

EAT HEALTHY IN 2018

Our Maria Menu is available Monday through Friday at lunch.

*The Maria Menu provides 3 courses of
Mediterranean style health conscious selections;
featuring low sodium, low calorie, and low-fat items.*

.....

PRIVATE & GROUP DINING

Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you.

*For private event inquiries, please contact Jennifer Meyer at
(202) 628-2888 or Jennifer.Meyer@fabiotrabocchi.com.*

.....

STAY IN TOUCH

We want to hear from you! Connect with us on social media

Facebook: Fiola by Fabio Trabocchi

Twitter: @FiolaDC

Instagram: @FiolaDC



April 26th, 2018

WINES BY THE GLASS

White Wine Dipinti, LaVis, Trentino 12

Red Wine Barbera, Castello di Nieve, Santo Stefano, A Iba Piemonte 14

MOCKTAILS

Palmina, Grapefruit, Lychee, Mint, Lime, Club Soda 8

Lady in Pink, Cranberry, Cherry, Vanilla, Lime, Club Soda 8

Maria Menu

Healthy Mediterranean Diet

Artichokes & Spring Vegetable Salad, Eggplant Purée 12/16

Olive Oil Poached Sturgeon, Quinoa, Trout Roe, Celery 28

Garden Strawberries, Grapefruit Gelée, Coconut Sorbetto 12

3 Courses · 28

APPETIZER

Colors & Leaves of the Garden ✓

Fava Beans, French Breakfast Radish, Shaved Fennel, Heirloom Radicchio 10/14

Water Buffalo Burrata ✓

Basil Pesto, White Asparagus, Egg Bottarga 18

*One Half Dozen Kumiai Oysters **

Nasturtium @ Calamansi Vinegar Shrub, Rhubarb 22

*Ahi Tuna & Hamachi Crudo **

Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 22

Asparagus Velouté

Jumbo Lump Crab, Meyer Lemon 16

PASTA

Half Portions Available

Asquerello Risotto

Lamb Ribeye, Ramp Pesto, Pine Nut, Parmesan Froth 19/30

Pappardelle Carbonara 16/26

Spaghetti, Frutti di Mare, Calabrese Spicy 'Nduja 22/32

Fiola Lobster Ravioli, Ginger, Chive, Roe 32/54

Ricotta Ravioli San Leo, Artichokes 16/26

Hay Smoked Potato Gnocchi Primavera 16/26

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 22/32

Canary Island Branzino, Grilled Calamari, Leeks, Prosecco Zabaglione, Caviar 32

Maine Lobster Caesar Salad, Spring Lettuce, Panne Fritto 32

Seared Filet Mignon, Celery Root, Fiddlehead Ferns, Grilled Spring Onions 36

SIMPLY GRILLED

Long Island Calamari 22

Black Bass 27

Arctic Char 27

Ahi Tuna 28

Swordfish 28

Columbia River Sturgeon 28

SIDES 7

Roasted Foraged Mushrooms & Cipollini Onions

Sautéed Local Spinach, Meyer Lemon Vinaigrette

DESSERT 12

Fiola Tiramisu, Coffee Zabaglione, Chocolate Sorbetto

Alba Hazelnut Gianduiotto, Piemontese Caramel

Honey Ricotta Gelato | Lemon Sorbetto