

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, including our Toto Room.
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](#)*



January 8, 2017

WINES BY THE GLASS

White Wine Dipinti, LaVis, Trentino 12

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

MOCKTAILS

Melograno Pomegranate, Spiced Syrup, Lemon, Club Soda 8

Eve's Temptation, Sparkling Apple Cider, Cranberry, Lemon 8

MARIA MENU

Healthy Mediterranean Diet

✓ Winter Citrus, Pears, Baby Kale, Lemon Olive Oil

Canary Island Branzino, Lentils, Roasted Tomatoes, Brodetto

Satsuma Mandarin & Pistachio Sorbet

3 Courses · 28

APPETIZER

Colors & Leaves of the Garden ✓
Delicata Squash, Pomegranate, Heirloom Radicchio 14

Maple Brook Burrata ✓
Tuscan Tonnato, Italian Radicchio, Alba Hazelnuts 18

Yellowfin Tuna Crudo
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 22

Roasted Chestnut Soup, Caramelized Pear, Sage 16

Beef Bone Broth
Beef Cheek Tortellini, Cipollini Agrodolce, Black Garlic

PASTA

Smoked Potato Gnocchi, Lamb Loin, Sheep's Milk Pecorino & Pepper 25

Mushroom Risotto & Virginia Pheasant Confit 24

Pappardelle Carbonara 24

Spaghetti, Skull Island Prawns ✓ *Nduja Calabrese* 26

Fiola Lobster Ravioli, Ginger, Chive, Roe 48

ENTRÉE

Lobster Bisque, Whipped Venetian Baccalà, Espelette 28

Canary Island Branzino, Calamari, Leeks, Prosecco Zabaglione Caviar 30

Seared Filet Mignon, Egg Yolk Raviolo, Gem Lettuce, Roman Vinaigrette 30

SIMPLY PREPARED

Grilled Long Island Calamari 22

Ahi Tuna 28

North Carolina Black Bass 26

Whole Roasted Branzino 65
Serves 2 to 4

SIDES 7

Roasted Foraged Mushrooms & Truffle Fonduta

Wilted Spinach & Butternut Squash Puree

DESSERT 12

Apple Ciambella Coffee Cake

Fiola Tiramisu, Coffee Zabaglione, Espresso Gelato

Chocolate, Maple & Pears, Maracaibo 65%, Poached Pears

Monte Bianco, Candied Chestnuts, Amontillado Ganache, Amarena

Gelato & Sorbetto
Espresso Gelato Cassis Sorbet