



SUMMER 2026 MENU

ANTIPASTI

INSALATA ESTIVA (V) – 19

Mesclun Greens Salad

*Charred Poblano Peppers, Zucchini Ribbons, Pickled Red Onions, Toasted Almonds
Caromont Farm Chèvre & Allegrante Vinaigrette*

CARPACCIO DI MANZO* (DF) – 24

Grass Fed Beef Carpaccio

Whole Grain Mustard Aioli & Tabbouleh Salad

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

Half Dozen Raw Revival Oysters, Little Bay, VA

Classic Mignonette

PESCHE POMODORI E BURRATA (V) – 22

Burrata, Peach & Cherry Tomato Salad

Red Bulls Blood, Purple Mizuna & Yellow Tomato Gazpacho

ALLEGGRANTE ROSÉ 2024 - 14 (5 OZ. GLASS)

PRIMI

ZUPPA DI MANDORLE (V/GF/DF/VG) – 20

Chilled Almond Soup

Green Grapes, Tarragon & Extra Virgin Olive Oil

CAMPANELLE CON SPUGNOLE E PISELLI (V) – 36

Sautéed Morels & Local Egg Campanelle Pasta

Spring Peas & Parmigiano Reggiano

CAVATELLI AL PESTO DI BROCCOLI E MANDORLE (V) – 26

Housemade Ricotta Cavatelli Pasta

Thraves Ridge Farm Broccoli-Almond Pesto

LASAGNA DI MARE – 44

Seafood Lasagna

Redfish, Maine Lobster, Scallops, Blue Crab & Shrimp

Bechamel & Squid Ink Pasta

Saffron Velouté

RISOTTO CON FINFERLI (V/GF) – 25

Chanterelle Mushroom Risotto

Roasted Tomatoes, Parsley & Parmigiano Reggiano

FIANO RESERVE 2022 - 14 (5 OZ. GLASS)

S E C O N D I

PESCE FRESCO DEL GIORNO* (DF) – 45

*Fish of the Day
Summer Succotash & Panzanella Salad
Salmoriglio Sauce*

VERMENTINO RESERVE 2024 - 14 (5 OZ. GLASS)

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

*Grilled Local Shiitake “Steak”
Spinach Timbale & Spring Pea Purée
Frisée Tossed in Lemon Vinaigrette*

PETTO DI POLLO (GF/DF) – 45

*Pan Seared Organic Chicken Breast
Baked Polenta & Sautéed Local Swiss Chard
Cherry-Merlot Sauce*

BISTECCA DI BISONTE* (GF) – 52

*Grilled Bison Hanger Steak
Sautéed Local Bok Choy & Roasted Potatoes
Bordelaise Sauce*

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

OCTAGON 50TH ANNIVERSARY 2021 - 30 (2.5 OZ. GLASS) 50 (5 OZ. GLASS)

C O N T O R N I

*Panzanella Salad (V/GF/DF/VG) – 10
Roasted Rosemary Potatoes (V/GF) – 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.

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

COBBLER DI PESCHE – 18

Local Peach Cobbler

Brown Butter-Pecan Gelato & Caramel Sauce

TORTINO AL CIOCCOLATO – 16

Chocolate Bundt Cake

Madagascar Vanilla Bean Whipped Cream & Chocolate Ganache

Fresh Strawberries Marinated in Saba

CROSTATA DI FRAGOLE – 16

Strawberry Vanilla Curd Tart

Strawberry Jam & Pistachio-Almond Crumble

Rhubarb-Orange Gelato

AFFOGATO AL CAFFÉ - 15

House Churned Madagascar Vanilla Bean Gelato

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. Beehive - Seahive ~ Uintah, UT, Cow's Milk

Beautifully balanced, sweet-and-savory with a creamy and buttery base. Notes of mild brininess and sweet, floral honey.

This Utah cheddar's rind is rubbed with wildflower honey and ancient salt.

The honey on the rind elevates its inherent sweetness without becoming cloyingly sweet.

Aged for a minimum of 8 months.

Strawberry Jam

2. Point Reyes Farmstead – Toma Truffle ~ Point Reyes Station, CA, Cow's Milk

A semi-hard cheese, creamy in texture with a waxed rind.

Notes of fresh strawberries, dried fruit, a hint of cocoa, and an earthy flavor that marries beautifully with the buttery richness.

Aged 90 days.

Honeycomb

3. Caromont Farm – Porters ~ Esmont, VA, Goat's Milk (Unpasteurized)

A semi-hard goat's cheese aged on wood boards with a milk driven-mild flavor profile.

Aged for a minimum of 60 days..

Barboursville Allegrante Meadow Honey

4. Roth – Buttermilk Blue ~ Monroe, WI, Cow's Milk (Unpasteurized)

A semi-soft cheese made with fresh milk and cellar aged to produce a creamy taste and texture. A beautifully balanced blue with flavors that are earthy and tangy, yet mellow.

Aged for a minimum of 60 days.

Blueberry Shallot Jam

5. Cambozola – Black Label ~ Bavaria, Germany, Cow's Milk

An award-winning German "blue brie" with buttery, savory, earthy, pronounced sweet and nutty undertones.

Rich, velvety and smooth with a melt-in-your-mouth, triple cream consistency.

Aged for 2-4 months.

Red Currant Jam

Sommelier Creations & Flights

Love Potion..... 14

Prosecco n.v., Wild Australian Hibiscus Flower & Syrup

Aperol Spritz..... 16

Prosecco n.v., Aperol, Soda Water & Orange Slice

Hugo Spritz..... 16

Prosecco n.v., Lemon-Elderflower Mix & Fresh Mint

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 Petit Verdot Reserve

Mixed Flight..... 35

2022 Fiano Reserve, 2024 Allegrante Rosé & 2020 Petit Verdot 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..... 35

2016 & 2022

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>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
<i>2021 Octagon 50th Annv. Edition</i>	30 / 50 / 200
<i>- Limited Edition – New Release -</i>	

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>2021 Nebbiolo Goodlow..... 132</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 <i>Allegrante Rosé</i>..... 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>2021 Octagon 50th Annv. Edition.....200</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***