

PRIVATE DINING

Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you, including our Toto Room.

For private event inquiries, please contact Sarah Bengtson at (202) 628-2888 or sarah.bengtson@fabiotrabocchi.com.

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STAY IN TOUCH

We want to hear from you! Connect with us on social media

Facebook: [Fiola by Fabio Trabocchi](#)

Twitter: [@FiolaDC](#)

Instagram: [@FiolaDC](#)

Fiola
da FABIO TRABOCCHI



September 22nd, 2017

HAPPY HOUR

Mon – Fri 4 PM - 7 PM

BEER

Alhambra Reserva Rioja, Spain 6

COCKTAILS

FIOLA PUNCH 7

Our Bar Team's Best Recipe

APEROL SPRITZ 10

Aperol, Prosecco, Club Soda

MANHATTAN 10

American Whiskey, Sweet Vermouth, Angostura Bitters

RED PENN 10

Vodka, Pomegranate, Spiced Syrup, Club Soda

FIOLA NEGRONI 10

London Dry Gin, Cocchi Americano, Cardamaro

WINE 9

François Contand, Brut Rosé, Méthode Traditionelle, Jura NV

Cellot, Sincérité, Sauvignon Blanc, Loire Valley 2016

La Fiera, Contepulciano d'Abruzzo, Italy 2015

NIBBLES

PICKLED EGGS & 'NDUJA 10

Bourbon Barrel Aged Sherry

FRIED SMELTS 12

Lemon Aioli, Coldon Salt

5J ACORN-FED IBERICO HAM 30

Tiger Stripe Figs

TAJARIN CACIO E PEPE 12

Roman Cacio Cheese, Black Pepper

SALMON TARTARE 14

Caper Berries, Ikura Roe

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.