



Lunch • January 21st, 2014

HAPPY HOUR

Our Happy Hour is now extended from 4 to 7 pm Monday to Friday. Join us for delicious bar bites and beverage specials on beer, wine and cocktails.

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EAT HEALTHY IN 2015

Our Maria Menu is available Monday through Friday at lunch and Monday through Saturday at dinner. 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 DINING

Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you, including our Rooftop and Toto Room. For private event inquiries, please contact Siobhan McIntyre at (202) 538-4749 or siobhan@fioladc.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](#)

BETTER WITH VINO!

SPUMANTI | SPARKLING

PROSECCO Fantinel, Extra Dry, Friuli-Venezia 10/30
Super floral on the nose, and fully-textured across the palate!

BIANCHI | WHITE

PINOT GRIGIO Mazzoni, Montalcino, Toscana 2012 10/30
Big, citrusy tropical fruits, with a great savory finish.

ROSSI | RED

TEMPRANILLO Bodega Matsu, El Picaro, Toro 2012 12/36
Violets, blackberries, espresso... Potent and super seductive...

LUNCH MOCKTAILS

POM POM FIZZ 5
Pomegranate, Rosemary, Lime Juice
Ginger Beer, Pomegranate Foam

TUSCAN ROSEMARY LEMONADE 5
Rosemary-Infused Lemonade

MIELE SPEZIATO 5
Spiced Honey Syrup, Lemon, Ginger Beer

FIOLA LIBATIONS

FIOLA 10
Vodka, Lavender-Vanilla Syrup, Lime Juice, Club Soda

ARANCIATA ROSSA 12
Blood Orange Syrup, Fresh Orange Juice, Prosecco

NEGRONI PREMIO 13
Old Overholt, Aperol, Cocchi Vermouth di Torino

AIRMAIL 14
Zaya 12 yr Rum, Prosecco, Spiced Honey, Lime

CHEF | OWNER FABIO TRABOCCHI

WINTER RESTAURANT WEEK LUNCH MENU

TWO COURSES & DESSERT 20.15

APPETIZER

Burrata of Buffalo Mozzarella, Salad of Belgian Endive & Baby Arugula
Shaved Winter Radishes, Pesto of Basil Genovese

or

Tuscan Style Cauliflower Soup, Smoked Salmon
Crostinio

ENTRÉE

Lightly Grilled Rockfish, Melted Leeks, Taggiasche Olives

or

Acquerello Risotto, Piemontese Castelmagno Cheese
Lady Apples

DESSERT

PISTACHIO CAKE

Honey Glaze, Candied Pistachios, Chantilly Cream

or

GIANDUJA

Chocolate Mousse, Alba Hazelnuts, Praline Gelato

• No Substitutions Please •

ITALIAN "SUSHI"

*1/2 doz BLUE POINT OYSTERS 18 or 3 ea
Oyster Water & Sorrento Lemon Granita

*FIOLA AHI TUNA TARTARE 18
Shaved Baby Artichokes, Tuscan Tonnato Sauce
Taggiasche Olives, Lemon, Sorrel

*NANTUCKET BAY SCALLOPS 18
Slow Roasted San Marzano Tomatoes
Iberian White Prosciutto, Basil

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

INSALATA, ANTIPASTI & SOUP

COLORS OF THE GARDEN 10/14

Harvest of Heirloom Italian Puntarelle & Escarole Lettuce, Arugula
Shaved Fennel, Blood Orange, Blu di Capra Cheese

FIOLA CLASSIC VEAL MEATBALLS 12

Tomato Sugo Finto, Roman Sheep's Milk Cacio Cheese, Basil Tempura

FIOLA BEEF TENDERLOIN TARTARE 18

Sunny Side Up Organic Duck Egg, Flat Pancetta, Grilled Country Bread
Piemontese La Tur Cheese

PORCINI & BUTTERMILK CAPPUCCINO 18

Venetian Style Cod Baccalà
Maine Lobster, Middleneck Clams

PASTA

• Fresh Pasta Made Daily, Half Portions & Gluten-Free Substitutions Available •

SARDINIAN RICOTTA CAVATELLI AMATRICIANA 22

House Cured Flat Pancetta, Roasted San Marzano Tomatoes
Formaggio di Fossa

PAPPARDELLE 26

Piemontese Classic White Veal Ragu & 20 months House Cured Prosciutto
Royal King Trumpet Mushrooms, Parmigiano Reggiano Bonati

VINCISGRASSI 28

Le Marche Style Classic Lasagna
Piemontese Mushroom Bianchetto Froth

FIOLA MAINE LOBSTER RAVIOLI 45

Ginger, Chives

LUNCH ENTRÉES

ROSEMARY OLIVE OIL POACHED BLACK BASS 28
Confit Fennel, Middleneck Clams, Prosecco Zabaglione

FIOLA VEAL MILANESE 34

Sage Beignet, Parmigiano Reggiano, Arugula & Pickled Onion Salad

SIMPLY GRILLED

• Your Choice of Simply Grilled Fish or Meat, Served with Local Vegetables & Salsa Verde •

WILD RHODE ISLAND CALAMARI 22/lb

6 OZ. WILD PORTUGUESE BRANZINO 30 ea

6 OZ. WAGYU BEEF COULOTTE 28 ea

1 1/2 lb. WHOLE BRANZINO For Two 48 ea