Fiola

da FABIO TRABOCCHI

Market Tasting Menu Creations

***Four** Courses 120 - Wine Pairing 48*
***Five** Courses 130 - Wine Pairing 60*

Ahi Tuna Carpaccio

Agnolotti of Venetian Baccalà

Chilean Turbot

Hay Smoked Pheasant

La Zuppa Inglese

Premium Wine Pairing Available 90/110

Specials

Tuscan Vitello Tonnato + Ahi Tuna Tartare + Green Asparagus + Radicchio Tardivo *22*

Hudson Valley Foie Gras + English Peas + Golden Pea Shoots + Alba Hazelnuts *30*

Pesce alla Griglia

(Your Choice of Simply Grilled, Lemon & Salsa Verde)

Arctic Char, Rockfish, Turbot, Snapper *36*

Spanish Baby Monkfish, Danish Dover Sole *46*

Sides *12*

Cippolini "Agrodolce" + Pane Fritto

Corvallis Farm Savoy Spinach + Tomato Sugo Finto

Fabio's Cook Book Please ask your Server $32.50

SALAD & ANTIPASTI

Tuscarora Farm Greens + Rhubarb + Pipe Dreams Goat Cheese + Toasted Pine Nuts *20*

Burrata of Buffalo Mozzarella + Violet Baby Artichokes + Heirloom Tomatoes + Focaccia Tuile *22*

Chilled Asparagus Gazpacho + Alaskan Snow Crab + Genovese Basil + Pickled Ramps *24*

Olli Salumeria Prosciutto Riserva + Foie Gras + Mandarins + Almonds + Manodori Balsamico *24*

ITALIAN "SUSCI"

(Classic Almost Raw Mediterranean Style, Lemon & Extra Virgin Olive Oil)

**1/2 doz. Rappahannock Oysters* + Amalfi Limoncello & Oyster Water Granita *21 or 3.5 each*

**New Frontier Farm Bison Tartare* + Sunny-Side Up Farm Egg + Guanciale + Shaved Summer Truffle *22*

**Ahi Tuna Carpaccio* + Meyer Lemon + Sorrel + Taggiasche Olives + Yuzu *24*

**Kampachi Crudo* + Provence White Asparagus + Ramp Leaves + Paddlefish Caviar *24*

PASTA

Agnolotti of Venetian Cod "Baccalà" + Octopus + Clams + Wild Cod *28*

Pappardelle + Classic Ragu Bolognese + Fresh Porcini + Piemontese Castelmagno *30*

Tortellini of Cotechino Sausage + Oyster Mushrooms + Veal Sweetbreads + Local Asparagus *30*

Marubini of Ricotta San Leo + Baby Arugula + Fresh Herbs + Lemon Zest + Summer Black Truffle *30*

Bucatini + Maya Prawns + Sea Urchins + Roasted Tomato + Italian Controne Chilies *32*

Fiola Maine Lobster Ravioli 38

OCEAN & FARM

Pacific Wild Cod + Soft Shell Crab + Octopus + Scallops + Tautog + Clams = Seafood Brodetto *44*

Alaskan Halibut + Morel Mushrooms + Fried Duck Egg + English Peas + Pancetta *44*

Spanish Branzino & Deer Creek Oysters + Spring Ramps + Leeks + Paddlefish Caviar *44*

Fiola Veal Chop + Alba Hazelnuts + Wild Mushrooms + Ossobuco Sauce + Gremolada *56*

Wagyu Beef Striploin + Baby Kale + Rosemary Zabaglione + Tuscan Lardo *62*

Berkshire Pork Tasting for 2 + Rainbow Swiss Chard + Cippolini "Agrodolce" + Pancetta + Dill *75*

***May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**