

APPETIZERS

*Kusshi Oysters, Granita & Caviar

*Yellowfin Tuna Crudo, American Caviar, Tonnato Sauce

✓ Colors & Leaves of the Spring Garden

✓ Burrata, Broccoli di Cicco & Sorrento Lemon

SEA & LAND

Alaskan Halibut, Manila Clams, Shellfish Broth

*Branzino, Prosecco Zabaglione & Leeks

*Fiola Lobster Bisque

Beef Filet, Charred Caesar Salad, & Pane Fritto

PASTA

*Spaghetti Neri, Wild Calamari, & Uni Crema

San Leo Ravioli, Corel Mushrooms & Pecorino

Pappardelle Carbonara, Forager's Mushrooms & Cured Egg Yolk

Fiola Lobster Ravioli
(\$10 Supplement with Tasting Menu)

SIMPLY PREPARED

with Local Vegetables

Hokkaido Scallops *Lemon & Oregano Vinaigrette

Spanish Octopus *Red Romesco

Yellowfin Tuna *Castelvetrano Olive Tapenade

2 Courses • 42

Additional Tasting of Small Pasta Course • 10

MARIA MENU

Mediterranean Diet

Chilled Sepia Salad, Taggiasca Olives, Celtuce

Madai Snapper & Artichoke Scafata

Strawberry Panna Cotta

3 Courses • 32

INDULGENT TREATS

14

Fiola Tiramisu

Giandua Piemontese

Strawberries & Honey

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.

Fiola

da FABIO TRABOCCHI

May 26th, 2017

TEMPERANCE • 8

POMPELMO FRIZZANTE

Grapefruit Juice, Agave Syrup, Lime, Soda Water

PEACH BLOSSOM

Peach Purée, Lavender, Lemon, Club Soda

COCKTAILS • 13

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

APEROL SPRITZ

Aperol, Prosecco, Club Soda

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

*Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone
Chef de Cuisine Alex Rosser
Corporate Pastry Chef Brandon Calzahn*