

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, including our Toto Room.
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

March 20th, 2018

WINES BY THE GLASS

White Wine Dipinti, LaVis, Trentino 12

Red Wine Barbera, Castello di Nieve, Santo Stefano, Alba Piemonte 14

MOCKTAILS

Melograno, Pomegranate, Spiced Syrup, Lemon, Club Soda 8

Eve's Temptation, Sparkling Apple Cider, Cranberry, Lemon 8

Maria Menu
Healthy Mediterranean Diet

Grilled Asparagus, Shaved Artichokes, Lemon Vinaigrette 10/14

Olive oil poached Icelandic Cod, Roasted Mushrooms, Mushroom Consommé 28

Coconut, Passion Fruit Sorbetto, Lychee Cremoso 12

3 Courses • 28

APPETIZER

Colors & Leaves of the Garden ✓
Fava Beans, Grilled Asparagus, Italian Radicchio 10/14

Caple Brook Burrata ✓
Basil Pesto, White Asparagus, Egg Bottarga 18

One Half Dozen Kusshi Oysters *
Cucumber & Cignonette, Calvisius Caviar 22

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

English Pea Veloute
Wild Nettles, Jumbo Lump Crab 16

PASTA

Half Portions Available

Mushroom Risotto, Duck Leg Confit 15/24

Pappardelle Carbonara 14/22

Spaghetti, Frutti di Mare, Calabrese Spicy Nduja 18/28

Fiola Lobster Ravioli, Ginger, Chive, Roe 29/48

San Leo Ravioli, Artichokes, Soft Herbs 15/24

Smoked Potato Gnocchi, Primavera 16/26

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 17/28

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

Braised Pork Belly, Celery Root, Roasted Mushrooms, Spring Onions 36

SIMPLY GRILLED

Long Island Calamari 22

Ahi Tuna 28

Swordfish 27

Black Bass 27

Arctic Char 26

Whole Branzino 55

SIDES 7

Roasted Foraged Mushrooms & Cipollini Onions

Spaghetti Squash & Wilted Spinach

DESSERT 12

Fiola Tiramisu, Coffee Zabaglione, Chocolate Sorbetto

Alba Hazelnut Gianduiotto, Piemontese Caramel

Honey Ricotta Gelato | Pineapple & Goat's Milk Sorbetto