



Fiola
Private Dining Menus
Fall 2017
TO TRABOCCHI



FALL 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, Fall 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, 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 • Private Dining Manager – Sarah Bengtson • sarah.bengtson@fabiotrabocchi.com

BRUNCH

3 Courses for \$52 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, Fall 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

DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme Chocolate Cremoso

Fiola Tiramisu, Coffee Zabaglione, Espresso Gelato

Spiced Panna Cotta, Pear Confit, Mulled Wine Granita

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

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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 Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

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

Burrata of Buffalo Mozzarella, Roasted Beet, Alba Hazelnuts

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, Butternut Squash, 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 Chocolate Cremoso

Fiola Tiramisu, Coffee Zabaglione, Espresso Gelato

Spiced Panna Cotta, Pear Confit, Mulled Wine Granita

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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

Searred Wagyu Beef & Goat Cheese

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 \$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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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, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

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

Burrata of Buffalo Mozzarella, Roasted Beet, Alba Hazelnuts

Butternut Squash Cappuccino, Tortellini of Mascarpone Cheese

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

ENTREE

Acquerello Risotto, Butternut Squash, Bonati Parmigiano Reggiano Cheese

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

Roasted Halibut, Brussels Sprouts, Brown Butter

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

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Porcini Crema

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

CHEESE & DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme Chocolate Cremoso

Fiola Tiramisu, Coffee Zabaglione, Espresso Gelato

Spiced Panna Cotta, Pear Confit, Mulled Wine Granita

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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, Roasted Beet, Alba Hazelnuts

Seasonal Chef's Selection (Changes Weekly)

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

SOUP, PASTA & RISOTTO

Butternut Squash Cappuccino, Tortellini of Mascarpone Cheese

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

Acquerello Risotto, Butternut Squash, Bonati Parmigiano Reggiano Cheese

Beef Cheek Tortellini, Basil, Pine Nuts

ENTRÉE

Roasted Halibut, Brussels Sprouts, Brown Butter

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

Rosemary Seared Beef Tenderloin, Wild Mushrooms, Pommies Puree

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

Seasonal Chef's Selection (Changes Weekly)

CHEESE & DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Sao Palme Chocolate Cremoso

Fiola Tiramisu, Coffee Zabaglione, Espresso Gelato

Spiced Panna Cotta, Pear Confit, Mulled Wine Granita

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GOURMET DINNER

6 Tasting Courses for \$150 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 SELVATICHE

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

da FABIO TRABOCCHI

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

WHITES

citrusy, crisper, and herbaceous

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

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

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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	100
Zito Family, pinot noir , Santa Barbara County, CA	125

big, full-bodied, denser

Ettore Galasso, montepulciano , Abruzzo	55
La Giaretta, corvina , Valpocella Ripassa Superiore	60
Arcanum, <i>il Fauno</i> , merlot cabernet , Super Tuscan	75
Tolaini, da Fabio Trabocchi, Toscana	80
Donnafugata, <i>Tancredi</i> , cabernet nero d'avola , Sicilia	100
Caparzo, sangiovese , Brunello de Montalcino, Toscana	120
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

GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Fiola recommends 18% to 20%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

ALLERGIES & FOOD RESTRICTIONS

Gluten-Free pasta is available on request. Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement and menu.

MENU PRICING

We require a pre-set menu for parties of 7 or more. Dinner menu prices range from \$75 to \$125 per person with additional choices and supplements available upon request.

WINE & BEVERAGES

Fiola features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. Groups larger than 15 guests must pre-select wines and we encourage smaller groups to select in advance to guarantee availability. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

CORKAGE

We do not offer corkage for private events.

PRINTED MENUS

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We are pleased to offer personalized menus for our guests, which can feature a heading or company logo. Black and white menus are complimentary, menus printed in color incur a fee of \$1 per menu.

PLACE CARDS

Place cards can be printed and arranged on the table for a fee of \$3 per card. We require 72 hours notice of final names with a seating chart.

LINENS

We provide standard white linen napkins for all events; White tablecloths are provided for events in the Toto room and the rooftop. Tablecloths are available in all spaces upon request. Specialty options are available an additional charge.

AUDIO-VISUAL NEEDS

When reserved together, our Luca and Aliche rooms can be equipped with complete audio visual capabilities. Our \$150 audio visual charge includes: setup, use of our screen and projector as well as microphone and speaker system.

FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

DELIVERIES & STORAGE

Should you require printed materials, gifts or other items to be shipped to Fiola in advance of your event, please send them c/o Fiola 601 Pennsylvania Avenue NW Suite 125, Washington DC 20004, Attn: Private Events/Sarah Bengtson, and clearly indicate the name and date of your event.

PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's Cucina of Le Marche cookbook, or gift cards to our restaurants. Please inquire for more details

VALET PARKING

Located on Indiana Avenue directly in front of Fiola's entrance, valet parking service is offered for \$8 per car for dinner only. For lunch events, please inquire about nearby parking garages. GPS driving directions: 678 Indiana Avenue NW.

COAT CHECK

Coat check is always available and is complimentary.

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SPECIALTY CAKES

Fiola
da FABIO TRABOCCHI

FIOLA *f* MARE
da FABIO TRABOCCHI

CasaLuca
da FABIO TRABOCCHI

The Ivory

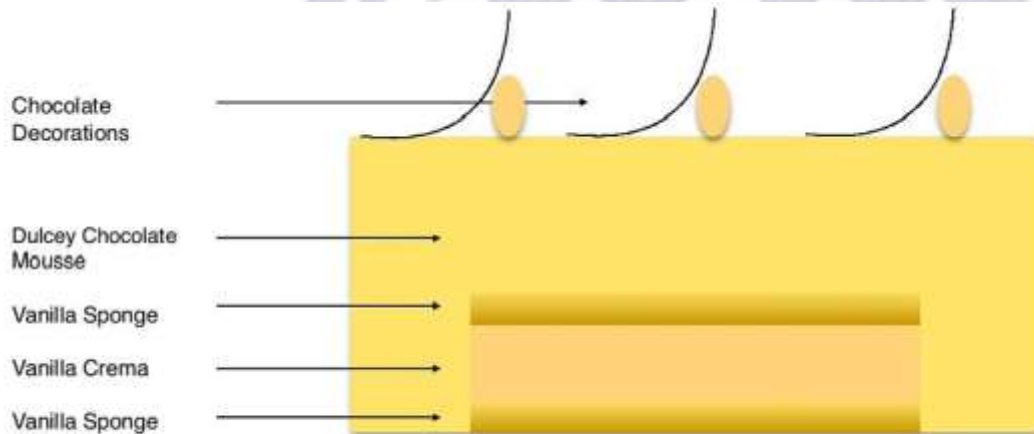
Tahitian Vanilla, Dulcey White Chocolate, Vanilla Sponge

6 Inch \$60.00 (8 ppl)

9 Inch \$80.00 (12 ppl)



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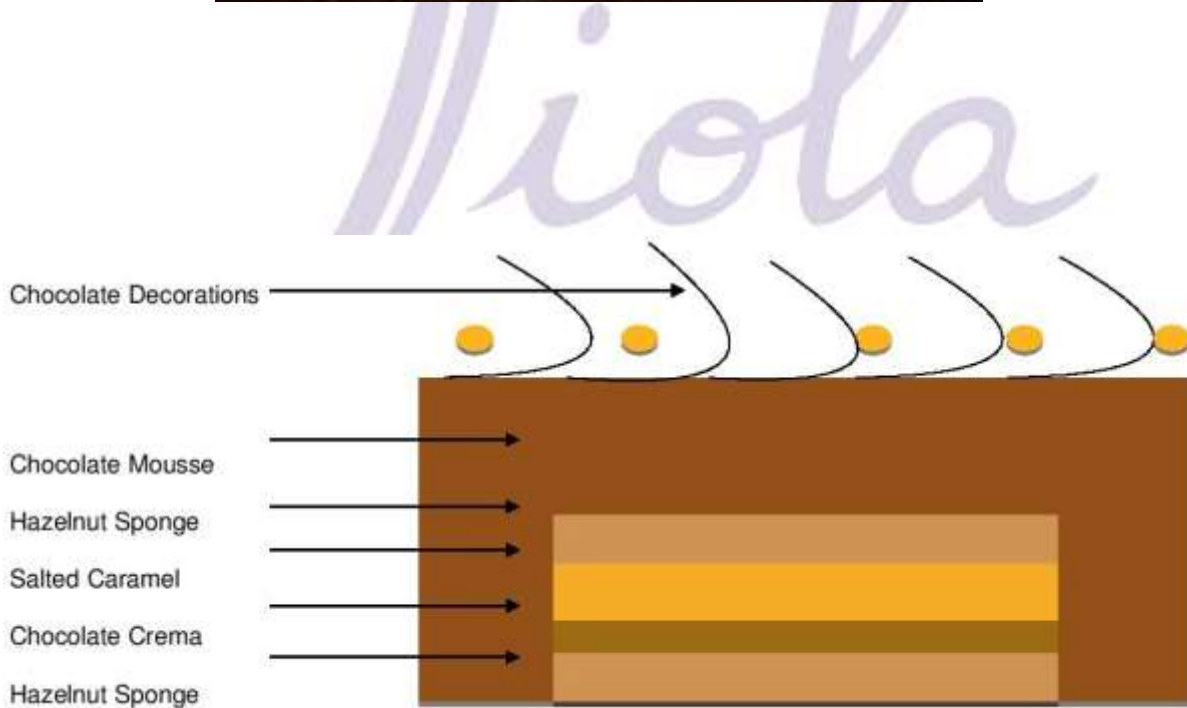
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Chocolate & Caramel

