

## **The Dish: Fiola for Dinner and a Show**

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Penn Quarter trattoria launches new pre-theatre menu.

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*Fiola's Dining Room. (Photo Courtesy of Fiola)*

Nothing compliments a good show like a great dinner, and that's exactly what Chef Fabio Trabocchi hopes diners will find at his restaurant **Fiola**.

Fiola, an upscale trattoria serving gourmet Italian fare, just introduced a prix fixe dinner menu for pre-theatre diners. The menu, which offers three courses for \$35, will be served Monday through Friday from 5:30 to 6:30 pm. Guests can choose from succulent options like Smoked Potato Gnocchi with Tomato and Basil or Roasted Hanger Steak with Goat Cheese Ravioli, Port, Pancetta, and Black Pepper. Finished with a selection of desserts from Pastry Chef Jason Gehring, the menu hopes to offer diners the ultimate pre-show decadence.

The best part? Menu options will rotate frequently, so that each theatre outing can be just as unique as the last.

<http://www.washingtonlife.com/2011/12/08/the-dish-fiola-for-dinner-and-a-show/>