



ANTIPASTI

INSALATA ESTIVA (V/GF) – 18

*Mesclun Greens, Local Cucumber, Pickled Shallots, Crumbled Buttermilk Blue Cheese
Toasted Pecans & Compressed Basil-Watermelon
Lemon-Honey Vinaigrette*

BURRATA, POMODORI E PROSCIUTTO – 20

*Local Caiman & Gin Fizz Tomato Salad
Burrata & Balsamic Reduction
House Made Grissini Wrapped with Prosciutto*

COSTINE DI AGNELLO BRASATE (GF/DF) – 26

*Braised Australian Lamb Ribs
Fennel Pesto, Tomato-Red Onion Marmalade & Crispy Sunchokes*

PESCE SPADA AFFUMICATO CON POMODORI, ACCIUGHE E FRUTTI DEL CAPPERO (DF) – 25

*House Smoked Swordfish & Heirloom Tomato Mille-Feuille
Anchovies, Caperberries & Parsley-Salmoriglio
Sardinian Flatbread Crackers*

BRUT ROSÉ N.V. - 16 (3 OZ. GLASS)

ALLEGRIANTE 2023 - 14 (5 OZ. GLASS)

PRIMI

ZUPPA DI PANE E POMODORO (DF) – 24

*Chilled Salmorejo Soup
Crispy Speck, House Focaccia Croutons, Tomatoes & Local Egg*

FETTUCCINE ALLO ZAFFERANO CON FRUTTI DI MARE – 34

*Local Egg-Saffron Fettuccine
Mussels, Clams, Shrimp, Basil & Chili Flakes
Roasted Garlic Butter Sauce*

CAVATELLI DI RICOTTA CON PESTO DI BROCCOLI (V) - 26

*Freshly Made Ricotta Cavatelli
Broccoli, Pecorino Toscano & Almond-Pinenut-Chili Pesto*

RISOTTO CON POLPO E SPINACI (GF) – 30

*Malabar Spinach-Aged Carnaroli Risotto
Stewed Baby Octopus*

CAPPELLETTI CON CARNE E FUNGHI - 34

*Classic Hat-Shaped Small Ravioli
Filled with Roasted Veal, Mortadella, Chicken, Crescenza
Parmigiano Reggiano, Madison Mushrooms Maitake & Chicken of the Woods
Thyme-Butter Sauce*

VERMENTINO RESERVE 2023 - 14 (5 OZ. GLASS)

- 2025 VA Governor's Cup Winner -

S E C O N D I

PESCE FRESCO DEL GIORNO* (DF/GF) – 45

*Fish of the Day
Sautéed Zucchini & Peperonata
Chef Garden Salmoriglio Sauce*

N A S C E N T 2 0 2 0 - 1 6 (5 O Z. G L A S S)

PARMIGIANA DI VERDURE (V) - 32

*Baked Eggplant, Local Oyster Mushrooms, Malabar Spinach, Vidalia Onions
Wisconsin Grand Cru, Buffalo Ricotta, Rosemary, Basil & Piennolo-Pomodoro*

PETTO D'ANATRA SCOTTATO* (DF/GF) – 50

*Pan Seared Rohan Duck Breast
Sautéed Green Beans, Caramelized Cipollini Onions & Red Sorrel
Plum Sauce*

BISTECCA DI MANZO ALLA GRIGLIA* (GF) - 52

*Grilled Grass-Fed Beef Hanger Steak
Sautéed Chanterelle Mushrooms, Swiss Chard al Sugo & Mashed Yukon Gold Potatoes
Rosemary-Cabernet Franc Reserve Reduction*

P E T I T V E R D O T R E S E R V E 2 0 1 9 - 1 5 (5 O Z. G L A S S)

BISTECCA DI MANZO WAGYU* (GF) - 98

*Strube Ranch, TX Grilled American Wagyu Beef Striploin
Sautéed Morel Mushrooms, Local Coliflower & Deep Roots Milling White Grits
Octagon Reduction*

O C T A G O N F L I G H T (2016, 2017 & 2019) - 60 (T H R E E 2.5 O Z. P O U R S)

C O N T O R N I

Sautéed Chanterelle Mushrooms (V/GF/DF/VG) – 20

Swiss Chard al Sugo (V/GF/DF/VG) – 10

Peperonata (V/GF/DF/VG) – 12

Creamy Mashed Potatoes (V/GF) – 10

Sautéed Garlic-Green Beans (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.

No substitutions please - 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

BUDINO DI RICOTTA E ROBIOLA - 20

*Fresh Ricotta-Robiola Custard
Hazelnut Streusel, Berries & Mango Coulis*

ZABAGLIONE CON PESCHE E CRUMBLE DI MANDORLE - 16

*Brut Cuvée 1814 Zabaglione
Local Peaches, Blueberry Coulis & Lemon Curd
Almond Crumble*

CROSTATA AL CIOCCOLATO E NOCI PECAN - 16

*Chocolate-Pecan Tart
Madagascar Vanilla Bean Whipped Cream & Salted Caramel*

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

PHILÉO N.V. - 14

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

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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. Mitica – Nieve de Cabra ~ Extremadura, Spain , Goat's Milk

A soft-ripened goat cheese offering a bright, vegetal flavor with a pleasant tang and slight acidity.

Often described as delicate, gentle and approachable, with a creamy, almost velvety texture.

Aged 1 month.

Barboursville Honey

2. 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.

Red Currant Jam

3. 5 Spoke Creamery – Harvest Moon ~ Goshen, NY, Cow's Milk (Unpasteurized)

A rich, dense, mimolette-style cheese with a moonscape rind and inside color of autumnal leaves. A hint of sweetness and slightly tangy with butterscotch notes that become more pronounced with age.

Aged for a minimum of 9 months.

Blueberry Jam

4. R & G Cheese Makers – Blackbert ~ Troy, NY, Goat's Milk

A camembert-style cheese made with vegetable ash. Known for its slightly dry texture, bold flavor, and a distinct line of ash running through the center when sliced. Begins tangy and bright evolving into a creamy, mushroom-like flavor as it matures.

Aged for a minimum of 3 months.

Honeycomb

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. Sweet Grass Dairy – Asher Blue ~ Thomasville, GA, Cow's Milk (Unpasturized)

A creamy-crumby texture with a milder and more approachable flavor than that of stronger blues.

Mushroomy, earthy, with mild cocoa notes and a slightly pungent flavor with an unexpectedly mild, salty finish.

Aged 3 months

Red Currant Jam

MERLOT RESERVE 2017 – 14

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

2023 Vermentino Reserve, 2023 Allegrante Rosé & 2019 Petit Verdot Reserve

Cabernet Franc Reserve Flight..... 50

2016, 2017 & 2019

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

Octagon Flight..... 60

2016, 2017 & 2019

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

- Top 100 Wines of the World, 2023 Wine Enthusiast -

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>2023 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>2019 Octagon XXII 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***