



ANTIPASTI

INSALATA AUTUNNALE (GF/V) – 18

Local Apples & Asian Pears
Buttermilk Blue Cheese, Toasted Walnuts & Crispy Shallots
Mesclun Greens Salad tossed in Champagne Vinaigrette
- Contains: Tree Nuts & Milk -

CRUDO DI TONNO* (GF/DF) – 24

Prime Atlantic Yellowfin Tuna Tartare
Local Melon, Watermelon, Pickled Turnips
Toasted Tuxedo Sesame Seeds
- Contains: Fish, Sesame & Soy -

POLPETTE DI ARAGOSTA – 26

Pan Seared Maine Lobster Cake
Local Green Bean-Corn Succotash & Garlic-Parsley Aioli
- Contains: Wheat, Crustacean Shellfish, Eggs & Milk -

LONZA DI MAIALE ALLA MILANESE – 24

Pan Fried 3oz. Estate Berkshire Pork Loin Milanese Style
Local Arugula Salad, 32-Month Parmigiano Reggiano
Capers & Lemon-Butter Sauce
- Contains: Wheat, Milk & Eggs -

VERMENTINO RESERVE 2024 - 14 (5 OZ. GLASS)

PRIMI

ZUPPA DI PESCE (DF) – 22

Fisherman's Stew
Cod, Oysters, Clams, Shrimp & Fennel Spicy Tomato Broth
Grilled House Sourdough Bread
- Contains: Wheat, Crustacean Shellfish & Fish -

FETTUCCINE ALLE COZZE (DF) – 22

Fresh Local Egg Fettuccine Pasta with Mussels from Bar Harbor, ME
Herbs, Chili Flakes & Chardonnay-Olive Oil Sauce
- Contains: Wheat & Eggs -

FIANO RESERVE 2023 - 14 (5 OZ. GLASS)

RISOTTO CON FINFERLI (GF/V) – 25

Saskatchewan Chanterelle Mushroom Risotto
Roasted Tomatoes, Parsley & Parmigiano Reggiano
- Contains: Milk -

RAVIOLI DEL PLIN – 32

Roasted Veal-Ricotta Plin
Thyme Infused Chicken Broth & Parmigiano Reggiano
(Add Tableside Shaved Summer Black Truffles - 10)
- Contains: Milk, Eggs & Wheat -

PAPPARDELLE AL SUGO DI AGNELLO – 34

Fresh Local Egg Pappardelle Pasta with Braised Australian Lamb Sugo
Shaved Parmigiano Reggiano
- Contains: Milk, Eggs & Wheat -

BARBERA RESERVE 2024 - 14 (5 OZ. GLASS)

SECONDI

PESCE FRESCO DEL GIORNO* – 55

Fish of the Day

Roasted Brussels Sprouts with Estate Pancetta
Thyme Farro & Calvisius Siberian Caviar Beurre Blanc
- Contains: Milk, Wheat & Fish -

NASCENT 2020 - 16 (5 OZ. GLASS)

STRUDEL DI VERDURE STAGIONALI (V) – 34

Fall Vegetarian Strudel
Butternut Squash, Malabar Spinach, Porcini Mushrooms
Yukon Potatoes, Ricotta & Thyme
- Contains: Milk, Eggs & Wheat -

PETTO DI POLLO (GF) – 48

Pan Seared Organic Chicken Breast
Sautéed Broccolini & Mashed Potato Foam
Paxxito Sauce
- Contains: Milk -

STINCO DI MAIALE AL FORNO (GF) – 42

Cabernet Franc Braised Estate Berkshire Pork Shank & Belly
Sautéed Carrots & Creamy Thomasville Tomme Polenta
- Contains: Milk -

FILETTO DI MANZO WAGYU ALLA GRIGLIA* (GF) – 99

Grilled 5oz. Wagyu Filet Mignon
Charred Bok Choy & Rosemary Roasted Potatoes
Cabernet Franc Reduction
- Contains: Milk -

