



Fiola

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Cocktails & Wine
Fall 2016



SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, has created unique and inspiring cocktails which are changed seasonally. We are able to craft a signature cocktail for your group on request. Please speak with our events team for more details.

SHE'S SO FIOLA

Shiso-Infused Hangar Kaffir Lime Vodka, Honey-Grappa Tincture, Fresh Lime
Fever Tree Club Soda

FABIO'S G & T

Commonwealth Gin, Peach-Orange Ice, Citrus Oil, Fresh Herbs, Mediterranean Tonic

AGED MANHATTAN

Dad's Hat Rye, Cocchi Vermouth, Byrrh Quinquina, Orange Bitters

BELLAGIO

Stolichnaya Vodka, Elderflower Shrub, Cocchi Rosa, Pomegranate, Prosecco

GRAN NEGRONI

Beefeater Gin, Gran Classico, Cocchi Vermouth

Not including tax or discretionary gratuity | All menus are subject to seasonal availability

Fiola da Fabio Trabocchi | 601 Pennsylvania Ave, NW, Washington DC 20004 (entrance on Indiana Ave)
202-341-3668 • www.fioladc.com • Private Dining Manager – Sarah Bengtson • sarah.bengtson@fabiotrabocchi.com

WINE LIST

Casper Rice, our Corporate Sommelier has crafted a perfect selection for you to choose from. Please let us know if you would like to work with a member of our sommelier team on specific selections for your event.

All wine must be purchased from Fiola.

Requests should be made one week in advance to ensure availability

SPARKLING

Clara 'C' da Fabio Trabocchi, prosecco , Veneto DOCG (<i>dry, fresh, fruity</i>)	48
Bianca Vigna, rosé prosecco , Veneto DOC (<i>bright berry fruit, fresh roses</i>)	52
Pol Roger, Epernay, champagne (<i>well-structured, round, elegant</i>)	120
Henriot, Reims, rosé champagne (<i>very rich, toasty, dried red fruit notes</i>)	165

WHITES

citrusy, crisper, and herbaceous

Joseph Mellot, <i>Sincérité</i> , sauvignon blanc , Loire Valley	45
LaVis da Fabio Trabocchi, pinot grigio , Friuli	56
Paolo Scavino, <i>Sorriso</i> , sauvignon blanc chardonnay , Langhe	66
Inama, <i>Vigneto du Lot</i> , garganega , Soave Classico	72
Groth, sauvignon blanc , Napa Valley	75
Marisa Cuomo, <i>Ravello Bianco</i> , falanghina biancolella , Costa d'Amalfi	80
Brovia, arneis , Roero, Piemonte	88
Manni Nössing, grüner veltliner , Alto-Adige	90

rich, round, and textured

Jankara, vermentino , Sardegna	53
Garofoli, <i>Podium</i> , verdicchio , Le Marche	70
Planeta, <i>Cometa</i> , fiano , Sicilia	80
Ramey, chardonnay , Russian River Valley	100
Quintessa, <i>Illumination</i> , sauvignon blanc , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , pinot bianco , Alto-Adige	110
Flowers, chardonnay , Sonoma Coast	125

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REDS

lighter, brighter, and earthy

Luigi Einaudi, dolcetto d'Dogliani, Piemonte	56
Isole e Olena, sangiovese , Chianti Classico	70
Proprietà Sperino, <i>Uvaggio</i> , nebbiolo vespolina croatina , Costa della Sesia	75
Etude, <i>Grace Benoist Ranch</i> , pinot noir , Carneros, Sonoma	88
Produttori del Barbaresco, nebbiolo , Barbaresco	96
Ebony, <i>Olenik</i> , pinot noir , Willamette Valley	105
Jean-Michel Guillon, <i>Les Crais</i> , pinot noir , Gevrey-Chambertin	110

big, full-bodied, denser

Tolaini <i>da Fabio Trabocchi</i> , cabernet cabernet franc , Super Tuscan	52
Frescobaldi, <i>Castiglioni</i> , cabernet merlot cabernet franc , Super Tuscan	60
Zenato, <i>Ripassa</i> , corvina , Valpolicella Ripasso Superiore	72
Arcenum, <i>il Fauno</i> , merlot cabernet , Super Tuscan	75
Ladera, cabernet sauvignon , Napa Valley	85
Recchia, <i>Ca' Bertoldi</i> , corvina , Amarone della Valpolicella	95
Umani Ronchi, <i>Cumaro</i> , montepulciano , Le Marche	105
Mocali, sangiovese , Brunello di Montalcino	110
Brancaia, <i>Iltraia</i> , cabernet petite verdot cabernet franc , Super Tuscan	125
Faust, cabernet sauvignon , Napa Valley	140

If you would like a sommelier to tailor your wine experience with hand selected pairings, dedicated service for the duration of your event and wine education for your guests, a \$300 fee will be applied

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BEVERAGE

We have an extensive wine list as well as a full bar to complement your event

Our beverages are based on consumption, unless your group of 15 or more selects a beverage package

FIOLA BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax, gratuity & planner fee

WINE & BEER BAR

1 Hour Package \$34 per person

2 Hour Package \$60 per person

Fiola Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

PREMIUM BAR

1 Hour Package \$45 per person

2 Hour Package \$80 per person

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Makers Mark Bourbon | Glenlivet 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package \$55 per person

2 Hour Package \$90 per person

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Casa Noble Tequila | Basil Hayden Bourbon | Macallan 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

Beverages will be charged on consumption after 2 hours

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Dedicated Bartender Fee of \$250 per bartender for the duration of your event

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