Dark Chocolate Mousse, Salted Caramel, Hazelnut Sponge, Candied Cocoa Nibs

6 Inch \$60.00 (8 ppl)

9 Inch \$80.00 (12 ppl)



Piemontese Gianduia

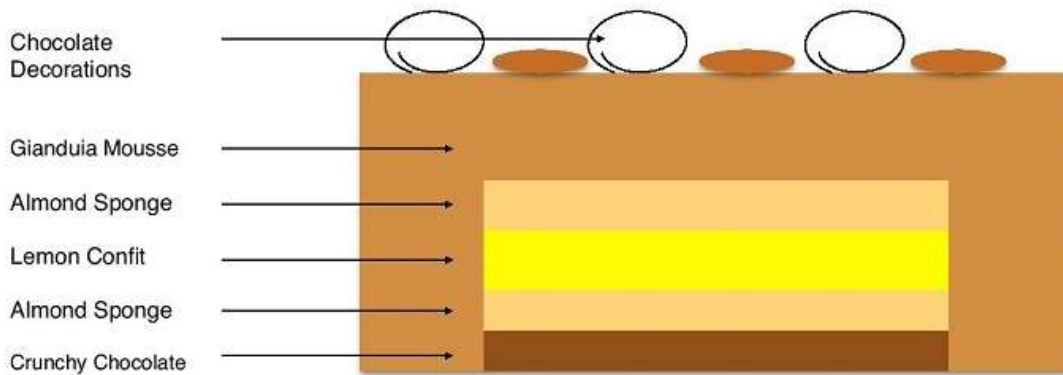
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Candied Lemon, Milk Chocolate Crunch, Almond Cake

6 Inch \$60.00 (8 ppl)

9 Inch \$80.00 (12 ppl)



Sicilian Pistachio & Red Fruits

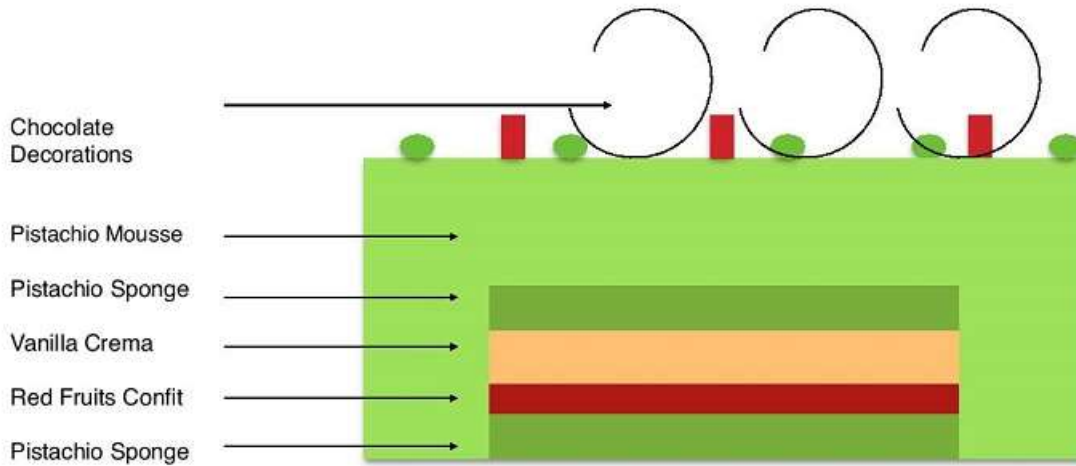
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Vanilla Crema, Red Fruits Confit, Pistachio Sponge

6 Inch \$60.00 (8 ppl)

9 Inch \$80.00 (12 ppl)



SEND YOUR GUESTS HOME WITH A PARTING GIFT

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House Made Cookies | \$12 per bag of 5

Choice of Tahitian Vanilla Bean, Piemontese Salted Chocolate, Aliche Chocolate Chip

Personalize Your Event with Custom Plaques | \$10 small \$18 large

Our pastry team can customize any cake or dessert with house made chocolate plaques
(10 day notice required)

Chef Fabio Trabocchi's Cookbook Cucina of Le Marche 32.50



Not including tax, planner fee or discretionary gratuity | All menus are subject to seasonal availability

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