Fiola

da FABIO TRABOCCHI

MARIA MENU

MEDITERRANEAN HEALTHY DIET, LOW SODIUM, LOW CALORIE
THREE COURSES & DESSERT 28

APPETIZER

Amish Beets, Radicchio Tardivo, Pomegranate, Sicilian Pistachios

ENTRÉE

Lightly Grilled Wild Cod, Littleneck Clams, Baby Artichokes, Brodetto

DESSERT

Sgroppino of Blood Orange Sorbetto & Prosecco

• All Items From Maria's Light Menu Available A La Carte •

SPECIALS

FIOLA BLT BEEF BURGER *18*
Smoked Mozzarella, Pancetta, Roasted Tomatoes, Tuscan Fries

SARDINIAN CAVATELLI *20*
Sheep's Milk Cacio Cheese, Pancetta Pepata, Sunny-Side Up Farm Egg, "Carbonara"

FIOLA MAINE LOBSTER RAVIOLI *30*
Ginger, Chives

12 OZ. CLASSIC VEAL CHOP MILANESE *30*
Roasted Beet & Belgian Endive Salad

ALBA WHITE TRUFFLES AVAILABLE WITH ANY DISH UPON REQUEST

•Supplement 35/55•

SIMPLY GRILLED

•Your Choice of Simply Grilled Fish or Meat, Served with Organic Vegetables & Tomato Sugo Finto•

BRANZINO	*24*
ROCKFISH	*24*
ARCTIC CHAR	*24*
AHI TUNA	*26*
BEEF TENDERLOIN	*27*

Please ask your server about Fabio's Cook Book *32.50*

CHEF/OWNER FABIO TRABOCCHI • CHEF DE CUISINE JUSTUS FRANK

**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.*

ANTIPASTI

COLORS OF THE GARDEN *app 9/ entrée 16*
Gala Apples, Local Greens, English Cucumber, Parmigiano Tuile, Toasted Pine Nuts

BURRATA OF BUFFALO MOZZARELLA *15*
Roasted Amish Beets, Baby Artichoke, Pesto of Basil, Bread Tuile

CAPPUCCINO OF ROASTED CHESTNUTS *15*
Focaccia Toast of Burrata & Basil Genovese

FIOLA MEATBALLS *14*
Sheep's Milk Cacio Cheese, Tomato Sugo Finto, Sunny-Side Up Farm Egg

TUSCAN VITELLO TONNATO *14*
Moroccan Sardines, Upland Cress, Pantelleria Capers, Ahi Tuna Tartare

*MAINE LOBSTER CAESAR SALAD *app 16/ entrée 24*
Butter Lettuce, Black Olives, Pane Fritto

ROSI PROSCIUTTO *16*
Blood Orange, Parmigiano Bonati, Alba Hazelnuts, Manodori Balsamico

ITALIAN SUSCI

• Classic Almost Raw Mediterranean Style, Lemon & Extra Virgin Olive Oil •

*1/2 DOZ. BEAU SOLEIL OYSTERS *18 OR 3 each*
Amalfi Limoncello & Oyster Water Granita

*FIOLA BEEF TENDERLOIN TARTARE *16*
Pancetta Pepata, Parmigiano Crema, Sunny-Side Up Quail Egg

*AHI TUNA CARPACCIO *16*
Roasted Tomatoes, Taggiasche Olives, Yuzu, Lemon, Sorrel

PASTA

• Fresh Pasta Made Daily, Gluten Free Substitutions Available •

WHOLE WHEAT PENNE "TELEFONO" *16*
Roasted Tomato, Genovese Basil, Buffalo Mozzarella

SMOKED POTATO AGNOLOTTI OF WHIPPED VENETIAN COD "BACCALÀ" *18*
Octopus, Wild Cod, Clams

SMOKED POTATO GNOCCHI *20*
Wild Boar Ragu, Parmigiano Bonati, Chanterelle Mushrooms

MARUBINI OF PIPE DREAMS GOAT CHEESE *22*
Porcini Compote, Veal Sweetbreads, Maitake Mushrooms, Pistachio Gremolata

GRAGNANO SPAGHETTI *24*
Maya Prawns, Sea Urchins, Mussels, San Marzano Tomato, Controne Chilies

LUNCH ENTR..ES

ROASTED CHICKEN BREAST *22*
Creamy Polenta, Cipollini "Agrodolce", Oregano

HAY-SMOKED SUCKLING PIG *22*
Wild Mushroom Salad, Radicchio Trevisano, Alba Hazelnuts, Balsamico

ADRIATIC SEAFOOD BRODETTO OF BLACK BASS *25*
Monkfish, Bay Scallops, Octopus, Mussels, Prawn, Clams

*OLIVE OIL POACHED ARCTIC CHAR *25*
Calamari, Taggiasche Olives, Pantelleria Capers, Braised Leeks

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