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

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

CONTORNI

Sautéed Carrots (V/GF/DF/VG) – 10

Herbed Farro (V/DF/VG) – 10
- Contains: Wheat -

Roasted Brussels Sprouts with Crispy Pancetta (GF/DF) – 12

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
- Contains: Milk, Wheat & Eggs -

PARFAIT ALLA ZUCCA – 16

Pumpkin, Caramel, Pecan & Toffee Parfait
- Contains: Milk, Wheat, Eggs & Tree Nuts -

TORTA DI MELE ALLA FERRARESE – 18

Ferrara Style Apple Cake
Paxxito Soaked Currants & Squacquerone Cream
Salted Caramel
- Contains: Milk, Wheat & Eggs -

PERA SCIROPATA RIPIENA – 18

Nascent Poached Local Bosc Pear
Filled with White Chocolate Ganache, Brioche & Pistachios
Madagascar Vanilla Bean Anglaise
- Contains: Milk, Wheat, Eggs & Tree Nuts -

AFFOGATO AL CAFFÈ - 15

House Churned Madagascar Vanilla Bean Gelato
Almond-Orange Cantucci
Espresso Shot
- Contains: Milk, Wheat, Eggs & Tree Nuts -

GELATO DEL GIORNO - 15

Gelato of the Day
- Contains: Milk & Eggs –

SORBETTO DEL GIORNO - 15

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
CAFFÈ LECCESE Sicilian Almond Milk on Ice & Espresso Shot - 5
SHENANDOAH JOE Regular or Decaf Coffee - 5
Mighty Leaf Assorted Teas – 5

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FORMAGGI

- Contains: Milk, Eggs & Wheat -

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. Cypress Grove – Lamb Chopper ~ Arcata, CA, Sheep's Milk

A semi-firm, gouda-style cheese featuring a buttery yellow color and a smooth, creamy texture.

Mild notes of brown butter, toasted nuts, and a subtly sweet, clean finish.

Aged 3 months.

Honeycomb

2. Cypress Grove – Midnight Moon ~ Arcata, CA, Goat's Milk

A blushing, ivory-colored cheese that's nutty and brown-buttery up front with a long caramel finish.

As the cheese ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.

Aged 6 months.

Barboursville Allegrante Meadow Honey

3. 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

4. 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

Peach Marmalade

5. 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

Summer Spritz..... 16

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

Sparkling Flight..... 35

Prosecco n.v., Brut Rosé Cuvée 1814, Brut Cuvée 1814

Reserve White Flight..... 35

2024 Vermentino Reserve, 2023 Fiano Reserve & 2020 Nascent

Reserve Red Flight..... 40

2024 Barbera Reserve, 2022 Nebbiolo Reserve & 2023 Cabernet Franc Reserve

Mixed Flight..... 35

2023 Fiano Reserve, 2025 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 & 2023

Sparkling

<i>N.V. Prosecco.....</i>	<i>12 / 35</i>
<i>N.V. Brut Cuvée 1814.....</i>	<i>16 / 70</i>
<i>2015 Brut Blanc de Noirs.....</i>	<i>21 / 90</i>
<i>1994 Brut Anniversary Edition.....</i>	<i>110</i>

Rosé

<i>N.V. Brut Rosé Cuvée 1814.....</i>	<i>16 / 70</i>
<i>2025 Allegrante Rosé.....</i>	<i>14 / 43</i>

White

<i>2024 Chardonnay.....</i>	<i>12 / 34</i>
<i>2024 Chardonnay Reserve.....</i>	<i>13 / 40</i>
<i>2025 Sauvignon Blanc Reserve.....</i>	<i>14 / 50</i>
<i>2024 Pinot Grigio.....</i>	<i>12 / 34</i>
<i>2025 Viognier Reserve.....</i>	<i>14 / 43</i>
<i>2024 Vermentino Reserve.....</i>	<i>14 / 50</i>
<i>2023 Fiano Reserve.....</i>	<i>14 / 50</i>
<i>2020 Nascent.....</i>	<i>16 / 79</i>

