

## Evolution

Shigoku Oysters \*  
Cucumber Mignonette, Calvisius Caviar

Roasted Beet Salad V  
Buffalo Burratini, A Iba Hazelnuts

Maryland Blue Crab  
Japanese Uni, Ikura Roe, Sea Beans

Egg Yolk Anolini  
Marsala Sweetbreads, Forager Mushrooms

Beef Cheek Tortellini  
Bone Marrow Agrodolce, Black Garlic, Brodo

Olive Oil Poached Halibut  
Langoustine, Brussels Sprouts, Brown Butter

Squab al Mattone  
Napa Cabbage, Foie Gras, Sage

Fall Apple Torta  
Caramelized Apple, Vanilla Cremoso

Fiola Tiramisu  
Chocolate Sorbetto

## Classics

Colors & Leaves of the Garden V  
Delicata Squash, Pomegranate, Red Russian Kale

Yellowfin Tuna Crudo \*  
Shaved Matsutake, Sunchokes, Black Truffle Vinaigrette

Bisque  
Lobster, Baccalà, Espelette

Spaghetti Aglio Olio e Peperoncino  
Santa Barbara Agalzone, Razor Clam, *Nduja*

Nova Scotia Lobster Ravioli  
Ginger, Chive, Roe

Canary Island Branzino  
Prosecco Zabaglione, Leeks

Iberico Secreto Scarpariello  
Confit Garlic, Crispy Dandelion Greens

Gianduia Piemontese  
A Iba Hazelnuts, Dulcey White Chocolate

Daily Sorbetto & Gelato

2 Courses & Dessert · 105

3 Courses & Dessert · 115

4 Courses & Dessert · 135

✦ includes amuse bouche & petits fours ✦

## Sunday Family Table Dinner

4 Course Family Style Meal for Two & 1 Bottle of Sommelier's Choice of  
Prosecco, Pinot Grigio or *Contepulciano d'Abruzzo*

**Limited Quantity Available**

95

Colors of the Garden \* Purple Potato Gnocchi \* Whole Roasted Heritage Chicken \* Tiramisu

Each Additional Guest 47.50

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.



November 19, 2017

Fiola Libations 16

Bellagio

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

Aged Manhattan

Our Signature Recipe Aged In A New American Oak For 30 Days

This menu is for you to enjoy anything you like from anywhere.  
Fine dining is the freedom to choose what makes you happy.

- Chef Owner Fabio Trabocchi