

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.

*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



May 25th, 2018

WINES BY THE GLASS

White Wine Pinot Grigio, Dipinti, LaVis, Trentino 12

Red Wine Barbera, Castello di Nieve, Santo Stefano, A Iba Piemonte 14

MOCKTAILS

Palmina, Grapefruit, Lychee, Mint, Lime, Club Soda 8

Lady in Pink, Cranberry, Cherry, Vanilla, Lime, Club Soda 8

Maria Menu

Healthy Mediterranean Diet

Baby Kale, Confit Rhubarb, Cucumbers & Manadoni Balsamico 12/16

Olive Oil Poached Dorade, Grilled Spring Vegetables, Meyer Lemon Tapanade 28

Amond Granita, Tomato & Strawberry Compote, Moscato Jelly, Oatmeal Crumble 12

3 Courses · 28

APPETIZER

Colors & Leaves of the Garden ✓

Fava Beans, French Breakfast Radish, Shaved Fennel, Heirloom Radicchio 10/14

Water Buffalo Burrata

Air Cured Pork, Globe Artichokes, Pesto Genovese 18

*One Half Dozen Purple Mountain Oysters **

Nasturtium & Calamansi Vinegar Shrub, Rhubarb 22

*Ahi Tuna & Hamachi Crudo **

Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 22

English Pea Velouté

Jumbo Lump Crab, Meyer Lemon 16

PASTA

Half Portions Available

Aquarcello Risotto

Grilled Pheasant, Ramp Pesto, Parmesan Froth 19/30

Pappardelle Carbonara 16/26

Spaghetti, Frutti di Mare, Calabrese Spicy 'Nduja 22/32

Fiola Lobster Ravioli, Ginger, Chive, Roe 32/54

Ricotta Ravioli San Leo, Artichokes 16/26

Hay Smoked Potato Gnocchi, Ham Hocks, Morel Mushrooms 18/28

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 22/32

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

Lobster Caesar Salad, Spring Lettuce, Black Olive, Pane Fritto 32

Seared Filet Mignon, Sunchoke Purée, Spinach, Grilled Spring Onions 36

Softshell Crab Tempura, Green Garbanzo Hummus, Piquillo Peppers, Chorizo Vinaigrette 35

SIMPLY GRILLED

Long Island Calamari 22

Black Bass 27

Swordfish 28

Ahi Tuna 28

King Salmon 28

Arctic Char 26

SIDES 7

Roasted Foraged Mushrooms & Cipollini Onions

Sautéed Spinach, Spring Garlic, Meyer Lemon Vinaigrette

DESSERT 12

Fiola Tiramisu, Coffee Zabaglione, Chocolate Sorbetto

Alba Hazelnut Gianduiotto, Piemontese Caramel

Ricotta Honey Gelato | Strawberry Sorbetto