

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.*

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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.*

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STAY IN TOUCH

*We want to hear from you! Connect with us on social media
Facebook: [Fiola by Fabio Trabocchi](#)
Twitter: [@FiolaDC](#)
Instagram: [@FiolaDC](#)*

Fiola
da FABIO TRABOCCHI

June 19th, 2018

WINES BY THE GLASS

White Wine Pinot Grigio, Dipinti, LaVis, Trentino 12

Red Wine Barbera, Palladino, Alba, 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

Tomato Gazpacho, Maine Lobster, Cucumber 14/18

Lightly Grilled Arctic Char, Garbanzo Hummus, Baby Eggplant, Red Endive 28

Goats Milk Panna Cotta, Apricot Jelly, Carinated Apricots, Lavender Micro Sponge 12

3 Courses • 28

APPETIZER

Colors & Leaves of the Garden ✓
Fava Beans, French Breakfast Radish, Shaved Fennel 10/14

Water Buffalo Burrata
Air Cured Pork, Local Tomatoes, Artichokes, Pesto Genovese 18

One Half Dozen Kusshi Oysters *
Nasturtium & Calamansi Vinegar Shrub, Rhubarb 22

Ahi Tuna & Hamachi Crudo *
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 22

White Asparagus Veloute
Jumbo Lump Crab, Basil 18

PASTA

Half Portions Available

Acquerello Mushroom Risotto, Parmesan Froth 18/28

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

Smoked Potato Gnocchi Primavera 16/26

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 22/32

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

Lobster Caesar Salad, Spring Lettuce, Black Olive, Pane Fritto 32

Seared Filet Mignon, Sunchoke, Spinach, Heirloom Tomato 36

SIMPLY GRILLED

Long Island Calamari 22

Black Bass 28

Swordfish 28

Ahi Tuna 28

Dorade Royale 28

SIDES 7

Roasted Foraged Mushrooms & Cipollini Onions

Baby San Marzano Tomatoes, Wilted Spinach, Candori Balsamico

DESSERT 12

Fiola Tiramisu, Espresso Cake, Cuscovado Streusel, Mascarpone Gelato

Alba Hazelnut Gianduiotto, Piemontese Caramel

Honey Ricotta Gelato | Rhubarb Sorbetto