



2025 Summer Menu

A N T I P A S T I

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)

P R I M I

RAVIOLI ALL'ARAGOSTA – 38

*Maine Lobster Saffron-Squid Ink Ravioli
Sweet Peas, Chili Threads, Pea Shoots & Lemon-Butter Sauce*

PAPPARDELLE ALLA POLPA DI GRANCHIO (DF) – 34

*House Made Pappardelle
Chesapeake Bay Crab & Fava Beans
Vermentino Sauce*

**BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023 - 14 (5 OZ. GLASS)
- 2025 VA Governor's Cup Winner -**

CREMA DI FUNGHI (V) - 24

*Roasted Creamed Local Mushroom Soup
Grilled House Focaccia & Paprika Oil*

GNOCCHI CON SPUGNOLE E FELCI VIOLINO (V) - 36

*Handmade Potato Gnocchi
Sautéed Fiddlehead Ferns & Blonde Morel Mushrooms
Caciocavallo Cream Sauce*

RISOTTO AL RAGÙ DI AGNELLO (GF) – 32

*Braised Boneless Lamb Ragù
Asparagus, 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 Multi-Color Potatoes
Whole Grain Mustard Sauce*

FILETTO DI MANZO ALLA GRIGLIA* (GF) - 54

*Grilled Prime Beef Bistro Filet
Sautéed Rapini, Mashed Yukon Gold Potatoes & Gremolata
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

Virginia Peanut Brittle & Praline Gelato

MOUSSE DI CIOCCOLATO - 18

Valrhona Chocolate Mousse Cake

Vincotto Macerated Strawberries & 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. Goat Rodeo Farm – More Cowbell ~ Pittsburgh, PA, Goat & Cow’s Milk

A washed rind, semi-soft, cave aged mountain style cheese made in a unique black cream wax rind.

Velvety texture with notes of complex herbs, prosciutto and peanuts.

Aged for a minimum of 2 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

- Gold Medal Winner, 2025 VA Governor's Cup Competition -

Octagon Flight..... 60

2016, 2017 & 2021

- Gold Medal Winners, 2025 VA Governor's Cup Competition -

Nebbiolo Reserve Flight..... 50

2016, 2017 & 2021

- Gold Medal Winners, 2025 VA Governor's Cup Competition -

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>- 2025 VA Governor's Cup Winner -</i>	
<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>2017 Nebbiolo Reserve</i>	23 / 80
<i>2016 Nebbiolo Reserve</i>	20 / 75
<i>2021 Octagon XXIII Edition</i>	25 / 99
<i>2020 Octagon XXIII Edition</i>	25 / 99
<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 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>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***