



Fiola

Private Dining Menus

Fall & Winter 2017-2018

TO TRABOCCHI



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

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

Joseph Mellot, <i>Sincérité</i> , sauvignon blanc , Loire Valley	45
LaVis da Fabio Trabocchi, pinot grigio , Friuli	56
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

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
Flowers, chardonnay , Sonoma Coast, CA	130

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

REDS

lighter, brighter, and earthy

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	112

big, full-bodied, denser

Ettore Galasso, montepulciano , Abruzzo	55
La Giarretta, corvina , Amarone della Valpolicella, 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



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

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

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