



Fiola

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Breakfast & Brunch
Fall 2016



FALL 2016

FIOLA'S WEEKDAY BREAKFAST

Available Monday - Friday from 7:30am to 10am by private reservation only

All Menus Include Freshly Brewed Coffee, Hot Tea, Iced Tea & Orange Juice

FIOLA'S FAVORITE BREAKFAST \$35 per person

Ricotta & Honey Country Bread Toast

Italian Style Omelet, Choice of Bacon, Italian Sausage, Virginia Prosciutto
or Grilled Mushrooms

Fiola Rosemary Potato Hash Browns

CONTINENTAL BREAKFAST \$40 per person

*Includes Fiola Rosemary Potato Hash Browns, Benton's Bacon, Italian Sausage,
and Honey Toast Served Family Style*

Please select 3:

Yogurt, Housemade Granola, Fall Fruit Salad

Italian Style Omelet, Choice of Bacon, Italian Sausage, Prosciutto di Parma or Grilled Mushrooms

Country Style Baked Egg & Sautéed Greens Tart

Breakfast Sandwich of Egg, Bacon, Roman Sheep's Milk Cacio Cheese

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

DESSERT Available Upon Request \$8 per person

Frangipane Brioche, Mascarpone Crema

Selection of Freshly Baked Croissants

Mela Tart, Oat Streusel, Tahitian Vanilla Gelato

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

BRUNCH

3 Courses for \$45 per person

select one appetizer, three entrees & two desserts for your guests to choose from

Available on Saturdays & Sundays | 11:00am to 2:30pm by private reservation only

All Menus Include a Brunch Bread Basket with Fruit Preserves, Amish Honey & Farm Butter

APPETIZER

Greek Yogurt Parfait Lemon Curd, Fall Fruit Salad, Pistachio Granola

Baccalá Fritters Creamy Cod Fritters, Spicy Citrus Aioli

Caesar Salad of Earth 'N' Eats Farm Lettuces Burrata of Buffalo Mozzarella, Shaved Local Farm Egg

Fiola Tomato Soup Grilled Country Bread, Buffalo Mozzarella Stracciatella

ENTREE

Italian Style Omelet, Melted Onions, Robiola Cheese, Wild Greens

Tajarin Cacio e Pepe, Burrata of Buffalo Mozzarella, Black Pepper, Roman Sheep's Milk Cacio Cheese

Rigatoni alla Carbonara Guanciale, Black Pepper, Pecorino Romano, Sunny Side Up Duck Egg

Lemon Ricotta Pancakes, Honeycrisp Apple Butter, Vanilla Crème Fraiche, Barrel-Aged Maple Syrup

Panne Bello French Toast, Quince Paste, Candied Pistachios

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

DESSERT

Poached Pears, Honey Gelato, Pistachio Nougatine

Mela Tart, Candied Lemon, Oat Streusel, Tahitian Vanilla Gelato

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