

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 GRILLED

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

RESTURANT WEEK MENU

August 14th thru 18th | Lunch Only

Choice of one each course

APPETIZERS

Chilled Heirloom Tomato Gazpacho, Quinoa, Pinenuts, Basil Genovese
Or

Burrata of Buffalo Mozzarella, Sweet Corn Crema, Taggiasche Olives

ENTREE

Sardinian Ricotta Cavatelli, Baby Zucchini, Basil
Or

Lightly Grilled Artic Char, Confit Eggplant, Lemon, Mint

DESSERT

Summer Blueberry Gelato
Or

Tiramisu, Coffee Gelato

3 Courses • 22

No substitutions or Additional Discounts
Limited Quantity Available Daily

✓ *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.*

La Vis Pinto Grigio da Fabio Trabocchi, Trentino Alto-Adige 2016 • 35
Bodegas Breca Breca-Old Vine Grenache, Calatayud, Spain 2014 • 45

WINES

Vodka, Lavendar Syrup, Cocchi Rosa, Club Soda

SUMMER IN VERONA

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

BELLAGIO

COCKTAILS • 13

Peach Puree, Lavender, Lemon, Club Soda

PEACH BLOSSOM

Grapefruit Juice, Agave Syrup, Lime, Soda Water

POMPELMO FRIZZANTE

TEMPERANCE • 8

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

August 14th, 2017

fiola
da FABIO TRABOCCHI

Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone

Pastry Chef Alex McClenaghan
Corporate Pastry Chef Brandon Calzahn