



Fiola
TRABOCCHI
PRIVATE DINING MENU
Wine and Cocktails
Spring 2017



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

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 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

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 \$120

Raisin Toast, Honey, Nuts, Spring 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

Serves 1-3 • \$80 / Serves 4-6 • \$150

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STATIONED RECEPTION

Available for rooftop receptions and full restaurant buyouts

2 Hours for 4 selections | \$75 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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