Jeff Faile

Fiola

Mixologist

Spring 2013

The Bites

Le Olive {$6}

Marinated Castelvetrano Olives, Fennel & Orange Zest

Mozzarella {$12}

Neapolitan Buffalo Mozzarella Fritters, Sugo Finto

Fiola Veal Meatballs {$15}

With Sunny Side Up Egg & Tomato

Venetian Fried Calamari {$15}

Controne Chilis, Mayonnaise

La Piadina {$16}

Grilled Marche Flatbread, Rosi Prosciutto & Stracchino Cheese

Tonno {$18}

Crostini of Spicy Ahi Tuna Tartar Fisherman Style

Fiola BLT Beef Tenderloin Burger {$22}

Smoked Provolone Cheese, Pancetta, Confit Tomato, Rosemary Fries

Salumi e Formaggi (for 2 or more){$24}

Tagliere of Italian Cheeses and Salumi, Salad, & Grilled Country Bread

Aperitivi

All $13

Aperol Spritzer

Aperol, Prosecco, Club Soda

Conversations About A Friend

Cocchi Americano, Dolin Blanc, St Germain, Lemon Soda

Americano

Campari, Cocchi Vermouth, Club Soda

Jolanda

Maraschino Liqueur, Lemon Juice, Liqueur de Violettes, Prosecco

It's Only A Paper Moon

Campari, Dolin Blanc, Crème de Cassis, Club Soda

Jeff's Choices

All $16

The Deshler

Templeton Rye, Cocchi Americano Rosa, Cointreau, Peychaud Bitters

Bombo

Bluecoat Gin, Honey Syrup, Lemon, Domaine de Canton, Cinnamon Tincture

Fiola

Sobieski Vodka, Rosemary Simple Syrup, Lime Juice, Club Soda

Smoke Gets In Your Rye

Rittenhouse Rye, Los Amantes Mezcal, Cocchi Vermouth, Averna, Habenero Tincture, Chocolate Bitters

Alexandra

Boyd & Blair Vodka, Rothman Pear Liqueur, Domaine de Canton, Lime Juice

Ain't That A Daisy

Milagro Tequila, Hibiscus Cordial, Lime Juice, Grapefruit Juice

Negroni

All $14

Negroni d'Amore

Ransom Old Tom Gin, Barolo Chinato, Kina L'Avion D'Or

Negroni Bianco

Botanist Gin, Cocchi Americano, Dolin Blanc

Negroni Caceras

Pisco Porton, Amer Nouvelle, Amaro Nonino

Negroni Sbagliato

Campari, Carpano Antica, Prosecco

Negroni Aranciata

Citadelle Gin, Amaro Nonino, Dolin Blanc

Negroni Classico

Plymouth Gin, Gran Classico, Dolin Rouge

,

Light

All $14

Let's Go Dutch

Bols Genever, Dolin Blanc, Benedictine, Orange Bitters

Bitter End

Plymouth Gin, Campari, Cointreau, Lemon Juice, Chocolate Bitters

Filomena

Hendricks Gin, St Germain, Lime Juice

Hemingway in Peru

Pisco Porton, Lime Juice, Grapefruit Juice, Maraschinno Liqueur

It's Expected, I'm Gone

Green Hat Gin, Grapefruit Juice, Honey Syrup, Burlesque Bitters

The Vesper

Cold River Gin, Tito's Vodka, Cocchi Americano

Milan Mule

Plymouth Gin, Amaro Abano, Lime Juice, Ginger Beer

Dark

All $14

Coventry

Redemption Rye, Averna, Maraschino Liqueur

Manhattan

Maker's Mark, Carpano Antica, Amarena Cherries, Angostura Bitters

Nuovo Inizio

Ransom Old Tom Gin, Amaro Basano, Campari, Cointreau, Orange Bitters

Straight to the Top

Knob Creek Bourbon, Barolo Chinato, Bonal, Chocolate and Orange bitters

Sazerac

Old Overholt Rye, Vieux Carre Absinthe, Sugar, Peychaud Bitters

Il Demone

Espolon Reposado Tequila, Plymouth Sloe Gin, Lime Juice, Blenheim Ginger Beer

Old Pal

Old Overholt Rye, Gran Classico, Dolin Dry Vermouth

Beer

Anderson Valley Summer Solstice {$7} *California*

Avery White Rascal {$7} *Colorado*

Ballast Point Sculpin IPA {$8} *California*

Founders Breakfast Stout {$9} *Michigan*

Great Lakes Eliot Ness Lager {$7} *Ohio*

Moretti {$7} *Friuli, Italy*

North Coast Scrimshaw Pilsner {$8} *California*

Peroni {$6} *Friuli, Italy*

Port City Essential Pale Ale {$7} *Virginia*

Scotch

Japanese Malts

Hakushu 12 yr {$15}

Nikka Taketsuru 12 yr {$15}

Nikka Yoichi 15 yr {$25}

Yamazaki 12 yr {$14}

Single Malts

Ardbeg {Islay} {$15}

Auchentoshan 3 Wood {Lowland} {$18}

Bowmore 15 yr {Islay} {$21}

Glenlivet 18yr (Speyside) {$25}

Glenlivet 21 yr (Speyside) {$40}

Highland Park 18 yr (Orkney) {$30}

Lagavulin 16 yr (Islay) {$21}

Macallan 12 yr (Speyside) {$16}

Samaroli 1977 Glenlivet (Speyside) {$75}

Bourbon

(Small Batch & Single Barrels)

Basil Hayden's {$13}

Blanton's {$15}

Buffalo Trace Single Oak {$25}

E.H. Taylor Barrel Strength {$18}

E.H. Taylor Single Barrel {$18}

E.H. Taylor Small Batch {$13}

Old Pogue {$11}

Smooth Ambler's Very Old Scout 19 yr {$18}

Willett "The Natural" 21 yr {$40}

Willett "Southern BBQ" 8yr {$15}

Rye

E.H. Taylor Rye {$17}

Jefferson Rye 10 yr {$12}

Knob Creek Rye {$11}

Old Overholt Rye {$10}

Pappy Van Winkle 13 yr {$20}

Redemption Rye {$11}

Rittenhouse Rye 100 {$11}

Templeton Rye {$12}

Thomas H. Handy {$17}

Whistlepig 10 yr {$15}

Willett 5 yr Rye {$12}

After Dinner

Grappas

Igna Barolo {$17}

Marolo Brunello {$18}

Marolo Moscato {$16}

Nonino Chardonnay {$15}

Ports

Taylor Fladgate LBV {$10}

Taylor Fladgate 10yr {$15}

Taylor Fladgate 20yr {$20}

Sherry

Gonzalez Byass Palo Cortado {$18}

Amari

Amaro Abano {$9}

Amaro Bassano {$10}

Amaro Lazzaroni {$9}

Amaro Montenegro {$10}

Amaro Sibilla {$11}

Averna {$9}

Branca Menta {$10}

Cardamaro {$9}

Cynar {$9}

Fernet Branca {$10}

Inga My Amaro {$9}

Punt E Mes {$9}

Zucca {$9}