

APPETIZERS

* *Shigoku Oysters, Granita, Caviar*

* *Yellowfin Tuna Crudo, Ascolana Olives, 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*

Shaved Beef Salad, Gem Lettuce, Colatura Vinaigrette

PASTA

San Leo Ravioli, Porcini Crema, Foraged Mushrooms

Agnolotti Robiola Bosina, Sweet Peas, Lardo

Pappardelle Carbonara, Cured Egg Yolk

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

SIMPLY PREPARED

with Local Vegetables

*Hokkaido Scallops * Lemon & Oregano Vinaigrette*

*African Spot Prawns * Espelette Oil*

*Wild Striped Bass * Tomato Jam*

*Madai Snapper * Castelvetro Olive Tapenade*

2 Courses · 42

Additional Tasting of Small Pasta Course · 10

MARIA MENU

Mediterranean Diet

Fluke Crudo, Campari, Persian Cucumber

Sockeye Salmon, Farro Salad, Ikura Roe

Champagne Grapes & Lemon Sorbet

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.*

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*

June 26th, 2017

Fiola
da FABIO TRABOCCHI

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