



# Fiola

Private Dining Menus  
Canape & Stations

Fall 2017

TO TRABOCCHI



# 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)

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)  
202-341-3668 • [www.fioladc.com](http://www.fioladc.com) • Private Dining Manager – Sarah Bengtson • [sarah.bengtson@fabiotrabocchi.com](mailto: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 \$140**

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

\$30 per person

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# STATIONED RECEPTION

Available for receptions and full restaurant buyouts

**2 Hours for 4 selections | \$85 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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