



Fiola

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Lunch & Dinner
Fall 2016



LUNCH

3 Courses for \$38, \$45 or \$55 per person

\$38 - select one appetizer, two entrees and one dessert for your guests to choose from

\$45 - select one appetizer, three entrees and two desserts for your guests to choose from

\$55- select one appetizer, one pasta (served family style or plated), two entrees and two desserts for your guests to choose from

APPETIZER

Harvest of Fall Lettuces, Figs, Fall Radish, Pine Nuts, La Tur Cheese,
24-Month-Aged Prosciutto di Parma, Forelle Pears, Manodori Balsamico
Burrata of Buffalo Mozzarella, Local Lettuces, Pesto of Basil Genovese, Crispy Bread Tuile
Plancha Grilled Maine Scallops, Leeks, Prosecco Zabaglione
Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)

ENTREE

Ravioli of Fresh Greens & Ricotta, Lemon Zest, Fresh Herbs
Sardinian Ricotta Cavatelli, Wild Mushrooms, & Formaggio di Fossa
Grilled Branzino, Blistered Tomatoes, Romaine Lettuce
Grilled Veal, Neopolitan “Scarpariello” Style
Seared Beef Tenderloin, Wild Mushroom Fricassée, Piemontese Brasato Sauce

CHEESE & DESSERT

Creamy Chocolate Terrine, Malaga Gelato, Verjus, Cocoa Sponge
Poached Pears, Honey Gelato, Pistachio Nougatine
Mela Tart, Candied Lemon, Oat Streusel, Tahitian Vanilla Gelato
Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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

DINNER

3 Courses for \$80 or \$90 per person

\$80 - select one appetizer, two entrees and one dessert for your guests to choose from

\$90 - select two appetizers, three entrees and two desserts for your guests to choose from

APPETIZER

Harvest of Fall Lettuces, Figs, Pine Nuts, La Tur Cheese

24-Month-Aged Prosciutto di Parma, Forelle Pears, Manodori Balsamico

Burrata of Buffalo Mozzarella, Heirloom Lettuces, Basil Pesto, Crispy Bread Tuile

Butternut Squash Cappuccino, Tortellini of Mascarpone Cheese

Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)

ENTREE

Acquerello Risotto, Wild Mushrooms, Bonati Parmigiano Reggiano Cheese

Ravioli of Fresh Greens & Ricotta, Lemon Zest, Fresh Herbs

Olive Oil Poached Halibut, Littleneck Clams, Seafood Risotto of Tuscan Farro

Canary Island Branzino, Grilled Leeks, Prosecco Zabaglione, Taggiasche Olives

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Piemontese Brasato Sauce

Rack of Shenandoah Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

CHEESE & DESSERT

Creamy Chocolate Terrine, Malaga Gelato, Verjus, Cocoa Sponge

Fiola Tiramisu, Coffee Zabaglione, Orange Tuile, Marsala Gelato

Autumn Spiced Torta, Muscovado Gelato, Gingerbread Crumble

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

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DINNER

4 Courses for \$100 per person

95 - select one appetizer; one soup, pasta or risotto; two entrees and two desserts for your guests to choose from

APPETIZER

*Ahi Tuna Carpaccio, Confit San Marzano Tomatoes, Taggiasche Olives, Yuzu, Sorrel

24-Month-Aged Prosciutto di Parma, Forelle Pears, Manodori Balsamico

Burrata of Buffalo Mozzarella, Heirloom Lettuces, Basil Pesto, Crispy Bread Tuile

*Hamachi Crudo, Porcini Crema, Fall Radish & Tarragon

Fiola Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)

SOUP, PASTA & RISOTTO

Butternut Squash Cappuccino, Tortellini of Mascarpone

Ravioli of Fresh Greens & Ricotta, Lemon Zest, Fresh Herbs

Acquerello Risotto, Wild Tiger Prawns, Confit Fennel, Seafood Brodetto

Sardinian Cavatelli, Piemontese White Veal Ragu

ENTRÉE

Olive Oil Poached Halibut, Littleneck Clams, Seafood Risotto of Tuscan Farro

Wild Salmon, Confit Celery Root, Porcini Mushroom Crema

Canary Island Branzino, Grilled Leeks, Prosecco Zabaglione, Taggiasche Olives

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Piemontese Brasato Sauce

Rack of Shenandoah Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

CHEESE & DESSERT

Creamy Chocolate Terrine, Malaga Gelato, Verjus, Cocoa Sponge

Fiola Tiramisu, Coffee Zabaglione, Orange Tuile, Marsala Gelato

Autumn Spiced Torta, Muscovado Gelato, Gingerbread Crumble

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

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GOURMET DINNER

6 Tasting Courses for \$135 per person

Fabio Trabocchi's approach to food is simplicity and elegance in order to bring out the natural vibrancy of the best ingredients. Allow our chefs to create a menu for a one of a kind experience.

Sample Menu

Seasonal Menu subject to availability

*HAMACHI CRUDO

Baby Artichoke Salad, Iberian White Prosciutto, Grinnel Caviar, Lemon Basil

MADAI SNAPPER

Catalina Sea Urchins, Sea Beans, Tarragon Nage

ACQUERELLO RISOTTO

Black Truffle, Piemontese Castelmagno Cheese

VEAL RIBEYE

Tiger Prawns, Grilled Pancetta, Salsa Verde

PECORINO ALLE MORE SELVATCHE

Sheep's Milk Cheese Aged in Wild Blackberries, Aspic of Sweet Moscato Wine
Local Farm Honey, Steamed Brioche

MELA TART

Candied Lemon, Oat Streusel, Tahitian Vanilla Gelato

CHEFS TABLE

Subject to availability – Allow our team to curate a unique experience showcasing our culinary expertise.

Wine pairing available on request

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