

APPETIZERS

✓ *Colors & Leaves of the Garden*

*Yellowfin Tuna Crudo, Ascolana Olives, Tomato Sauce **

✓ *Heirloom Tomato Panzanella, Extra Vecchio Balsamico*

SEA & LAND

Branzino, Prosecco Zabaglione, Leeks

Fiola Lobster Bisque

Shaved Beef Salad, Gem Lettuce, Colatura Vinaigrette

PASTA

✓ *Hay Smoked Gnocchi, Foraged Mushrooms, Bacca Rossa*

Pappardelle Carbonara

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

SIMPLY PREPARED

with Local Vegetables

*Hokkaido Scallops * Lemon & Oregano Vinaigrette*

*Abi Tuna * Tomato Jam*

*Scadai Snapper * Olive Tapenade*

2 Courses · 42

Additional Side-Course of Gnocchi or Pappardelle · 10

MARIA MENU

Healthy Mediterranean Diet

Grilled Tiger Figs, Whipped Mascarpone, Balsamico

Ora King Salmon, Quinoa, Butternut Squash

Pell Farm Raspberries & Goat Milk Sherbet

3 Courses · 32

INDULGENT TREATS

13

Fiola Tiramisu

Summer Peaches

Gianduia Piemontese

Pistachio & Fig Crostata

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.*