

Evolution

*Kusshi Oysters **
Cucumber & Cignonette, Calvisius Caviar

Roasted Beet Salad ✓
Goats Milk Stracciatella, Alba Hazelnuts

Maryland Blue Crab
Japanese Uni, Ikura Roe, Sea Beans

Black Truffle Pappardelle
Parmesan, Aged Sherry

Beef Cheek Tortellini
Bone Marrow Agrodolce, Black Garlic, Brodo

Artic Wolffish
Langoustine, Brussels Sprouts, Brown Butter

Squab al Mattone
Napa Cabbage, Sage

Freestone Peaches
Crystalized Mint, Tea Sorbet

Fiola Tiramisu
Chocolate Sorbet

Classics

Colors & Leaves of the Garden ✓
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 Abalone, Razor Clams, Nduja

Nova Scotia Lobster Ravioli
Ginger, Chive, Roe

Canary Island Branzino
Prosecco Zabaglione, Leeks, American Caviar

Iberico Scarpariello
Confit Garlic, Crispy Dandelion Greens

Gianduia Piemontese
Alba Hazelnuts, Caramelized White Chocolate

Daily Sorbetto & Gelato

2 Courses & Dessert • 95 3 Courses & Dessert • 115 4 Courses & Dessert • 135

The Sunday Family Table Dinner At Fiola

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 & Leaves of the Garden * Gnocchi * Whole Roasted Heritage Chicken * Tiramisu*

Each Additional Guest 47.50

✓ 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.

Fiola

da FABIO TRABOCCHI

October 15th, 2017

Fiola Libations 16

Bellagio

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

The Negroni Bar

Gin, Sweet Vermouth, Selection of Amaros

*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