



*Fiora*  
TRABOCCHI  
PRIVATE DINING MENUS  
Summer 2017



# SUMMER 2017

## 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*

### **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, Summer Fruit Salad

Italian Frittata, Fresh Farm Eggs, Seasonal Vegetables

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

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

Assorted Fresh Baked Pastries



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](http://www.fioladc.com) • Private Dining Manager – Sarah Bengtson • [sarah.bengtson@fabiotrabocchi.com](mailto: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, Summer 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

*da* FABIO TRABOCCHI

## DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme 60% Cremoso

Fiola Tiramisu, 5 Year aged Madeira Zabaglione, Espresso Coffee Cake

Mango & Blueberry Panna Cotta, Elderflower Granita, Fresh Young Coconut

Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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# LUNCH

## 3 Courses for \$35, \$45 or \$55 per person

*\$35 - 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 Summer Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

24-Month-Aged Prosciutto di Parma, Seasonal Fruit, Manodori Balsamico

Burrata of Buffalo Mozzarella, Heirloom Tomato Salad, Manodori Balsamico

Hokkaido Scallops, Lemon & Oregano Vinaigrette

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

### ENTREE

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

Acquerello Risotto, Native Corn, Formaggio di Fossa

Grilled Branzino, Castelventrano Olive Tapanade

Grilled Elysian Fields Lamb, Neopolitan "Scarpariello" Style

Seared Beef Tenderloin, Wild Mushrooms, Porcini Crema

### CHEESE & DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme 60% Cremoso

Fiola Tiramisu, 5 Year aged Madeira Zabaglione, Espresso Coffee Cake

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# CANAPÉ RECEPTION

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

## VEGETABLE

Crostino of Fontina Cheese Fonduta & Black Truffle

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

*da* FABIO TRABOCCHI

## 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)

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# 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, Summer 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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# STATIONED RECEPTION

Available for receptions and full restaurant buyouts

**2 Hours for 4 selections | \$75 per person**

## CLASSIC

Burrata of Buffalo Mozzarella, Spoonbill Caviar, Cucumbers  
Jumbo Lump Crab Cake, Charred San Marzano Tomatoes, Sorrel  
Smoked Salmon, Cucumber Labneh

## PASTA

Acquerello Risotto, Wild Calamari, Venetian Style  
Gnocchi, Wild Mushroom Compote, Porcini, Shaved Matsutake

## ATTENDED STATIONS

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Served in Parmesan Wheel  
Daily Selection of Fresh Grilled Fish, Seasonal Garnish  
Colorado Lamb Rack, Pistachio Crust, Crushed Smoked Potatoes  
Seared Beef Tenderloin, Port Wine Jus

## DESSERT

Fiola Tiramisu  
Mango Vacherin  
Chocolate Bon Bon  
Caramel Budino

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# DINNER

## 3 Courses for \$75 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 Summer Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

24-Month-Aged Prosciutto di Parma, Seasonal Fruit, Manodori Balsamico

Burrata of Buffalo Mozzarella, Heirloom Tomato Salad, Manodori Balsamico

Heirloom Melon Soup, Crab Salad

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

### ENTREE

Acquerello Risotto, Native Corn, Bonati Parmigiano Reggiano Cheese

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

Roasted Monkfish, Lemon, Wild Calamari, Nduja

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

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Porcini Crema

Elysian Fields Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

### CHEESE & DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme 60% Cremoso

Fiola Tiramisu, 5 Year aged Madeira Zabaglione, Espresso Coffee Cake

Mango & Blueberry Panna Cotta, Elderflower Granita, Fresh Young Coconut

Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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# DINNER

4 Courses for \$100 per person

*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, Seasonal Fruit, Manodori Balsamico

Burrata of Buffalo Mozzarella, Heirloom Tomato Salad, Mandori Balsamico

Seasonal Chef's Selection (Changes Weekly)

