



Fiola
TRABOCCHI
PRIVATE DINING MENU
Lunch and Dinner
Spring 2017



LUNCH

3 Courses for \$35, \$45 or \$55 per person

\$35 - 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 Spring Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

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

Burrata of Buffalo Mozzarella, Kumquat and Orange Puree, Chive Oil, Roasted & Shaved Beets

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, English Peas, Formaggio di Fossa

Grilled Branzino, Castelventrano Olive Tapanade

Grilled Elysian Fields Lamb, Neopolitan "Scarpariello" Style

Seared Beef Tenderloin, Green & White Asparagus, Hollandaise

CHEESE & DESSERT

Azelia Chocolate Torta, Alba Hazelnuts, Praline Caramel

Fiola Tiramisu, Orange Mascarpone, 5 Year aged Madeira Zabaglione, Coffee Granita

Strawberries & Garden Rhubarb, Basil Gelato, Villa Manodori Balsamico

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

Not including tax 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

DINNER

3 Courses for \$75 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 Spring Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

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

Burrata of Buffalo Mozzarella, Kumquat and Orange Puree, Chive Oil, Roasted & Shaved Beets

Asparagus Cappuccino, Black Truffle Tortellini of Mascarpone Cheese

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

ENTREE

Acquerello Risotto, Spring Peas, Bonati Parmigiano Reggiano Cheese

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

Beurre Fondue Poached Halibut, Lemon, Seaweed Salad, Ocean Foam

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

Rosemary Seared Beef Tenderloin, White & Green Asparagus, Hollandaise

Rack of Elysian Fields Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

CHEESE & DESSERT

Azelia Chocolate Torta, Alba Hazelnuts, Praline Caramel

Fiola Tiramisu, Orange Mascarpone, 5 Year aged Madeira Zabaglione, Coffee Granita

Strawberries & Garden Rhubarb, Basil Gelato, Villa Manodori Balsamico

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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, Kumquat and Orange Puree, Chive Oil, Roasted & Shaved Beets

Seasonal Chef's Selection (Changes Weekly)

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

SOUP, PASTA & RISOTTO

Asparagus Cappuccino, Black Truffle Tortellini of Mascarpone

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

Acquerello Risotto, Spring Peas, Bonati Parmigiano Reggiano Cheese

Veal Ossobuco Tortellini, Basil Pesto, Pine Nuts, Rosi Prosciutto

ENTRÉE

Beurre Fondue Poached Halibut, Lemon, Seaweed Salad, Ocean Foam

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

Rosemary Seared Beef Tenderloin, White & Green Asparagus, Hollandaise

Rack of Elysian Fields Lamb, Baby Artichokes, Confit Tomatoes, Sage, Roasting Jus

Seasonal Chef's Selection (Changes Weekly)

CHEESE & DESSERT

Azelia Chocolate Torta, Alba Hazelnuts, Praline Caramel

Fiola Tiramisu, Orange Mascarpone, 5 Year aged Madeira Zabaglione, Coffee Granita

Strawberries & Garden Rhubarb, Basil Gelato, Villa Manodori Balsamico

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GOURMET DINNER

6 Tasting Courses for \$135 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 SELVATCHE

Sheep's Milk Cheese Aged in Wild Blackberries, Aspic of Sweet Moscato Wine
Local Farm Honey, Steamed Brioche

TAINORI CHOCOLATE TORTA

Alba Hazelnuts, Praline Caramel

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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