



2026 SUMMER MENU

ANTIPASTI

INSALATA ESTIVA (GF/V) – 19

Mesclun Greens Salad

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

CRUDO DI TONNO* (GF/DF) – 24

Prime Atlantic Yellowfin Tuna Poke

*Fresh Cantaloupe, Watermelon, Pickled Turnips, Radishes, Scallions
Yellow Beet Gelee & Toasted Tuxedo Sesame Seeds*

GAZPACHO CON PESCHE, POMODORI E BURRATA (GF/V) – 22

Yellow Tomato Gazpacho

Burrata, Peach, Cherry Tomatoes

Firecracker Mizuna & Bulls Blood Beet Salad

ALLEGRAnte 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

(Best enjoyed without wine to preserve the delicate flavors)

CAVATELLI CON FAGIOLINI, POMODORINI, PATATE E PESTO GENOVESE (V) – 22

Housemade Ricotta Cavatelli Pasta

Tossed with Chef's Garden Genovese Basil-Pinenut Pesto

Green Beans, Cherry Tomatoes, Potatoes & Pecorino Toscano

RAVIOLI ALLA FARAONA E SCAROLA – 28

Guinea Hen & Escarole Ravioli

Herb-Lemon Sauce

RISOTTO CON FINFERLI (GF/V) – 25

Chanterelle Mushroom Risotto

Roasted Tomatoes, Parsley & Parmigiano Reggiano

FIANO RESERVE 2022 - 14 (5 OZ. GLASS)

SECONDI

PESCE FRESCO DEL GIORNO* (DF) – 45

Fish of the Day
Summer Succotash & Panzanella Salad
Salmoriglio Sauce

VERMENTINO RESERVE 2024 - 14 (5 OZ. GLASS)

PORCHETTA DI MELANZANE (V/GF) – 34

Roasted Eggplant "Porchetta"
Roasted Red Peppers, Spinach, Fennel, Ricotta, Smoked Mozzarella, Cherry Tomatoes
Crispy Salsify & Pomodorino Tomato Sauce

QUAGLIE ARROSTO CON FAVE E POLENTA (GF/DF) – 48

Marinated & Roasted Boneless Quails
Sautéed Fava Beans with Estate Pancetta & Baked Polenta
Porcini Mushroom Sauce

BISTECCA DI BISONTE* (GF/DF) – 52

Grilled Bison Hanger Steak
Sautéed Spicy Broccolini & Roasted Potatoes
Cabernet Franc Reduction

WAGYU ALLA GRIGLIA* (GF/DF) – 110

Grilled Wagyu Filet Mignon
Sautéed Chanterelle Mushrooms, Swiss Chard al Sugo
Shaved Summer Black Truffles & Octagon Reduction

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

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

CONTORNI

Panzanella Salad (V/DF/VG) – 10
Roasted Rosemary Potatoes (V/GF/DF/VG) – 10
Summer Succotash (V/GF/DF/VG) – 10

ACQUE E BIBITE

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 E MIRTILLI – 18

*Local Peach-Blueberry Cobbler
Brown Butter-Pecan Gelato & Caramel Sauce*

TORTA DI MERINGATA – 16

*Meringue Cake
Saba Macerated Berries, Lemon Curd & Lavender Whipped Cream
Chocolate Sauce*

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. Goat Rodeo – Bamboozle ~ Allison Park, PA, Goat and Cow's Milk

A washed rind cheese washed with beer from Ciderlands Beer Company in Pittsburgh, PA.

Supple, savory, semi-soft texture with a velvety mouthfeel that yields a slightly sweet, cultured butter finish.

Notes of prosciutto and roasted nuttiness.

Aged 2-3 months.

Strawberry Jam

2. Jasper Hill Farm – Caspian ~ Greensboro, VT, Cow's Milk (Unpasteurized)

A Savoie-inspired, natural rind tomme with an American twist. Bright, herbaceous, acidic core with a gooey creamline that evolves to cultured butter and mushrooms along the outer edges.

Aged 60-70 days.

Honeycomb

3. Rodolphe le Meunier – Tomme Brûlée ~ Mount Baigura, France, Sheep's Milk

An artisanal sheep's milk cheese, made exclusively from the milk of native breeds, with a torched rind lending a subtle and delicate smokiness. Distinguished by its toasted marshmallow-like appearance and caramelized, nutty, brown butter flavor profile.

Aged 2 months.

Barboursville Allegrante Meadow Honey

4. King Island Dairy – Roaring Forties Blue ~ King Island, Australia, Cow's Milk

A highly moist, smooth and velvety cheese. Offers a delightful balance of sweet, creamy, honeyed flavors with toasted hazelnut and a subtle, warm peppery finish rather than an overly aggressive bite.

Aged 2-3 months.

Dark Forest Honey

5. FireFly Farms – Moo & Blue ~ Accident, MD, Cow's Milk

An approachable, non-bitter, dense blue with striking deep blue veining throughout. Buttery and robust with earthy undertones, a mild caramel-like sweetness, and a sharp, tangy finish. Lingering sweetness with a notably clean flavor.

Aged 4-6 months

Blueberry Shallot Jam

6. Point Reyes Farmstead – Fennel Blue ~ Point Reyes Station, CA, Cow's Milk

A rindless, fudgy, creamy and crumbly cheese infused with fennel seeds. Mild blue pungency balanced by sweet, warm licorice notes from the fennel seeds. Earthy and umami flavors with a caramel finish.

Aged 3 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

2024 Vermentino Reserve, 2022 Fiano Reserve & 2020 Nascent

Reserve Red Flight..... 40

2023 Barbera Reserve, 2022 Nebbiolo Reserve & 2023 Cabernet Franc Reserve

Mixed Flight..... 35

2022 Fiano Reserve, 2024 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..... 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>	<i>20 / 70</i>
<i>2021 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>- Gold Medal Winner, 2025 VA Governor's Cup Competition -</i>	
<i>2016 Cabernet Franc Reserve.....</i>	<i>23 / 80</i>
<i>2020 Petit Verdot Reserve.....</i>	<i>15 / 70</i>
<i>2022 Nebbiolo Reserve.....</i>	<i>17 / 70</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>40 / 116</i>
<i>- Top 100 Wines of the World, 2023 Wine Enthusiast -</i>	
<i>2017 Octagon XX Edition.....</i>	<i>50 / 160</i>
<i>- Top 20 Merlots in the World, Decanter - Gold Medal Winner, 2025 VA Governor's Cup Competition -</i>	
<i>2016 Octagon XIX Edition.....</i>	<i>45 / 130</i>
<i>2021 Octagon 50th Annv. Edition.....</i>	<i>30 / 50 / 200</i>
<i>- Limited Edition – New Release -</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
2021 Nebbiolo Goodlow..... 132

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
2021 Octagon 50th Annv. Edition.....200
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***