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

## SOUP, PASTA & RISOTTO

Heirloom Melon Soup, Crab Salad

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

Acquerello Risotto, Native Corn, Bonati Parmigiano Reggiano Cheese

Beef Cheek Tortellini, Green Zucchini & Zucchini Blossoms, Basil, Pine Nuts

## ENTRÉE

Roasted Monkfish, Lemon, Wild Calamari, Nduja

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

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Pommes Puree

Rack of Elysian Fields Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

Seasonal Chef's Selection (Changes Weekly)

## CHEESE & DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme 60% Cremoso

Fiola Tiramisu, 5 Year aged Madeira Zabaglione, Espresso Coffee Cake

Mango & Blueberry Panna Cotta, Elderflower Granita, Fresh Young Coconut

Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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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

### TAINORI CHOCOLATE TORTA

Alba Hazelnuts, Giandua 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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# 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

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# 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, <b>prosecco</b> , Veneto DOCG ( <i>dry, fresh, fruity</i> )	48
Francois Montand, Jura, ( <i>bright berry fruit, fresh roses</i> )	52
Delamotte, Le-Mesnil-sur-Oger, <b>champagne</b> ( <i>well-structured, round, elegant</i> )	120
Henriot, Reims, <b>rosé champagne</b> ( <i>very rich, toasty, dried red fruit notes</i> )	165

## WHITES

### ***citrusy, crisper, and herbaceous***

Joseph Mellot, <i>Sincérité</i> , <b>sauvignon blanc</b> , Loire Valley	45
LaVis da Fabio Trabocchi, <b>pinot grigio</b> , Friuli	56
Tenuta di Fessina, <i>Erse</i> , <b>carricante</b> , Etna, Sicilia	68
Inama, <i>Vigneto du Lot</i> , <b>garganega</b> , Soave Classico	80
Groth, <b>sauvignon blanc</b> , Napa Valley	75
Brochard, <i>Tradition</i> , Sauvignon Blanc, Sancerre, Loire	76
Brogia, <b>cortese</b> , Gavi, La Meirana, Piemonte	80
Vajra, <b>riesling</b> , Langhe	90

### ***rich, round, and textured***

Jankara, <b>vermentino</b> , Sardegna	53
Garofoli, <i>Podium</i> , <b>verdicchio</b> , Le Marche	70
Antica, <b>chardonnay</b> , Napa Valley	100
Quintessa, <i>Illumination</i> , <b>sauvignon blanc</b> , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , <b>pinot bianco</b> , Alto-Adige	110
Flowers, <b>chardonnay</b> , Sonoma Coast	130

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## REDS

### *lighter, brighter, and earthy*

Luigi Einaudi, <b>dolcetto</b> d'Dogliani, Piemonte	56
Isole e Olena, <b>sangiovese</b> , Chianti Classico	75
Alice Bonaccorsi, <b>nerello mascalese</b> , Val Cerasa, Etna Rosso, Sicilia	76
David Noyes, <b>pinot noir</b> , Sonoma Coast	88
Proprietà Sperino, <i>Uvaggio</i> , <b>nebbiolo vespolina croatina</b> , Costa della Sesia	90
Produttori del Barbaresco, <b>nebbiolo</b> , Barbaresco	104
Greg Linn, <i>Zito Family</i> , <b>pinot noir</b> , Arroyo Grande Valley	125

### *big, full-bodied, denser*

Fiore Rosso, <b>cabernet sangiovese</b> , Super Tuscan	48
La Giarretta, <b>corvina</b> , Valpocella Ripassa Superiore	60
Arcanum, <i>il Fauno</i> , <b>merlot cabernet</b> , Super Tuscan	75
Umani Ronchi, <i>Cumaro</i> , <b>montepulciano</b> , Le Marche	110
Mocali, <b>sangiovese</b> , Brunello di Montalcino	120
Elizabeth Spencer, <b>cabernet sauvignon</b> , Napa Valley	120
Mazzei, <b>cabernet sauvignon</b> , Super Tuscan	135

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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**

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

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