue ~ Accident, MD, Cow's Milk**

*An approachable, non-bitter, dense blue with a deep buttery richness. Lingering sweetness and a notably clean flavor.*

*Aged 4-6 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***..... 35

*Prosecco n.v., Brut Rosé Cuvée 1814, Brut Cuvée 1814,*

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

*2023 Vermentino Reserve, 2022 Sauvignon Blanc Reserve & 2020 Nascent*

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

*2022 Barbera Reserve, 2021 Nebbiolo Reserve & 2020 Sangiovese Toscana*

***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>              | <i>20 / 70</i>  |
| <i>2017 Merlot Reserve.....</i>                          | <i>14 / 50</i>  |
| <i>2022 Barbera Reserve.....</i>                         | <i>14 / 43</i>  |
| <i>2020 Sangiovese Toscana.....</i>                      | <i>14 / 50</i>  |
| <i>2017 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 Cabernet Franc Reserve.....</i>                  | <i>20 / 75</i>  |
| <i>2017 Cabernet Franc Reserve.....</i>                  | <i>20 / 75</i>  |
| <i>2016 Cabernet Franc Reserve.....</i>                  | <i>23 / 80</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>  |
| <i>2019 Octagon XXIII Edition.....</i>                   | <i>40 / 116</i> |
| <i>2017 Octagon XXIII Edition.....</i>                   | <i>40 / 116</i> |
| <i>2016 Octagon XXIII Edition.....</i>                   | <i>45 / 127</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><br><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><br><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> |
|---|---|

***Feel free to consult our Sommelier,  
Alessandro Medici, for suggestions***