



*Fiola*  
Private Dining Menus  
Lunch & Dinner  
Fall/Winter 2017-2018



# 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 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

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

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

*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)

# 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

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, 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

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

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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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