



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 Saffron-Squid Ink Ravioli
Sweet Peas, Chili Threads & 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 - 36

*Handmade Potato Gnocchi
Sautéed Fiddlehead Ferns, Blonde Morel Mushrooms & Pancetta
Pecorino Toscano 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)

S E C O N D I

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) - 56

*Grilled Prime Beef Filet Mignon
Sautéed Rapini, Mashed Yukon Gold Potatoes & Gremolata
Béarnaise Sauce*

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

C O N T O R N I

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

A C Q U E E B I B I T E

San Pellegrino Orange or Lemon Sodas - 5

San Pellegrino Sparkling Water - 7

Acqua Panna Still Water - 7

Unsweetened Iced Tea - 5

An automatic 22% service charge is added to all checks, 100% of it will go to our waitstaff.

In case you had such a great experience and feel compelled to leave a tip, that will also go entirely to the waitstaff.

We allow separate checks for parties up to 6 people.

**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 Honey and Toasted Brioche

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. Cypress Grove – Midnight Moon ~ Arcata, CA, Goat's Milk

A blushing, ivory-colored cheese that's nutty and brown-buttery up front with a long caramel finish.

As the cheese ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.

Aged 6 months.

Blueberry Jam

3. R & G Cheese Makers – Camembert ~ Cohoes, NY, Goat's Milk

Buttery, creamy, tangy and slightly fruity notes with a soft and creamy texture.

Subtle aromas of mushroom and braised cabbage.

Aged 2 weeks.

Red Currant Jam

4. Nettle Meadow Farm – Kunik ~ Warrensburg, NY, Cow's & Goat's Milk

A unique and voluptuous triple crème cheese. Richer and more flavorful than a brie-type cheese, yet more subtle than similarly ripened goat cheeses. Creamy, buttery, delicate and savory.

Aged 3-5 weeks.

Barboursville Honey

5. Caves of Faribault – St. Pete's Select ~ Faribault, MN, Cow's Milk (Unpasteurized)

A full-flavored, super-premium Blue with a creamy white background, pronounced blue-green veining and a sweet, tangy, slightly peppery taste.

Cave Aged for 100 days.

Local Raw Forest Honey

6. Jasper Hill – Bayley Hazen Blue ~ Greensboro Bent, VT, Cow's Milk (Unpasturized)

Fudge-like texture, dense and creamy, with toasted-nut sweetness and anise spice character. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors of the milk.

Aged for 3-4 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>	<i>12 / 35</i>
<i>N.V. Brut Cuvée 1814.....</i>	<i>16 / 70</i>
<i>2015 Brut Blanc de Noirs.....</i>	<i>21 / 90</i>
<i>1994 Brut Anniversary Edition.....</i>	<i>110</i>

Rosé

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

White

<i>2023 Chardonnay.....</i>	<i>12 / 34</i>
<i>2023 Chardonnay Reserve.....</i>	<i>13 / 40</i>
<i>2023 Sauvignon Blanc Reserve.....</i>	<i>14 / 50</i>
<i>2023 Pinot Grigio.....</i>	<i>12 / 34</i>
<i>2023 Viognier Reserve.....</i>	<i>14 / 43</i>
<i>2023 Vermentino Reserve.....</i>	<i>14 / 50</i>
<i>- 2025 VA Governor's Cup Winner -</i>	
<i>2022 Fiano Reserve.....</i>	<i>14 / 50</i>
<i>2020 Nascent.....</i>	<i>16 / 79</i>

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>2017 Nebbiolo Reserve.....</i>	<i>23 / 80</i>
<i>2016 Nebbiolo Reserve.....</i>	<i>20 / 75</i>
<i>2021 Octagon XXIV Edition.....</i>	<i>25 / 99</i>
<i>2020 Octagon XXIII Edition.....</i>	<i>25 / 99</i>
<i>2017 Octagon XX Edition.....</i>	<i>40 / 116</i>
<i>2016 Octagon XIX 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

<i>1998 Nebbiolo Reserve.....</i>	<i>495</i>	<i>1998 Cabernet Sauvignon Reserve.....</i>	<i>330</i>
<i>1999 Nebbiolo Reserve.....</i>	<i>300</i>	<i>1999 Cabernet Sauvignon Reserve.....</i>	<i>280</i>
<i>2011 Nebbiolo Reserve.....</i>	<i>88</i>	<i>2001 Cabernet Sauvignon Reserve.....</i>	<i>170</i>
<i>2012 Nebbiolo Reserve.....</i>	<i>120</i>	<i>2004 Cabernet Sauvignon Reserve.....</i>	<i>140</i>
<i>2014 Nebbiolo Reserve.....</i>	<i>132</i>	<i>2007 Cabernet Sauvignon Reserve.....</i>	<i>130</i>
		<i>2010 Cabernet Sauvignon Reserve.....</i>	<i>165</i>
<i>1997 Cabernet Franc.....</i>	<i>280</i>	<i>1999 Octagon IV Edition.....</i>	<i>440</i>
<i>1998 Cabernet Franc.....</i>	<i>230</i>	<i>2001 Octagon V Edition.....</i>	<i>352</i>
<i>1999 Cabernet Franc Reserve..</i>	<i>220</i>	<i>2002 Octagon VI Edition.....</i>	<i>242</i>
<i>2001 Cabernet Franc Reserve..</i>	<i>230</i>	<i>2004 Octagon VII Edition.....</i>	<i>286</i>
<i>2002 Cabernet Franc Reserve..</i>	<i>200</i>	<i>2005 Octagon VIII Edition.....</i>	<i>264</i>
<i>2004 Cabernet Franc Reserve..</i>	<i>170</i>	<i>2006 Octagon IX Edition.....</i>	<i>300</i>
<i>2005 Cabernet Franc Reserve..</i>	<i>180</i>	<i>2007 Octagon X Edition.....</i>	<i>253</i>
<i>2006 Cabernet Franc Reserve..</i>	<i>176</i>	<i>2008 Octagon XI Edition.....</i>	<i>198</i>
<i>2007 Cabernet Franc Reserve..</i>	<i>140</i>	<i>2009 Octagon XII Edition.....</i>	<i>275</i>
<i>2009 Cabernet Franc Reserve..</i>	<i>143</i>	<i>2010 Octagon 200th Annv. Edition....</i>	<i>330</i>
<i>2017 Cabernet Franc Reserve..</i>	<i>132</i>	<i>2012 Octagon XV Edition.....</i>	<i>160</i>
<i>Goodlow Mountain</i>		<i>2013 Octagon XVI Edition.....</i>	<i>154</i>
<i>1998 Cabernet Franc.....</i>	<i>1,452</i>	<i>2014 Octagon XVII Edition.....</i>	<i>165</i>
<i>Double Magnum 3.0L</i>		<i>2014 Octagon 40th Annv. Edition.....</i>	<i>253</i>
<i>2007 Cabernet Franc Reserve..</i>	<i>413</i>	<i>2015 Octagon XVIII Edition.....</i>	<i>127</i>
<i>Magnum 1.5L</i>		<i>1999 Octagon IV Edition.....</i>	<i>1,300</i>
<i>2010 Cabernet Franc Reserve..</i>	<i>280</i>	<i>Magnum 1.5L</i>	
<i>Magnum 1.5L</i>		<i>1999 Octagon IV Edition.....</i>	<i>2,500</i>
<i>2022 Allegrante Rosé.....</i>	<i>125</i>	<i>Double Magnum 3.0L</i>	
<i>Magnum 1.5L</i>		<i>2005 Octagon VIII Edition.....</i>	<i>650</i>
		<i>Magnum 1.5L</i>	

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