



AN EVENING IN CAMPANIA

FRIDAY, MAY 14, 2021

MENU

CALAMARI RIPIENI ALLA NAPOLETANA CON FRIARIELLI

STUFFED WHOLE CALAMARI

RICOTTA, BREADCRUMBS, OLIVES, CAPERS, PARSLEY

TOMATO SUGO & SAUTÉED RAPINI

BARBOURSVILLE VINEYARDS FIANO RESERVE 2019



SCIALATIELLI AI FRUTTI DI MARE

HAND CUT RUSTIC "TAGLIATELLE" NOODLES

LITTLE NECK CLAMS, PRINCE EDWARD ISLAND MUSSELS, BABY OCTOPUS

SPICY TOMATO SAUCE

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2019



SPIGOLA AL VERDE DI FINOCCHI E PEPERONI ALL'ACETO

BAKED BRANZINO FILLET

VERMENTINO-BRAISED FENNEL, SWEET & SOUR BELL PEPPERS

BALSAMIC VINEGAR

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2019

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



TORTA AL LIMONCELLO E MASCARPONE CON MELANZANE AL CIOCCOLATO

LIMONCELLO MASCARPONE CAKE

CHOCOLATE COVERED EGGPLANT

PREPARED BY EXECUTIVE 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