



ANTIPASTI

INSALATA AUTUNNALE (V) – 18

*Mesclun Greens, Local Asian Pears, Roasted Butternut Squash, Cranberries
Toasted Pumpkin Seeds & Shropshire Blue Cheese
Barboursville Cabernet Franc Reserve Verjus*

BAGNA CAUDA (GF) – 24

Seasonal Local Vegetables & Piedmontese Creamy Anchovy-Garlic Sauce

SALMONE AFFUMICATO (GF) – 25

*Cold Smoked Coho Salmon
Roasted Baby Beets, Fresh Fetta, Pickled Fennel, Baby Arugula, Oregano
Toasted Walnuts & Champagne Vinaigrette*

SALSICCIA DI CINGHIALE (GF/DF) – 26

*Wild Boar-Blueberry Sausage
Caramelized Onion-Bacon Jam & Warm Horseradish Lentil Salad*

BRUT CUVÉE N.V. - 16 (5 OZ. GLASS)

PRIMI

CANNELLONI AI FRUTTI DI MARE - 36

*Maine Lobster, Shrimp, Scallop & Squid Ink Pasta
Spinach, Chives & Lobster Cream Sauce*

VERMENTINO RESERVE 2024 - 14 (5 OZ. GLASS)

ZUPPA DI ZUCCA (GF) – 20

*Roasted Butternut Squash Soup
Crispy Pancetta, Chili Oil, Toasted Pumpkin Seeds & Sage*

PIZZOCCHERI ALLA VALTELLINESE (V) - 26

*Handmade Buckwheat Noodles
Fontina Val d'Aosta, Cabbage & Potatoes
Sage-Brown Butter Sauce*

TAGLIOLINI AL RAGÙ DI VITELLO - 28

*Housemade Tagliolini Pasta
Veal, Pork & Duck White Ragù
Fresh Oregano & Parmigiano Reggiano*

RISOTTO ALLA BARBERA, DUE FORMAGGI E PERE (GF) – 26

*Local Pears, La Tur & Mad River Blue
Barbera Reserve Scented Carnaroli Risotto*

BARBERA RESERVE 2023 - 14 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* – 45

Fish of the Day

Sautéed Spicy Escarole, Local Madison Mushrooms & Herbed Farro

Lemon Beurre Blanc

VIOGNIER RESERVE 2024 - 14 (5 OZ. GLASS)

ZUCCA RIPIENA (V/GF) - 32

Roasted Stuffed Acorn Squash

Oyster Mushrooms, Quinoa, Pumpkin Seeds, Cranberries

Sweet Potato Purée & Roasted Garlic-Parmigiano Reggiano Cream Sauce

ANATRA IN DUE MODI* (GF/DF) – 52

Duo Pan Seared Rohan Duck Breast & Confit Leg

Cannellini Bean Stew & Sautéed Broccoli Rabe

Cherry-Merlot Sauce

COSTOLETTE DI AGNELLO ALLA GRIGLIA* - 54

Grilled Australian Lamb Chops

Sautéed Mustard Greens & Crispy Potato Cake

Cabernet Franc Reserve Reduction

CABERNET FRANC RESERVE 2023 - 14 (5 OZ. GLASS)

C O N T O R N I

Sautéed Escarole with Pine Nuts & Currants (V/GF/DF/VG) – 10

Creamy Mashed Potatoes (V/GF) – 10

Herbed Farro (V/DF/VG) – 10

Sautéed Mustard Greens (V/GF/DF/VG) – 10

Sautéed Madison Mushrooms Mix (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 – 6.50 (small) 8.50 (large)

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

TORTA DI MELE – 18

*Local Pink Lady Apple Pie
Salted Caramel & Cinnamon Gelato*

CRÈME BRÛLÉE ALLA ZUCCA – 16

*Pumpkin Crème Brûlée
Maple-Mascarpone Cream & Pecan-Shortbread Cookies*

BUDINO DI PANE AL CIOCCOLATO - 19

*Dark Chocolate Bread Pudding
Vanilla Chantilly Cream, Warm Chocolate Sauce & Hazelnut Crème Anglaise*

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 2021 - 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. Murcia al Vino – Drunken Goat ~ Murcia, Spain, Goat's Milk

A semi-hard cheese that is coated in Murcian red wine during the aging process, which gives it its unique purple rind and slightly tangy flavor. Mild and decadently creamy with clean, bright flavors.

Finishes with a wonderful fruity, luscious and grapey aroma.

Aged for 18 months.

Barboursville Honey

2. Cypress Grove – PsycheDillic ~ Arcata, CA, Goat's Milk

A fresh, creamy textured cheese with just the right amount of aromatics, infused with dill and hand-harvested dill pollen.

