

Caviar Service

Toasted Brioche, Lemon Whipped Ricotta
Calvisius Royal Siberian \$110/oz ✦ Calvisius Royal Oscietra \$165/oz

Finest Shoulder Ham of 5Js Iberian

"A corn Fed Pig"

Grilled Focaccia Bread
\$26 / 2 Oz.

Australian Winter Black Truffles

Your Choice of Risotto or Pappardelle
\$35 / 3 gr. ✦ \$65 / 6 gr.

APPETIZER

Kusshi Oysters *
Nasturtium & Calamansi Vinegar Shrub, Rhubarb

Water Buffalo Burrata
Cured Pork, Artichokes, Local Tomatoes, Pesto Genovese

Heirloom Tomato Salad
Gazpacho, Balsamic Caviar, "Olio Verde"

Jumbo White Asparagus Confit
Caviar, Truffle Vinaigrette, Egg Bottarga

Gourmet of Japanese Crudo & Salsa Verde *
Ahi Tuna, Hamachi, Fluke, Geo Duck, Madai

Lobster Bisque
Venetian Baccalà, Squid Ink Tuile, Espelette

Seared Foie Gras
Strawberries, Lemon Curd, Manodori Balsamico
Supplement 15

PASTA

Pappardelle Carbonara
Pancetta Pepato, Sunny Side Up Egg

Hay Smoked Potato Gnocchi
Morel Mushrooms, Wild Ramps & Summer Truffles

Spaghetti & Carabineros Prawn
Manila Clams, Calabrese Spicy Nduja

Fiola Lobster Ravioli
Ginger, Chives, Roe
Supplement 20

SEA & LAND

Canary Island Branzino
Calamari, Leeks, Prosecco Zabaglione, Caviar

Veal Ribeye & Langoustine
Sunchoke, Gremolata, Hazelnut Tuile

Salt Marsh Lamb
Wild Onions, Fava Beans, Fiddlehead Ferns

Arctic Char
Purple Clams, Parsley Purée, Preserved Lemon

North Carolina Swordfish
Green Garbanzo Hummus, Piquillo Pepper, Chorizo

Wood Fired American Wagyu NY Strip
Roasted Mushrooms, Foie Gras Emulsion
Supplement 25

CHEESE & DESSERT

Formaggio di Merlinio
Cow's Milk Cave Aged Cheese

Cassata
Ricotta, Bronte Pistachio, Cherries, Amont Sorbetto

Gianduiotto
Alba Hazelnuts, Piemontese Caramel

Pecorino Alle More Selvatiche
Aged Sheep's Milk Cheese in Wild Blackberries

Fiola Tiramisu
Espresso Cake, Mascovado Streusel, Mascarpone Gelato

Farm Strawberries
Tomato Meringue, Wild Honey Gelato

3 Courses & Dessert 145 ✦ 4 Courses & Dessert 165 ✦ Puglia Grand Tasting 175

 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

- Chef Owner Fabio Trabocchi!

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

*Aged Manhattan 16
Barrel Aged for 30 Days*

*Ketel One Vodka, Cherry Blossoms,
Rose Tea, Strawberry Shrub, Lemon, Bubbles*

Fiore 15

Fiola Libations

June 17th, 2018

fiola
by FABIO TRABOCCHI