



Fiola

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Cocktails & Wine
Fall 2016



CANAPÉ RECEPTION

30 minutes of hand passed canapés, \$5 per selection, per person

VEGETABLE

Crostino of Fontina Cheese Fonduta & Black Truffle

Late Harvest Roasted Tomato Soup

Roman Cacio Fritters, San Marzano Tomatoes

OCEAN

*East & West Coast Oysters Served Raw on the Half Shell, Yuzu Granita

*Crudo of Ahi Tuna Tartare, Tomato Confit, Taggiasche Olives

Spoon of Smoked Salmon, Cucumber Labneh

Mini Jumbo Lump Crab Cake & Spicy Tomato Jam

LAND

Spoon of Prosciutto di Parma, Burrata of Buffalo Mozzarella

Fiola Beef Tenderloin Tartare, Parmigiano Crema

Foie Gras Mousse, Spiced Country Bread

Seared Wagyu Beef & Goat Cheese

CAVIAR SELECTION

Sea Trout Caviar (\$140/oz)

Spoonbill Caviar (\$120/oz)

Calvisius Italian Caviar de Venise (7 year Siberian Sturgeon) (\$120/oz)

Calvisius Italian Oscietra Caviar (12 year Russian Sturgeon) (\$200/oz)

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

FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Each platter serves 10-12 guests

FIOLA CHARCUTERIE BOARD \$140

Fresh Baked Italian Flatbreads

FIOLA PREMIUM CHEESE BOARD \$120

Raisin Toast, Honey, Nuts, Fall Fruit

VEGETABLE GIARDINIERA \$80

Marinated Olives, Raw and Pickled Vegetables

VENETIAN STYLE CALAMARI \$80

Soppressata, Spicy Tomato Sauce

FIOLA AHI TUNA CARPACCIO \$120

Taggiasche Olives, Meyer Lemon, Sorrel Crema, Sicilian Olio Verde, Trout Roe

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

*East & West Coast Oysters / Maine Lobster / Head-On Prawns *Middleneck Clams /
Bouchot Mussels / Wakame Salad *Sea Urchin / *Ahi Tuna Tartare / Spanish Cigala
*Surf Clam / Alaskan King Crab

Serves 1-3 • \$80 / Serves 4-6 • \$150

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