



# AN EVENING IN NORTHERN ITALY

FRIDAY, JANUARY 29, 2021

LINGUA DI VITELLO IN SALSA VERDE

*BRAISED BEEF TONGUE*

*SALSA VERDE & CITRUS-SUNCHOKE SALAD*

BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



AGNOLOTTI AI FORMAGGI CON SALSA ALLE NOCI

*GORGONZOLA DOLCE, HOUSE RICOTTA, CARAMONT FARM GOAT CHEESE & SAFFRON AGNOLOTTI  
WALNUT CREAM SAUCE, CHIVES & SHAVED PARMIGIANO REGGIANO*

BARBOURSVILLE VINEYARDS BARBERA RESERVE 1998



FILETTO DI VITELLO ALLA GRIGLIA CON CAVOLO E SALSA AI PORCINI

*GRILLED VEAL TENDERLOIN*

*SOFT FONTINA POLENTA, BRAISED CABBAGE & PORCINI MUSHROOM SAUCE*

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2011

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



BUNET

*PIEDMONTESE BUNET*

*DARK COCOA & AMARETTO COOKIE PUDDING WITH TOASTED HAZELNUTS*

BARBOURSVILLE VINEYARDS PAXXITO 2015

— PREPARED BY CHEF MICHAEL CLOUGH —

7:00 PM - BY RESERVATION ONLY - \$125 PER PERSON, ALL-INCLUSIVE

TO RESERVE, CALL 540-832-7848 OR EMAIL [BOOK@PALLADIORESTAURANT.COM](mailto:BOOK@PALLADIORESTAURANT.COM)