Red

<i>2023 Cabernet Sauvignon Reserve</i>	20 / 70
<i>2021 Merlot Reserve</i>	14 / 50
<i>2024 Barbera Reserve</i>	14 / 43
<i>2020 Sangiovese Toscana</i>	14 / 50
<i>2019 Goodlow Vineyard 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>2023 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

<i>1998 Nebbiolo Reserve.....</i>	<i>495</i>	<i>1998 Cabernet Sauvignon Reserve.....</i>	<i>330</i>
<i>1999 Nebbiolo Reserve.....</i>	<i>300</i>	<i>1999 Cabernet Sauvignon Reserve.....</i>	<i>280</i>
<i>2011 Nebbiolo Reserve.....</i>	<i>88</i>	<i>2001 Cabernet Sauvignon Reserve.....</i>	<i>170</i>
<i>2012 Nebbiolo Reserve.....</i>	<i>120</i>	<i>2004 Cabernet Sauvignon Reserve.....</i>	<i>140</i>
		<i>2007 Cabernet Sauvignon Reserve.....</i>	<i>130</i>
		<i>2010 Cabernet Sauvignon Reserve.....</i>	<i>165</i>
<i>1997 Cabernet Franc.....</i>	<i>280</i>	<i>1999 Octagon IV Edition.....</i>	<i>440</i>
<i>1998 Cabernet Franc.....</i>	<i>230</i>	<i>2001 Octagon V Edition.....</i>	<i>352</i>
<i>1999 Cabernet Franc Reserve..</i>	<i>220</i>	<i>2002 Octagon VI Edition.....</i>	<i>242</i>
<i>2001 Cabernet Franc Reserve..</i>	<i>230</i>	<i>2004 Octagon VII Edition.....</i>	<i>286</i>
<i>2002 Cabernet Franc Reserve..</i>	<i>200</i>	<i>2005 Octagon VIII Edition.....</i>	<i>264</i>
<i>2004 Cabernet Franc Reserve..</i>	<i>170</i>	<i>2006 Octagon IX Edition.....</i>	<i>300</i>
<i>2005 Cabernet Franc Reserve..</i>	<i>180</i>	<i>2007 Octagon X Edition.....</i>	<i>253</i>
<i>2006 Cabernet Franc Reserve..</i>	<i>176</i>	<i>2008 Octagon XI Edition.....</i>	<i>198</i>
<i>2007 Cabernet Franc Reserve..</i>	<i>140</i>	<i>2009 Octagon XII Edition.....</i>	<i>275</i>
<i>2009 Cabernet Franc Reserve..</i>	<i>143</i>	<i>2010 Octagon 200th Annv. Edition.....</i>	<i>330</i>
<i>2017 Cabernet Franc Reserve..</i>	<i>132</i>	<i>2012 Octagon XV Edition.....</i>	<i>160</i>
<i>Goodlow Vineyard</i>		<i>2013 Octagon XVI Edition.....</i>	<i>154</i>
<i>1998 Cabernet Franc.....</i>	<i>1,452</i>	<i>2014 Octagon XVII Edition.....</i>	<i>165</i>
<i>Double Magnum 3.0L</i>		<i>2014 Octagon 40th Annv. Edition.....</i>	<i>253</i>
<i>2007 Cabernet Franc Reserve..</i>	<i>413</i>	<i>2015 Octagon XVIII Edition.....</i>	<i>127</i>
<i>Magnum 1.5L</i>		<i>2021 Octagon 50th Annv. Edition.....</i>	<i>200</i>
<i>2010 Cabernet Franc Reserve...</i>	<i>280</i>	<i>1999 Octagon IV Edition.....</i>	<i>1,300</i>
<i>Magnum 1.5L</i>		<i>Magnum 1.5L</i>	
<i>2022 Allegrante Rosé.....</i>	<i>125</i>	<i>1999 Octagon IV Edition.....</i>	<i>2,500</i>
<i>Magnum 1.5L</i>		<i>Double Magnum 3.0L</i>	
		<i>2005 Octagon VIII Edition.....</i>	<i>650</i>
		<i>Magnum 1.5L</i>	

***Feel free to consult our Sommelier,
Alessandro Medici, for suggestions***