



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

da FABIO TRABOCCHI

Not including tax, planner fee 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)
202-679-5398 • www.fioladc.com • Private Dining Manager – Jennifer Meyer • jennifer.meyer@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

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| Clara 'C' da Fabio Trabocchi, prosecco , Veneto DOCG (<i>dry, fresh, fruity</i>) | 48 |
| Francois Montand, Jura (<i>bright berry fruit, fresh roses</i>) | 52 |
| Ca' del Bosco, Cuvée Prestige, Ebrusco, NV | 88 |
| Delamotte, Le-Mesnil-sur-Oger, champagne (<i>well-structured, round, elegant</i>) | 120 |
| La Caravelle, Brut Rosé, Épernay, NV | 136 |
| Henriot, Reims, rosé champagne (<i>very rich, toasty, dried red fruit notes</i>) | 165 |

WHITES

citrusy, crisper, and herbaceous

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| Joseph Mellot, <i>Sincérité</i> , sauvignon blanc , Loire Valley | 45 |
| LaVis da Fabio Trabocchi, pinot grigio , Friuli | 56 |
| Tenuta di Fessina, <i>Erse</i> , carricante , Etna, Sicilia | 68 |
| Groth, sauvignon blanc , Napa Valley, CA | 75 |
| Domaine Raffaitin-Planchon, sauvignon blanc , Sancerre, Loire | 76 |
| Inama, <i>Vigneto du Lot</i> , garganega , Soave Classico | 80 |
| Broglia, cortese , Gavi, La Meirana, Piemonte | 80 |
| Vajra, riesling , Langhe | 90 |

rich, round, and textured

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|---|-----|
| Jankara, vermentino , Sardegna | 53 |
| Garofoli, <i>Podium</i> , verdicchio , Le Marche | 70 |
| Antica, chardonnay , Napa Valley, CA | 100 |
| Quintessa, <i>Illumination</i> , sauvignon blanc , Napa Valley, CA | 105 |
| Cantina Terlano, <i>Vorberg</i> , pinot bianco , Alto-Adige | 135 |

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Flowers, **chardonnay**, Sonoma Coast, CA 130

REDS

lighter, brighter, and earthy

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| Paolo Calí, Mandragola, frappato , Vittoria | 55 |
| Poggio Scalette, sangiovese , Chianti Classico, Toscana | 72 |
| Alice Bonaccorsi, nerello mascalese , Val Cerasa, Etna Rosso, Sicilia | 90 |
| Proprietà Sperino, <i>Uvaggio</i> , nebbiolo vespolina croatina , Costa della Sesia | 90 |
| Produttori del Barbaresco, nebbiolo , Barbaresco, Piemonte | 108 |
| Failla, pinot noir , Sonoma Coast, CA | 100 |
| Zito Family, pinot noir , Santa Barbara County, CA | 125 |

big, full-bodied, denser

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|---|-----|
| Ettore Galasso, montepulciano , Abruzzo | 55 |
| La Giaretta, corvina , Amarone della Valpocella, Veneto | 104 |
| Tolaini, da Fabio Trabocchi, Toscana | 88 |
| Donnafugata, <i>Tancredi</i> , cabernet nero d'avola , Sicilia | 100 |
| Caparzo, sangiovese , Brunello de Montalcino, Toscana | 120 |
| Martinelli, <i>Lolita Ranch</i> , syrah , Russian River Valley, CA | 116 |
| Browne Family Vineyards, cabernet sauvignon , Columbia Valley, WA | 120 |
| Montepeloso, Eneo, cabernet montepulciano , 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

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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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