

APPETIZERS

✓ *Colors & Leaves of the Summer Garden*

* *Yellowfin Tuna Crudo, Ascolana Olives, Tomato Sauce*

✓ *Heirloom Tomato Panzanella, Extra Vecchio Balsamico*

SEA & LAND

Branzino, Prosecco Zabaglione, Leeks

* *Fiola Lobster Bisque*

Shaved Beef Salad, Gem Lettuce, Colatura Vinaigrette

PASTA

Spaghetti Spirulina, Cockles, Saffron Nage

Pappardelle Carbonara, Confit Egg Yolk

Fiola Lobster Ragioli
(\$10 Supplement with Tasting Menu)

SIMPLY PREPARED

with Local Vegetables

*Hokkaido Scallops * Lemon & Oregano Vinaigrette*

*Yellowfin Tuna * Tomato Jam*

*Madai Snapper * Olive Tapenade*

2 Courses · 42

Additional Tasting of Small Pasta Course · 10

MARIA MENU

Mediterranean Diet

Madai Snapper Crudo, Grilled Jersey Peaches

Tiger Striped Prawns, Sicilian Caponatina

Watermelon, Olive Oil Sorbet, Anise Hyssop

3 Courses · 32

INDULGENT TREATS

14

Fiola Tiramisu

Giandua Piemontese

Peaches & Honey

Daily Sorbetto or Gelato

✓ *Vegetarian Options*
Gluten-Free Pasta Available

**Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Fiola

da FABIO TRABOCCHI

July 27th, 2017

"The biggest refinement in all kind of art is synthesis of simplicity"
- Henri de Toulouse-Lautrec

TEMPERANCE • 8

POMPELMO FRIZZANTE

Grapefruit Juice, Agave Syrup, Lime, Soda Water

PEACH BLOSSOM

Peach Purée, Lavender, Lemon, Club Soda

COCKTAILS • 13

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

APEROL SPRITZ

Aperol, Prosecco, Club Soda

*Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone
Pastry Chef Alex McClenaghan*