

Evolution

*Kusshi Oysters **
Cucumber Mignonette, Calvisius Caviar

*Penn Shell Clam Crudo**
Watermelon Radish, Trout Roe, Razor Clam Vinaigrette

Maple Brook Burrata & Prosciutto di Parma
Tuscan Tonnato, Alba Hazelnuts

Egg Yolk Cappellaccio
Sweetbreads, Foraged Mushrooms, Marsala

Beef Cheek Tortellini
Cipollini Agrodolce, Beef Bone Broth

Grilled Swordfish
Polenta, Black Truffle, Radicchio


Wild Sablefish
Langoustine, Spaghetti Squash, Brown Butter

Virginia Pheasant & Foie Gras
Sunchoke, Grilled Baby Gem, Marsala Jus

Alizia Chocolate Budino
Alba Hazelnuts, Yuzu Pear Sorbet

Huckleberry Panna Cotta
Meyer Lemon, Olive Oil Gelato

Classics

Colors & Leaves of the Garden 
Delicata Squash, Heirloom Radicchio

*Nantucket Bay Scallops**
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette

Lobster Bisque
Whipped Venetian Baccalà, Espelette

Spaghetti & Grilled Calamari
Razor Clams, Spicy Calabrese 'Nduja Sausage

Fiola Lobster Ravioli, Ginger, Chive, Roe
Supplement 15

Canary Island Branzino
Grilled Leeks, Prosecco Zabaglione, Caviar

Venison Loin
Butternut Squash, Wild Huckleberries, Grappa

Charcoal Grilled Beef Tenderloin
Bone Marrow Hollandaise, Piemontese Brasato Sauce
Supplement 20


Orange Hazelnut Crostata
Vanilla Gelato, Saba

Satsuma Mandarin
Bronte Pistachio Gelato, Olio Verde

Prix-Fixe

Your Choice of Any Savory Courses & a Dessert
3 Courses · 105 4 Courses · 125 5 Courses · 135

Sunday Family Dinner

4 Course Family Style Meal for Two & 1 Bottle of
Pinot Grigio or Conte pulciano d'Abruzzo

95

*Colors of the Garden Salad * Potato Gnocchi Parmigiana * Whole Roasted Heritage Chicken * Tiramisu*

Each Additional Guest 45

 *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.*



January 14, 2018

Fiola Libations

Bellagio 15

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

Aged Manhattan 15

Barrel Aged for 30 Days

This menu is for you to enjoy any dish.

Fine dining is the freedom to choose what makes you happy.

- Chef Owner Fabio Trabocchi