



WINTER MENU

January 1, 2026 - March 8, 2026

ANTIPASTI

INSALATA INVERNALE (V) – 20

Scorched Little Gem & Trevisano Salad

*Local Asian Pears, Pecorino Foam, Aged Balsamic, Apple Cider Vinaigrette Dust
Sunflower Seeds & Crispy Shallots*

CRUDO DI OSTRICHE FRESCHE* – 22

*Half Dozen Freshly Shucked Oyster Catcher Sea Farm's Revival Oysters, Little Bay, VA
Blood Orange Mignonette*

VITELLO TONNATO (GF/DF) – 24

*Roasted Thinly Sliced Veal Loin
Lemon Marinated Capers & Veal Demi
Tuna-Anchovy Sauce*

UPLANDS RUSH CREEK RESERVE CHEESE, DODGEVILLE, WI – RAW COW'S MILK – 50

*So Soft & Decadent That it's Often Referred to as Savory Custard
Each Cheese is Wrapped in Spruce Bark, Which Implants a Subtle Rich, yet Delicate Woodsy Flavor
Served Warm with Crostini & Local Honey, Serves 2-4*

BRUT CUVÉE N.V. - 16 (5 OZ. GLASS)

PRIMI

ZUPPA DI PESCE – 26

*Barboursville Brut Creamy Seafood Stew
Herbs, Clams, Mussels, Salted Cod, Potatoes & Prosciutto Toscano
Grilled Homemade Sourdough*

CANNELLONI AI FRUTTI DI MARE – 38

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

VERMENTINO RESERVE 2024 - 14 (5 OZ. GLASS)

RISOTTO CON ZUCCA, MELE E STRACCIATELLA (V/GF) – 20

*Roasted Kabocha Squash Risotto
Stracciatella Cheese, Rosemary & Pink Lady Apples*

GNOCCHI DI SPINACI CON VITELLO E FUNGHI DI STAGIONE - 28

*Handmade Potato-Spinach Gnocchi
Roasted Veal, Sautéed Shiitake Mushrooms & Thomasville Tomme Cheese*

NEBBIOLO RESERVE 2022 - 17 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* (GF) – 45

*Fish of the Day
Roasted Brussels Sprouts, Pine Nuts & Kabocha Squash Timbale
Lemon-Butter Sauce*

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

INVOLTINI DI VERZA (V/GF) – 30

*Winter Vegetable Cabbage Roll
Filled with Lentils, Quinoa, Cauliflower, Shiitake Mushrooms & Celery Root
Sun Dried Tomato Cream Sauce*

ANATRA IN DUE MODI* (GF) – 52

*Duo Pan Seared Rohan Duck Breast & Confit Leg
Hasselback Potato, Sautéed Escarole, Pine Nuts & Currants
Cherry-Merlot Sauce*

FILETTO DI MANZO ALLA GRIGLIA* (GF) - 52

*Grilled Prime Beef Filet Mignon
Roasted Root Vegetables & Mashed Potatoes
Porcini Mushroom Sauce*

C A B E R N E T S A U V I G N O N R E S E R V E 2 0 2 1 - 2 0 (5 O Z . G L A S S)

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

Roasted Brussels Sprouts (V/GF/DF/VG) – 10

Roasted Root Vegetable Medley (V/GF/DF/VG) – 13

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.

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

STRUDEL DI MELE – 18

*Baked Apple Strudel
Vanilla Bean Whipped Cream, Cinnamon Anglaise & Candied Walnuts
Moscato Soaked Raisins*

TORTINO AL LIMONCELLO – 16

*Limoncello Bundt Cake
Mascarpone Icing, Candied Lemon & Berry Coulis*

BISCOTTO CALDO AL CIOCCOLATO – 16

*Warm Cherry-Fudge Valrhona Chocolate Brownie
Creamy Chocolate Sauce & Stracciatella Gelato*

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 Honeys and Toasted Brioche

1. Murray's Cave Aged Reserve – Project X ~ Long Island, NY, Cow's Milk

A smooth textured tomme with inspiration from the rugged mountain cheeses of Italy. The wheels are coated with Italian fennel pollen, followed by repeated bathing in Gewurztraminer from the New York Finger Lake region.

Lusciously moist, with flavors of roasted walnuts, cocoa and anise.

Aged 4 months.

Honeycomb

2. Monti Trentini – Truffle Caciotta ~ Trentino, Italy, Cow's Milk

A semi-soft, creamy textured cheese with visible flecks of black truffle. Its flavor profile is a balance of sweet, fresh milk and the earthy, savory, rich notes of truffle. A pleasant, lingering truffle finish is present but does not overwhelm the palate.

Aged for a minimum of 3 months.

Blueberry Shallot Jam

3. 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.

Gooseberry Marmalade

4. 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 8-15 days.

Apple Chutney

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 10-12 weeks.

Forest Honey

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

Seasonal Cheese Special (Serves 2-4)

Uplands Cheese Company – Rush Creek Reserve ~ Dodgeville, WI, Raw Cow's Milk – 50

So Soft & Decadent That it's Often Referred to as Savory Custard

Each Cheese is Wrapped in Spruce Bark, Which Implants a Subtle Rich, yet Delicate Woodsy Flavor

Served Warm with Crostini & Local Honey

(Add Shaved Winter Black Truffles - 20)

Sommelier Creations & Flights

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, 2023 Sauvignon Blanc Reserve & 2020 Nascent

Reserve Red Flight..... 40

2023 Barbera Reserve, 2022 Nebbiolo Reserve & 2020 Sangiovese Toscana

Mixed Flight..... 35

2024 Vermentino Reserve, 2023 Allegrante Rosé & 2021 Cabernet Sauvignon 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>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 Paxeito.....</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***