

APPETIZERS

V Colors & Leaves of the Garden

*Yellowfin Tuna Crudo, Shaved Matsutake,
Sunchoke Black Truffle Vinaigrette **

V Roasted Beet Salad, Pears, Stracciatella

SEA & LAND

Branzino, Prosecco Zabaglione, Leeks

Fiola Lobster Bisque

Shaved Beef Salad, Gem Lettuce, Colatura Vinaigrette

PASTA

Spaghetti Aglio Olio, 'Nduja, Clams

Pappardelle Carbonara

*Fiola Lobster Ravioli
(\$10 Supplement)*

SIMPLY PREPARED

with Local Vegetables

*Hokkaido Scallops * Lemon & Oregano Vinaigrette*

*Ahi Tuna * Tomato Jam*

*Red Snapper * Olive Tapenade*

*Beef Tenderloin * Brasatto*

2 Courses · 48

Additional Mid-Course of Spaghetti or Pappardelle · 10

MARIA MENU

Healthy Mediterranean Diet

Roasted Baby Carrots and Pink Lady Apple

Poached Halibut, Mushroom Consomme

Orchard Apple, Alba Hazelnuts, Candied Yuzu

3 Courses · 38

INDULGENT TREATS

13

Fiola Tiramisu, Espresso Gelato

Fall Apple Torta, Caramelized Apple, Vanilla Cremoso

Gianduja Piemontese, Alba Hazelnuts, Dulcey White Chocolate

Daily Sorbetto or Gelato

V 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.*

Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone
Pastry Chef Brandon Malzahn



November 21, 2017

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

TEMPERANCE • 8

POMPELMO FRIZZANTE

Grapefruit Juice, A gave Syrup, Lime, Soda Water

PEACH BLOSSOM

Peach Puree, Lavender, Lemon, Club Soda

COCKTAILS • 13

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

APEROL SPRITZ

A perol, Prosecco, Club Soda