The dill pollen creates a surprising depth of flavor with a tart and bright finish.

Honeycomb

3. Caseificio dell'Alta Langa – La Tur ~ Piemonte, Italy, Goat, Sheep & Cow's Milk

A fluffy, airy, mousse-like interior that becomes extremely soft and creamy as it ripens. Rich, sweet, and buttery with a distinct lactic tang accompanied by earthy mushroom notes and hints of lemon.

Aged for 8-15 days.

Blueberry Shallot Jam

4. Hervé Mons – Bethmale Chèvre ~ Saint-Haon-le-Châtel, France, Goat's Milk

A cave aged, goat's milk, tomme-style cheese. Firm with a supple ivory paste and an orange rind.

Sweet, mild, and nutty with notes of spiced hazelnuts and stone fruit.

Aged for 2-4 months.

Local Raw Forest Honey

5. Long Clawson Dairy – Shropshire Blue ~ Melton Mowbray, England, Cow's Milk

Smooth and dense texture, becoming crumbly along the blue veining. Creamier and milder than a traditional Stilton.

Offers a mature, yet mellow, slightly tangy flavor with nutty, earthy notes.

Aged for 10-12 weeks.

Gooseberry Marmalade

6. Von Trapp Farmstead – Mad River Blue ~ Waitsfield, VT, Cow's Milk

Smooth, buttery, dense and fudgy with a creamy texture, natural rind and beautiful blue-green veining.

A mild blue "bite" with complex flavors of anise, cocoa, and umami.

Aged 3 months.

Red Currant Jam

MERLOT RESERVE 2017 – 14

PAXXITO 2021 - 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

2024 Vermentino Reserve, 2022 Sauvignon Blanc Reserve & 2024 Viognier Reserve

Reserve Red Flight..... 40

2023 Barbera Reserve, 2022 Nebbiolo Reserve & 2020 Sangiovese Toscana

Mixed Flight..... 35

2024 Vermentino Reserve, 2023 Allegrante Rosé & 2023 Cabernet Franc 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 & 2022

- Gold Medal Winner, 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>2023 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>2024 Viognier Reserve</i>	14 / 43
<i>2024 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>2023 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>2023 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>2022 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>2021 Paxxito.....</i>	<i>19 / 70</i>

Sommelier Special Selections by the Bottle

1998 Nebbiolo Reserve..... 495
1999 Nebbiolo Reserve..... 300
2011 Nebbiolo Reserve..... 88
2012 Nebbiolo Reserve..... 120

1997 Cabernet Franc..... 280
1998 Cabernet Franc..... 230
1999 Cabernet Franc Reserve.. 220
2001 Cabernet Franc Reserve.. 230
2002 Cabernet Franc Reserve.. 200
2004 Cabernet Franc Reserve.. 170
2005 Cabernet Franc Reserve.. 180
2006 Cabernet Franc Reserve.. 176
2007 Cabernet Franc Reserve.. 140
2009 Cabernet Franc Reserve.. 143
2017 Cabernet Franc Reserve.. 132

Goodlow Mountain

1998 Cabernet Franc.....1,452

Double Magnum 3.0L

2007 Cabernet Franc Reserve.. 413

Magnum 1.5L

2010 Cabernet Franc Reserve.. 280

Magnum 1.5L

2022 Allegrante Rosé..... 125

Magnum 1.5L

1998 Cabernet Sauvignon Reserve..... 330
1999 Cabernet Sauvignon Reserve..... 280
2001 Cabernet Sauvignon Reserve..... 170
2004 Cabernet Sauvignon Reserve..... 140
2007 Cabernet Sauvignon Reserve..... 130
2010 Cabernet Sauvignon Reserve..... 165

1999 Octagon IV Edition..... 440
2001 Octagon V Edition..... 352
2002 Octagon VI Edition..... 242
2004 Octagon VII Edition..... 286
2005 Octagon VIII Edition..... 264
2006 Octagon IX Edition..... 300
2007 Octagon X Edition..... 253
2008 Octagon XI Edition..... 198
2009 Octagon XII Edition..... 275
2010 Octagon 200th Annv. Edition..... 330
2012 Octagon XV Edition..... 160
2013 Octagon XVI Edition..... 154
2014 Octagon XVII Edition..... 165

2014 Octagon 40th Annv. Edition..... 253

2015 Octagon XVIII Edition..... 127

1999 Octagon IV Edition..... 1,300

Magnum 1.5L

1999 Octagon IV Edition..... 2,500

Double Magnum 3.0L

2005 Octagon VIII Edition..... 650

Magnum 1.5L

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