



WINTER MENU

January 1, 2026 – March 4, 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*

DEGUSTAZIONE DI OSTRICHE* – 26

Trio Tasting of Revival Oysters

Freshly Shucked with Blood Orange Mignonette

Fried with Gremolata

Baked Rockefeller

- Oyster Catcher Sea Farm's, Little Bay, VA -

VITELLO TONNATO (GF/DF) – 24

Roasted Thinly Sliced Veal Loin

Lemon Marinated Capers & Veal Demi

Tuna-Anchovy Sauce

BRUT CUVÉE N.V. - 16 (5 OZ. GLASS)

PRIMI

ZUPPA DI PESCE – 26

Barboursville Pinot Grigio 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 FUNGHI DI STAGIONE (V) - 28

Handmade Potato-Spinach Gnocchi

Sautéed Local Oyster Mushrooms & Thomasville Tomme Cheese

(Add 3g Shaved Winter Black Truffles – 13)

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 & Kabocha Squash Timbale
Lemon-Butter Sauce*

NASCENT 2020 - 16 (5 OZ. GLASS)

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*

CABERNET SAUVIGNON RESERVE 2021 - 20 (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

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

LAVAZZA Regular or Decaf Espresso or Cappuccino - 5

VIN BRULÈ Housemade Mulled Wine - 9

SHENANDOAH JOE Regular or Decaf Coffee - 5

Mighty Leaf Assorted Teas - 5

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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. 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

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, 2024 Sauvignon Blanc Reserve & 2020 Nascent

Reserve Red Flight..... 40

2023 Barbera Reserve, 2022 Nebbiolo Reserve & 2020 Sangiovese Toscana

Mixed Flight..... 35

2024 Vermentino Reserve, 2024 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..... 75

2016, 2017 & 2019

- Top 20 Merlots in the World, Decanter - 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>2024 Allegrante Rosé</i>	14 / 43

White

<i>2024 Chardonnay</i>	12 / 34
<i>2024 Chardonnay Reserve</i>	13 / 40
<i>2024 Sauvignon Blanc Reserve</i>	14 / 50
<i>2024 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>	20 / 70
<i>2021 Merlot Reserve</i>	14 / 50
<i>2023 Barbera Reserve</i>	14 / 43
<i>2020 Sangiovese Toscana</i>	14 / 50
<i>2019 Goodlow Mountain Cabernet Franc Reserve</i>	120
<i>2023 Cabernet Franc Reserve</i>	14 / 50
<i>2019 Cabernet Franc Reserve</i>	20 / 75
<i>2017 Cabernet Franc Reserve</i>	20 / 75
<i>- Gold Medal Winner, 2025 VA Governor's Cup Competition -</i>	
<i>2016 Cabernet Franc Reserve</i>	23 / 80
<i>2020 Petit Verdot Reserve</i>	15 / 70
<i>2022 Nebbiolo Reserve</i>	17 / 70
<i>2017 Nebbiolo Reserve</i>	23 / 80
<i>- Gold Medal Winner, 2025 VA Governor's Cup Competition -</i>	
<i>2016 Nebbiolo Reserve</i>	20 / 75
<i>2021 Octagon XXIV Edition</i>	25 / 99
<i>2019 Octagon XXII Edition</i>	40 / 116
<i>- Top 100 Wines of the World, 2023 Wine Enthusiast -</i>	
<i>2017 Octagon XX Edition</i>	50 / 160
<i>- Top 20 Merlots in the World, Decanter - Gold Medal Winner, 2025 VA Governor's Cup Competition -</i>	
<i>2016 Octagon XIX Edition</i>	45 / 130

Sweet

<i>N.V. Philéo</i>	14 / 43
<i>2021 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>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 Allegrante Rosé..... 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***