



SPRING MENU

March 4, 2026 – June 17, 2026

ANTIPASTI

INSALATA PRIMAVERILE (V) – 18

Mesclun Greens Salad

Black Plums, Ricotta Salata, Toasted Hazelnuts & Crispy Shallots

Allegrante Vinaigrette

CRUDO DI OSTRICHE DELLA BAIA* (GF/DF) – 22

Half Dozen Raw Revival Oysters, Little Bay, VA

Blood Orange Mignonette

(Add 3g Sesanian Royal Osetra Caviar – 30)

CARPACCIO DI CERVO* (GF/DF) – 24

Spice Crusted Elk Carpaccio

Whole Grain Mustard Aioli & Tabbouleh Salad

ALLEGGRANTE ROSÉ 2024 - 14 (5 OZ. GLASS)

PRIMI

ZUPPA DI PISELLI E POLPA DI GRANCHIO (GF/DF) – 36

Chilled Spring Pea & Watercress Soup

Chesapeake Bay Crab Salad

SPAGHETTI ALLA CHITARRA CON VONGOLE (DF) – 30

Rappahannock Clams & Squid Ink Square Noodles

Fennel Pollen, Bottarga, Sofrito & Herbs

Viognier-Extra Virgin Olive Oil Sauce

RISOTTO ALLE FRAGOLE E PROSECCO (V/GF) – 20

Strawberry Risotto

Prosecco, Thyme & White Balsamic

GIGLI AL PESTO DI BROCCOLI E SALSICCIA – 28

Estate Berkshire Pork Sausage & Broccoli Pesto

Pecorino Toscano, Chili Flake & Fiori Pasta

FIANO RESERVE 2022 - 14 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* (DF) – 50

*Fish of the Day
Grilled Asparagus & Lemon Fregola
Salmoriglio Sauce*

SAUVIGNON BLANC RESERVE 2024 - 14 (5 OZ. GLASS)

TIMBALLO DI SPINACI E FUNGHI GRIGLIATI (V/GF) – 34

*Local Shiitake "Steak" & Spinach Timbale
Spring Pea Purée, Crispy Leeks
Frisée & Red Sorrel Tossed in Lemon Vinaigrette*

PETTO DI POLLO (GF/DF) – 45

*Pan Seared Organic Chicken Breast
Roasted Rosemary Fingerling Potatoes & Sautéed Escarole
Cherry-Merlot Sauce*

BISTECCA DI BISONTE* (GF) – 52

*Grilled Bison Striploin
Sautéed Bok Choy & Mashed Potatoes
Porcini Mushroom Sauce*

WAGYU ALLA GRIGLIA* (GF) – 90

*Grilled Wagyu Striploin
Glazed Blue Run Farm Carrots & Potato Pavé
Octagon Reduction*

SANGIOVESE TOSCANA 2020 - 14 (5 OZ. GLASS)

C O N T O R N I

Sautéed Spicy Escarole (V/GF/DF/VG) – 10

Creamy Mashed Potatoes (V/GF) – 10

Grilled Asparagus (V/GF/DF/VG) – 10

Lemon-Thyme Fregola (V/DF/VG) – 12

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

TORTINO AL LIMONCELLO – 16

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

TORTA AL CIOCCOLATO – 18

*Rich Fudgy Chocolate Chess Pie
Espresso Brittle & Hazelnut Whipped Cream*

CROSTATA DI FRAGOLE – 16

*Strawberry-Vanilla Curd Tart
Strawberry Jam & Pistachio Crumble
Stracciatella Gelato*

AFFOGATO AL CAFFÈ - 15

*House Churned Madagascar Vanilla Bean Gelato
Duo Chocolate-Orange & Almond-Orange Cantucci
Espresso Shot*

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

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. Mystic Cheese – Melinda Mae ~ Groton, CT, Cow’s Milk

A soft-ripened, Robiola-style cheese with a pillowy white, bloomy rind and a cream, pudding-like texture.

Bright, tangy, buttery flavor with notes of white mushroom, sour cream, cultured butter and lemon.

Aged 21 days.

Honeycomb

2. Cowgirl Creamery - Hearts Desire ~ Petaluma, CA, Cow’s Milk

A limited release, organic triple-cream cheese. Soft ripened, bloomy rind featuring a luxurious, dense, and fudgy core.

Notes of cultured butter, crème fraîche, fresh pasture, and earthy white mushrooms.

Aged 2-4 weeks.

Strawberry Jam

3. Perrystead Dairy – Intergalactic ~ Philadelphia, PA, Cow’s Milk

A soft, wrinkled rind yielding to a gooey creamline and fluffy center.

Green olive notes, implanted by thistle rennet, that mingle with the tang of fresh milk, and a yeasty, baked-bread flavor.

Aged 14 days.

Barboursville Allegrante Meadow Honey

4. Lively Run Dairy – Cayuga Blue ~ Interlaken, NY, Goat’s Milk

A blue cheese made entirely from goat’s milk is a rare treat, particularly in the United States.

Earthy notes of umami, mushroom, cocoa and a mild pepperiness that’s not overpowering with a firm, crumbly texture.

Aged for a minimum of 2 months.

Blueberry Shallot Jam

5. King Island Dairy – Roaring Forties Blue ~ Tasmania, Australia, Cow’s Milk

A rindless cheese matured in pitch black wax helps this cheese retain its moisture, creating a smooth and creamy texture.

Full-flavored yet mellow, with notes of caramel, honey and roasted pear, plus a savory, fruity aftertaste.

Aged 2-3 months.

Forest Honey

6. Murray’s - Stilton ~ Leicestershire, England, Cow’s Milk

A dense blue made for centuries with English cow’s milk. Fudgy, rich, buttery crumble with a mineral tang.

Moderate blue-green veining throughout, imparting a piquant yet sweet pepperiness.

Aged 8 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

2022 Fiano Reserve, 2024 Sauvignon Blanc Reserve & 2020 Nascent

Reserve Red Flight..... 40

2023 Barbera Reserve, 2022 Nebbiolo Reserve & 2020 Sangiovese Toscana

Mixed Flight..... 35

2022 Fiano Reserve, 2024 Allegrante Rosé & 2020 Sangiovese Toscana

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***