

## APPETIZERS

✓ *Colors & Leaves of the Garden*

*Yellowfin Tuna Crudo, Shaved Matsutake, Sunchoke  
Black Truffle Vinaigrette \**

✓ *Roasted Beet Salad, Pears, Stracciatella*

## SEA & LAND

*Branzino, Prosecco Zabaglione, Leeks*

*Fiola Lobster Bisque*

*Shaved Beef Salad, Gem Lettuce, Colatura Vinaigrette*

## PASTA

*Spaghetti Aglio Olio, Nduja, Razor Clams*

*Pappardelle Carbonara*

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

## SIMPLY PREPARED

*with Local Vegetables*

*Scallop Scallops \* Lemon & Oregano Vinaigrette*

*Abi Tuna \* Tomato Jam*

*Red Snapper \* Olive Tapenade*

*2 Courses • 42*

*Additional Side-Course of Spaghetti or Pappardelle • 10*

## MARIA MENU

*Healthy Mediterranean Diet*

*Fluke Crudo, Lady Apples, Fennel*

*Ora King Salmon, Glazed Beets, Salsa Verde*

*Apple Parfait, Yogurt Espuma*

*3 Courses • 32*

## INDULGENT TREATS

*13*

*Fiola Tiramisu*

*Freestone Peaches*

*Gianduia Piemontese*

*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.*

*Chef Owner Fabio Trabocchi  
Executive Chef Ed Scarpone*

*Pastry Chef Alex McClenaghan  
Corporate Pastry Chef Brandon McAlzahn*



*October 17, 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 Puree, Lavender, Lemon, Club Soda*

**COCKTAILS • 13**

**BELLAGIO**  
*Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco*

**APEROL SPRITZ**  
*Aperol, Prosecco, Club Soda*